

Appetizers

Soup from the market	7.50
Onion and beer soup (A Côte du Sud beer) Topped with cheese « Canotier de l'île »	11.00
Fresh salmon tartar	17.00
Smoked salmon Capers, red onion and Zaatar lemon dressing	18.75
Warm cheeses with honey Brie, Oka, St-Paulin, fresh fruits and honey	17.00
Crispy squids Sweet chili sauce and red onion	18.75
Antipasti European Board Terrin marinade and Québec cheeses	18.75
Parmesans Fondue Served on thin leaves	13.25
Seafood chowder. Shrimps, scallops, mussels, clams and potato cubes	19.00



Salads

Garden Mesclun Salad Mesclun, tomatoe, cucumber, olives, palm heart and dressing	11.50
Gourmet Salad Smoked salmon, hard boiled eggs, brie cheese, shrimps, tomatoe, cucumber, red onion, capers and palm heart	25.00
Greek Salad. Tomatoe, cucumber, peppers, onions, feta cheese, kalamata olives and salad dressing	16.00
Caesar salad Romaine lettuces, parmesan cheese, bacons, crisp croutons and salad dressing	
- Classic.	13.00
- Caesar and chicken	22.00
- Smoked salmon caesar	26.00



Pastas

A choice between linguini, penne and spaghetti

Alfredo 20.75
Cream sauce, shallot and fresh parmesan cheese

Saint-Marin 30.25
Shrimps, scallop, mussel, lobster, goberge, cream sauce and green shallot

Carbonara 22.00
Cream sauce, white wine, bacon, shallot and fresh parmesan cheese

Salmon duo 26.00
Grilled salmon, smoked salmon, cream sauce, dill, parmesan and capers

Bolognese and garlic crostini
- Meat sauce, chunks of vegetables and garlic croutons 19.00
- Half portion 13.00
- Half portion with caesar salad 16.00
- Extra cheese au gratin 5.00

For the enlightened gourmet 26.00
Chicken, Alfredo sauce and its mushrooms cooked in truffle oil

Primavera 18.00
Tomato sauce avec stir fry vegetables



Asian stir fry served with rice vermicelli or rice

General Tao chicken 23.00
Tempura chicken, stir fry vegetables and General Tao sauce

Shrimp Shanghai stir fry 27.00
Grilled shrimps, stir fry vegetables, orange and ginger sauce

Séchouannais of vegetables 22.00
Stir fry vegetables and sesame sauce

Asian beef stir fry 28.00
Mixed vegetable, shredded beef and sauce



From the sea

Fresh salmon tartar spiced to perfection 28.50
Fresh Salmon finely chopped, parmesan, red onions, capers,

Provençal Scampi on rice 43.75

Fresh white butter Salmon Escalope 27.00

Fisherman's luck 25.00

Curry shrimp stir fry ?
Shrimps, curry, coconut milk and coriander



Our meat



Duck leg confit	31.50
White wine and mushroom poultry supreme	24.00
Pork medallion dijon sauce.	24.50
Steak and fries.	33.00
Sirloin steak with french fries and pepper sauce	
Grilled tenderloin and mushroom sauce	38.00
Tenderloin and grilled scampi	51.00
Tenderloin and shrimps flamed (Perno)	50.00
Beef tartar	39.00

The Bistro Corner

(All sandwiches and burgers are served with fresh fries and a salad)



South west hamburger.	18.00
Onion, lettuce, tomato, Monterey Jack cheese and sweet chili sauce	
Swiss cheese, mushroom and spicy mayo burger.	18.00
Fish and chips (cod)	22.00
Tartar sauce and lemon	
Traditional Chicken Club Sandwich.	18.50
Chicken breast BBQ with fries, coleslaw, sauce, and bread.	19.00
Thin crust five cheese pizza	
Tomato sauce, parmesan cheese, bocconcini cheese, mozzarella and Monterey Jack	16.55

Children's Menu



Includes juice and dessert	14.50
Fish and Chips	
Cheese burger and french fries	
Chicken strips with fries or potato of the day and vegetables	
Spaghettini and meat sauce	
Salmon filet (3cm)	
Bambino pizza with pepperoni and cheese	



Desserts

Desert selection of the day	8.25
Fruit salad and cookies	8.00

Tea Menu

Earl Grey biologic

Black tea, zest of bergamot oil

Smooth orange

A mix of black tea, orange, vanilla and jasmine flower

Bombay Chai

A touch of cinnamon, cardamom, pepper, clove and a pinch of orange

Tropical green tea

Green tea and tropical fruits

Hojicha biologic

Green tea velvety taste of hazelnut

Marrakesh Mint

Green Tea and pepper mint

African Nectar

African Rooibos, flowers and tropical fruits

Citrus Camomile

Egyptian Camomile flower and slivers of citrus

Chocolate, mint and truffle

Fusion of chocolate, mint and rooibos leaves. A true dessert!

Ask for our box



Drinks

Coffee, decaf, milk	3.10
Café au lait (latte)	4.55
Soft Drinks	3.50
Cappuccino	4.55
Espresso	3.45
Hot Chocolate	3.35