
Appetizers

Soup of the day 9.

Caesar salad, piglet bacon from Gaspor farm, fried capers and garlic flower croutons 17.

Mesclun salad, chiogga beets, nuts, blue Ermite cheese with honey vinaigrette 15.

Red wine and yellow French onion soup, swiss cheese and cheddar from l'Île-aux-Grues 14.

Tartare, beef with parmesan and sundried tomatoes 19.

Fried calamari and spicy mayonnaise 16.

Side dishes

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

Oysters, fresh from the market - 6 pour 24.

Oysters Rockefeller,- 6 pour 29.

Bacon 5.

Chicken breast 7.

Salmon fillet 5 oz 15.

Shrimp, unit 8.

Scallop, unit 10.

menu bistro

Main dishes

Cobb salad, chicken, avocado, cherry tomatoes, piglet bacon, dijonaise vinaigrette 22.

Poutine, oregano sauce 16.

Salmon fillet, black rice with mascarpone and white butter 26.

Beef fillet, « maître d'hôtel » butter, fries or salad 29.

Q burger, beef or chicken, Île-aux-Grues cheddar, piglet bacon from Gaspor farm, truffle mayonnaise, fries or salad Beef 22. Chicken 24.

Q vegan burger, tofu, avocado, fresh tomato and sundried tomato pesto, fries or salad 20.

Penne pasta with pesto and parmesan 16.

Beef Bourguignon with potato purée 26.
