



## TO SHARE

### Tart

Dough baked on stone, confit garlic and lemon zest, hummus, tomato confit, seasonal vegetables

### The Oyster

Tray of oysters, Gin St-Laurent granita, mignonette, citrus

### The Platter

Québec cheeses, cold cuts, confit, fruit compote, nuts, homemade toasted brioche

## Inspiration

## APPETIZERS

### Green salad

### Onion soup with Quebec beer

Grilled cheese croutons

### The fondue

1608 cheese, cold cuts, green salad

### Raviolis del Plin stuffed with lobster

Lepidium draba, lobster butter, green oil

### Tartare of the day

Salad

## MAIN COURSES

### Gourmet salad

Avocado, roasted eggplant, pomegranate fruit, chevre chaud, green salad and nuts

### Beef Burger

Tomato, aged Cheddar, maple and bacon mayo, fries, salad

### Risotto

Nordic Saffron, squash, goat cheese

### Crusty Guinea fowl

Coffee califlower cream, seasonal vegetables

### Butcher's cut

Fries, salad, sunflower seed and kale pesto

### Homemade fresh pasta

Sea chowder, seashells of the day

### Lamb Shank

Hercule cheese polenta, madeira blackcurrant rosemary sauce, seasonal vegetables

### Catch of the day

Burnt lemon, sautéed samphire and grilled tomatoes, olive tapenade

### Tartare of the day

Fries, salad

### To share

Chef's inspiration of the day

## STONE OVEN PIZZAS

### Margarita

Tomato sauce, mozza di buffala, mozzarella, candied tomatoes, basil

### 3 cheeses

Tomato sauce, mozzarella, Ciel de Charlevoix cheese, brie

### Arugula

Tomato sauce, goat cheese, mozzarella, maple syrup, piquillos peppers, arugula

### Entouraclette

Onion cream, white wine, bacon, potatoes, L'Origine de Charlevoix cheese