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#OnzeQuinze  

BLACK PUDDING

celery remoulade, Granny Smith apple, puff pastry **15**

POKE BOWL

rice, daikon, cucumber, mango, wakame, carrots, edamame beans

TOFU WITH BASIL **15**

TUNA SAKU **20**

ATLANTIC SALMON TARTARE

dill-flavored, fried shallots, hot chips, green salad, sea buckthorn emulsion

80g **16** | 130g **26**

CANADIAN ANGUS BEEF TARTARE

basil, guacamole, pickles, chips crumble, shoestring fries, green salad

80g **18** | 130g **27**

DUCK LEG CONFIT

green salad, shoestring fries, roasting pan juices **23**

AAA ANGUS BEEF BURGER

bacon, Vieux Charlevoix cheese, onions caramelized with MacTavish Pale Ale beer **23**

LOBSTER AND NORDIC SHRIMP SALAD

greens, crisp vegetables, yuzu mayo, citrus supremes **24**

GRILLED AND SLICED FLANK STEAK (8g)

shoestring fries and truffle salt **25**

NORDIC SHRIMP AND LOBSTER CLUB

crispy fries **27**

COLD CUTS PLATTER

terrines, rillettes and Charlevoix's organic cold cuts **27**

SEAFOOD PLATTER

Nordic shrimp, oysters, crab cake, salmon gravlax, calamari, yellowfin tuna **33**

SNOOZER

VEGETARIAN SOUFFLÉ OMELETTE

sautéed spinach, mixed vegetables, Emmental cheese **14**

TRADITIONAL 2-EGG PLATE

crispy bacon, ham, hash brown potatoes, country bread toasts, cretons, maple French toast cubes **15**

BENEDICT EGGS

two poached eggs, herb focaccia bread, smoked salmon, asparagus, hash brown potatoes, fruit tartare **16**

SIGNATURE GRILLED CHEESE

BE braised ham, Migneron de Charlevoix cheese, green apple, spinach and nuts **16**

“Bottomless”

Festive brunch

Enjoy two hours
of red & white wine
and prosecco!

25/pers.

** with the purchase of a dish*

LIVE CREPE BAR

*** ALL YOU CAN EAT ***

SWEET 15/pers.

SWEET AND SAVOURY 25/pers.