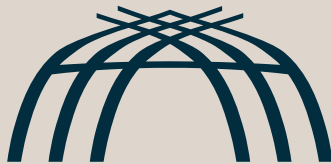
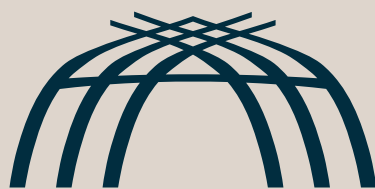


Celebrate roots. Magnify food.
Shape the ingredient to appreciate its
entirety.
From the land, the sea and everything
around it.
Between the breeze, the beast and the
embers.
Gather around the table. To chat, to
savor. To be together.





maqahamok

PUB WOLASTOQEY



CHILDREN'S MENU

All our main dishes are available in children's portions at a 35% discount with a drink included. Exceptions may apply.

Do you have a special request for your favorite foodies? Don't hesitate to let us know. We'll do our best to accommodate you!

ALLERGIES?

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

FOR THE APERITIF

For yourself / to share

Ktahkomiq (land) aperitif 15/25

Assortment of prepared meats and charcuteries:
Terrines and/or rillettes, condiments, sauces, bannock bread.

Samaqan (Water) Aperitif 15/25

Assortment of processed marine products:
Smoked fish, merrine and/or rillettes, sea urchin butter, condiments, sauces, bannock bread.

Apéro Kotunkewey (game) 18/30

Various preparations made from game
meat - limited quantities.

Ocisok aperitif (cheeses) 15/25

Assortment of regional cheeses, condiments,
bannock bread.

OUR STARTERS

Ksahp (Soup) of the moment 6

Served with our homemade
bannock.

Redfish Ceviche 13

salsa verde, radish mignonette
of onions, apple, herb oil, fried
onions.

Sak naka musahkuhs (Lobster and urchins) 19

Creamy lobster crèmesquid,
marinated mollusks, smoked sea
urchin espuma, seasonal green
vegetables with tomatoes and
garlic.

Wahsipekuk Caesar Salad 17

Grilled romaine lettuce,
homemade Caesar sauce with
capelin nuoc mam, Kamouraska
cheese, croutons, confit red
tuna.

Fresh mozzarella 19

Fresh mozzarella, sunflower oil
from the meadow, pea
emulsion, candied tomato and
sundried tomato condiment,
julienne of cold meats and
fresh herbs.

Local cheese fondue 13

Crispy cheese fondues, apple and
dried fruit chutney, pumpkin seeds.

SMALL TACOS

4.5 in Unit

Umami grilled game 9

Grilled game meat of the moment with a maple
shoyu reduction, marinated beets and cabbage,
apples, cucumbers, herbs.

Kentuc-qey Ehemuwey (Chicken) 6

Fried chicken in a corn batter, spicy maple syrup, homemade
ranch dressing, lettuce, tomatoes and pickles.

Sak (Homard) 9

Lobster salad with herb aioli-yogurt, lettuce, corn virgin
sauce

Piksey (pork) carnitas 6

Slow-braised pork, seasoned with our maple BBQ
sauce, spicy fermented sauerkraut, sharp cheddar
cheese, crispy onions, spicy mayo.

SEASONNAL CREATIONS

Game meat

\$

Farm-raised game meat - varies depending on availability, cooked according to the inspiration of the moment.

Local Farm Meat

\$

Piece of meat from a local farm, cooked according to the inspiration of the moment

From the Nutahmet (fisherman)

\$

Fish changing according to arrivals, cooked according to the inspiration of the moment

The Pasta Dish

\$

Pasta dish that changes according to seasonal produce, cooked according to the inspiration of the moment

BURGERS

2 sides included of your choice

ROLLS

The Big Max

24

WAGYU beef patty from the Grande Fourche farm, strong cheddar, homemade "Big Max" sauce, bacon onion confit, lettuce, tomato, pickles.

Extra lobster meat +\$12

The game meat

33

Game meat patty (varies according to availability), confit mushrooms with herbs and dried berries, Citadelle cheese, lettuce, mayonnaise with Appalachian truffle oil

Smoked salmon Roll -

26

Hot smoked salmon in roll-style salad, aioli-yogurt sauce, lettuce, pickles, red onions, wild capers.

The Three Little Pigs

25

O'rye Farm pork patty, house bacon, BBQ pulled pork, sharp cheddar cheese, spicy fermented sauerkraut, lettuce, spicy mayo.

Ehemuwey Kentuc-Qey

23

Fried chicken in a crispy corn coating, spicy maple syrup, homemade ranch dressing, lettuce, tomatoes, pickle.

Sak (Lobster)

32

Roll - Lobster salad with herb aioli-yogurt, lettuce, tomatoes, corn sauce vierge.

