

APERITIF MENU (from 2 p.m. to 5 p.m. and after 9 p.m.)

APERITIF AND TASTING BOARD ALL DAY

For one person / For two people

wiyuhsol (meats) 15/25	Ocisok (cheeses) 15/25	Samaqaney (water) 15/25
Assortment of prepared cold meats and meats: Terrines and/or rillettes, condiments, sauces, bannock bread.	Assortment of regional cheeses, condiments, sauces, bannock bread.	Assortment of Smoked fish, merrine and/or rillettes, sea urchin butter, condiments, sauces, bannock bread.

TO WARM UP THE SOUL

Ksahp (Soup) of the moment 7	Local cheese fondue 13
Served with our homemade bannock.	chutney with cikonyik (apples) and dried fruits, pumpkin seeds.

TEQEKEHTASICIK

té-gwé-gué-
ta-zi-dgig

Sandwiches

With fries or chips

Sak (Lobster) roll 21	Nulomaqosasit ehemuwey 16
with herb aioli-yogurt, lettuce and tomatoes	(Roast Chicken)
	Cajun-spiced chicken panini burger, aioli-yogurt sauce, lettuce, onions, tomatoes
Smoked salmon roll 18	Capicollo 18
Rolled salad of semi-cooked smoked salmon, aioli-yogurt sauce, lettuce, pickles, red onions, wild capers	Capicollo panini-burger, Le Citadelle cheese from the Le Détour cheese shop, lettuce, maple mustard mayo, onion confit

QASQEHPU-WAKONOL

Snacks / Snacks	
Homemade fries 6	
with 1 choice of dipping sauce	
Chips (small bag) 4	
a few varieties.	
Popcorn 5	
Local popcorn - with or without salted butter Extra homemade seasonings +\$1	

MAHQANIHPUKKIL

Desserts

Dessert of the day	\$
Black Bean Based Brownie 6	
Salted butter maple caramel and crumble	

ALLERGIES?

Any allergies or other dietary restrictions? Please let your server know so we can accommodate you.