
Appetizers

Soup of the day 9.

Caesar salad, smoked duck lardons, kale, fried capers and garlic flower croutons 17.

Mesclun salad, orange and pumpkin seeds, mint yogourt, housemade vinaigrette U 14.

Red wine and yellow French onion soup, Windigo cheese from Mont-Laurier 12.

Tartare, beef with parmesan and dried tomatoes 19.

Grilled octopus, chorizo, tomatoes, peppers, cilantro, black garlic mayo 20.

Fried calamari and spicy mayonnaise 15.

Side dishes

French fries basket, truffle mayonnaise 7.
- add Parmesan +2.

Oysters, fresh from the market - 6 pour 26.

Oysters Rockefeller, Pernod & Parmesan - 6 pour 32.

Smoked chicken breast 8.

Salmon fillet 5 oz 15.

Shrimp, unit 8.

Scallop, unit 11.

menu bistro

Main dishes

Cobb salad, smoked chicken, avocado, cherry tomatoes, piglet bacon, bleu Ermite cheese vinaigrette ☆ 22.

Fig flatbread, goat cheese and prosciutto 29.

Salmon fillet, orange quinoa, creamy pesto sauce 28.

Flank steak, pepper sauce, fries or salad 29.

Q burger, beef or chicken, Île-aux-Grues cheddar, piglet bacon from Gaspior farm, truffle mayonnaise, fries or salad ☆ 22.

Q veggie burger, sundried tomatoes and mushrooms tofu, avocado, Île-aux-Grues cheddar, truffle mayonnaise, fries or salad U 18.

Quiche with goat cheese and fresh herbs, fries or salad U 21.

Signature dishes ☆

Vegetarian dishes U

Service and taxes extra