Veggie Option \$22

Replace the meat in any burger with our homemade vegetarian patty, made with legumes and grains

Sides

Homemade seasoned fries
Green salad
Caesar salad
Vegetables of the moment
Other, depending on the dishes of inspiration

Extras

Cheese burger (\$3)
Cheese poutine (\$4)
Homemade bacon (\$4)
All condiments (\$2)
Any sauce for burgers or for dipping your fries (\$1)
Poutine or meat sauce (\$3)

POUTINES

Classic

17

Homemade fries, homemade veal demi-glace, cheese curds.

Fried chicken

22

Sweet maple chili sauce, green onions, veal demi-glace

pulled pork

21

spicy fermented sauerkraut, spicy mayo, green onions and fried onions

Duck

27

mix of confit and smoked duck, homemade demi-glace, berry BBQ sauce, green onions

Extra pan-fried foie gras: +\$12

Lobster

32

Homemade bisque sauce generously creamed, lobster meat, herbs.

ARTISANAL PIZZAS

Individual size
(approx. 10 inches)

Thursday to Saturday
17:00 to 20:00



WITH TOMATO SAUCE

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

Pepperoni cheese 23
Tomato sauce, fior di latte, shredded mozzarella, beef pepperoni from the Grande Fourche farm, fresh basil, oregano.

The cheesemaker 24
Tomato sauce, fior di latte, Kamouraska tomme, grey owl (ash goat cheese), fresh herbs.

The good'old all dressed 24
Tomato sauce, grated mozzarella, beef pepperoni from the Grande Fourche farm, confit mushrooms, grilled peppers.

The vegetarian 18
Tomato sauce, fior di latte, marinated vegetables (giardiniera), greens.
Extra grey owl (ash goat cheese) (\$3)
Extra homemade spicy sausage meat (\$5) (non-vegetarian)

Feta 23
Tomato sauce, fior di latte, Laurentians feta, honey, basil, oregano, candied and dried tomato condiment

WITH CREATIVE SAUCE

Cajun Roasted Chicken 22
Herb aioli-yogurt, fior di latte, Cajun-spiced roasted chicken, tomatoes, red onions, greens.

The forester 27
Cream sauce with local cheeses, confit duck and smoked duck, mix of roasted mushrooms, fior di latte, aged cheese shavings and greens
Extra truffle-flavored oil "les truffettes" (\$3)

Smoked Salmon 26
Aioli-yogurt sauce, fior di latte, half-cooked smoked salmon, wild capers and greens.

The Ciktek (the name of our lobster fishing boat) 32
Cream bisque sauce, lobster from our hybrid boat the Ciktek, fior di latte, green onions and grilled corn

The capi-bacon-leek 24
Cream sauce with local cheeses, melted leeks, sweet capicollo, fior di latte, bacon, Kamouraska tomme, greens

Extra

- Extra vegetable (\$2)
- Extra cheese (\$4)
- Extra lobster +-60g (\$12)
- Extra sauce (on the side) (\$2)
- Extra mushrooms (\$5)
- Extra meat/cold cuts (\$5)

MAHQANIHPUKKIL (DESSERTS)

Mahqan opan (sweet bread) 15

Fried dough (beavertail style) Maple caramel sauce, cheesecake pieces, caramelized apples, homemade sweet clover ice cream, oat crumble

***Thursday to Sunday evening only**

Boreal Forest Tartlet 12

Sweetgrass mousseline cream, dark chocolate ganache, cranberry jam, inverted white chocolate ganache

Spring éclair 9

Light pastry cream with conifers, strawberries, spruce

Crème brûlée 11

Flavored with amaretto, stewed berries, Nordic nut financier

Sorbet of the moment 5

A small scoop of homemade sorbet to finish the meal on a refreshing note!

COFFEES, TEAS, INFUSIONS

“Mocassin Joe” Cafes

Filter coffee 3

Lying 4

Espresso 4

Cappuccino 4

Alcoholic coffee (price per ounce of spirits)

Boreal Spice Latte 7

Drowned in applesauce 7

Northern teas*

Willowherb black tea 4

Willowherb Green Tea 5

Wulong Style Epilogue 4

Sea buckthorn tea 6

*Northern teas are the first teas made from local ingredients using traditional Asian manufacturing techniques. This is why they are teas, not herbal teas. These are premium teas produced in small batches by tea master Julien Drouin Bouffard.

Infusions locales 3

Varieties of local herbal teas and infusions depending on availability, ask your server

BEFORE LEAVING

Bring some maqahamok home with our lovingly crafted, small-batch products. At the restaurant entrance, you can find frozen ready-to-cook foods, signature sauces and other local food products!

FOLLOW US ON SOCIAL MEDIA

Contests, promotions, events and much more! Thank you for following us and thank you for your visit! See you soon!