

Ktonukhotone wocopskul.
Kinapotomone micuwakon.
Pimsqehtune elihtasik
weci wolitahatomeq psiw keq.
Wecessik ktahkomiqok, supeqok
naka psi amoniw eyik.
Wiciw ellamsok, weyossis naka nihtol sqotesol.
Amonuhqepiyane tuwihputik.
Weci lewestuhtiyeq, weci wikahtomeq.

Celebrate roots.
Magnify food.
Shape the ingredient to
appreciate its entirety.
From the earth, the sea
and everything around it.
Between the wind, the beast
and the ambers.
Gather around the table.
To talk, to savor, to be
together.





CHILDREN'S MENU (EVENING) FOR ONLY \$5

Purchase of one adult main course entitles you to one child's choice for \$5. Includes one beverage.

The little chicken

1 fried chicken thigh, served with fries

Mac n' cheese

Gemeli pasta, white sauce with cheddar and garlic

Poutine

French fries and homemade demi-glace sauce, cheese curds

The hot-dog

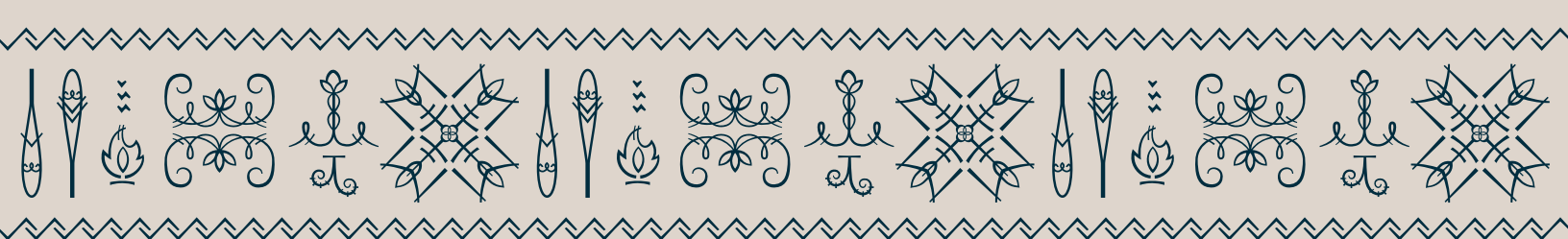
Brioche bun, O'rye farm pork sausage, served with fries

Extras +\$2

Green salad, seasonal vegetables

Beverages:

pepsi, seven up, fruit juice, glass of milk



5-COURSE TASTING MENU

\$85 / PERSON | WINE PAIRING +\$45

Unpretentious gastronomy, where refinement meets simplicity

Let the chef and his team cook their current favourite creations for you in this format where pub food rhymes with local gastronomy.

APSOKIHQOK MICUWAKON

[Small dishes] in tapas style and appetizers

Lagalet (bannock bread)	5	Warrior's Potatoes	5
Toasted bannock bread, compound butter.		In the style of "papas bravas", cubes of fried potatoes, warrior spices, aioli, corn salsa.	
Local yellow pea hummus	7	Fondue parmesan	7
organic yellow pea hummus from St-Jean-Port-Joli with roasted peppers and sunflower, pickles of lightly spiced vegetables, chorizo, homemade bread		Square (1) of homemade parmesan fondue, apple and dried fruit chutney.	
Smoked fish rillettes	8	charcutery of the moment!	7
Smoked rillettes, yogurt aioli with herbs pickled vegetables and loaf of bread		Homemade or regional charcuterie, seasoned according to the type of charcuterie featured. Ask us what our current charcuterie is!	
Redfish and corn taco	8	BBQ Pulled Pork Taco	8
Quebec wheat and corn tortilla, fried redfish in a cornmeal crust, corn salsa, "stahqonocihte" salsa verde, and homemade ranch dressing		Quebec wheat and corn tortilla, pork from the Pulled O'rye farm cheese with our "Pkotewey" BBQ sauce, spicy mayo, lacto-fermented sauerkraut, crispy onions	
Piyeskomonap (Corn Soup)	12	Homemade black pudding	8
corn and potato chowder with chorizo, grilled peppers and Nordic shrimps		Our signature black pudding with boreal spices, lightly fried, apple and dried fruit chutney, maple mustard	
Lobster croques	19		
Our signature entrance that follows us through The seasons. Lobster and northern shrimps croques, marinated molluscs, roasted tomatoes and spicy mayo			

KCI-MICUWAKON GRANDS PLACE

Wecessik Nutamet (Fisherman's Arrival)	\$	Motehesim (Canard)	39
Fish or seafood, depending on availability. and cooked according to the inspiration of the moment.		Hot-smoked duck breast, Carrot purée with brown butter, small vegetables glazed with honey, demi-glace with "Pkotewey" BBQ sauce	
The Wahsipekuk roll	36	Osipis (Lamb)	49
Lobster and nordic shrimp roll, herb yogurt aioli, lettuce, tomatoes, corn salsa. Served with fries and salad of the day		Leg of lamb from Adalie Farm, homemade kefta, creamy and crispy polenta pavé, lentil salad with grilled vegetables, chimichurri	
Lobster Mac and Cheese	44	Barbecue Pulled Pork Mac and Cheese	29
Gemeli pasta with Trois-Pistoles cheddar sauce dressed up with tomatoes and seaweed, lobster meat from our boat the "Ciktek", nordic shrimps, lobster tail poached in homemade garlic butter		Gemeli pasta with Trois-Pistoles cheddar sauce, Pulled pork from O'rye Farm with our homemade BBQ sauce, pickled jalapenos, and fried onions	

DECADENT BURGERS

| served with fries
and salad of the day

Le Big Max	25	Kentuc-qey fried chicken	24
Wagyu beef patty from Ferme Grande Fourche, sharp cheddar, homemade Big Max sauce, onion confit, bacon, lettuce, tomatoes, pickles.		Fried chicken in a cornmeal crust, spiced maple syrup, homemade ranch dressing, lettuce, tomatoes, pickles.	
Smoked Tofu	22	The extras: Cheese 3 Bacon 4 Condiments 2 Sauce burger/frites 1 Poutine sauce or other hot sauce 3	
Tofu marinated in pastrami spices and then smoked with maple wood, maple mustard, spicy mayo, lettuce, pickles, fermented sauerkraut			

POUTINES

The Classic	17	La Wahsipekuk	36	Pulled pork	22
Homemade fries, demi-glace, cheese curds.		Creamy sauce made with homemade lobster bisque, lobster meat and Nordic shrimp.		Fermented sauerkraut, spicy mayo, green onions and fried onions.	



MICUAKON (FOOD)

ARTISAN PIZZAS

Thursday to Saturday
from 5 p.m. to 8 p.m.

Individual size (approximately 10 inches)

WITH TOMATO SAUCE

The Margherita 16
tomato sauce, fior di latte mozzarella, fresh basil, sunflower oil with herbs and garlic.

Pepperoni cheese 23
Tomato sauce, fior di latte and grated mozzarella, beef pepperoni from Grande Fourche farm, fresh basil

The good old all dressed 24
Tomato sauce, fior di latte and grated mozzarella, beef pepperoni from Grande Fourche farm, roasted mushrooms, grilled peppers.

The rustic 23
Tomato sauce, basil, fior di latte, braised kale, Italian sausage meat, "au nom du roi" cheese, spiced oil

WITH CREATIVE SAUCE

Cajun spice grilled chicken 22
Herbal yogurt aioli, fior di latte and grated mozzarella, roast chicken with Cajun spices, tomatoes, red onions, greens.

The pulled pork from O'rye farm 24
Cheddar cream sauce with garlic and white wine, fior di latte, jalapenos, fried onions, BBQ pulled pork, mixed greens.

The forester 27
Creamy mushroom sauce with truffle oil, from "Les Truffettes", Coppa FOUUCOCHON, roasted mushrooms, fior di latte, finely grated "au nom du roi" cheese

La Wahsipekuk 36
Creamy bisque sauce, lobster from our boat the Ciktek, Nordic shrimp, fior di latte, corn salsa

Creation of the moment \$
Ask your server what is The creation of the moment!

The extras

Vegetables (jalapenos, tomatoes, etc.) Sauce (Served separately)	2
Cheese	3
Local mushrooms	5
Poached lobster tail in garlic butter	12
Meat or deli meats (Bacon, sausage, coppa, etc.)	5

Did you know?

In the heart of the village since 1999, our wood-fired oven was initially used to bake bread. In 2001, the first pizzas were made there, a tradition that we are proud to perpetuate with passion, creativity and know-how!

MAHQANIHPUKKIL (DESSERTS)

Maqanihpuksit opan (Sweet fry bread) Fried batter (beaver tail style), caramel sauce, cheesecake pieces, caramelized apples, homemade sweet clover ice cream, Oat crumble	15	Sorbet du moment A small scoop of homemade sorbet to finish the meal on a refreshing note!	5
Chocolate tartlet with sweet gale Milk chocolate and sweet gale tartlet, compote of black fruits from the Lower St. Lawrence, whipped white chocolate ganache and pear sorbet.	12	Signature crème brûlée Crème brûlée flavored and seasoned differently depending on the season	11
		Corn ice cream sandwich Sweetcorn parfait in a cornmeal cake, haskap berry sorbet, homemade cracker jacks, haskap berry compote	13

ESPRESSOS MARTINIS SIGNATURE

The Saint-Crème Espresso, espresso liqueur, "Saint-Crème" cream sugar liqueur, maple sugar	14	The Moka Espresso, espresso liqueur, Morbleu cocoa rum, simple syrup, cocoa powder	14
Alveole Espresso, espresso liqueur, Alveole honey caramel liqueur (first creme liqueur to be 100% Quebec-made), caramel simple syrup	15	The Hazelnut Espresso, espresso liqueur, vegan alcoholic cream "hazelnut cremette", cocoa powder	15

COFFEE, TEA AND HERBAL TEAS

"Mocassin Joe" Coffees Kanyen'kehà:ka Company (Mohawk)	Infusions locales	Northern Tea *	4	4
Filter coffee 3 Espresso or Long coffee 4 Latte with boreal spices 7 Affogato with sweetclover ice cream 9	Ask us what kinds of infusions we currently have available.	Willowherb black tea, Willowherb green tea, Willowherb wulong style Sea buckthorn tea		

**Northern tea is a pioneering company that crafts authentic teas using traditional methods and the boreal flora.*