



# MENU

For a full meal,  
we recommend 3 tapas per person

## Tea Time

Available until 5pm

Mix of salty and sweet bites

Scone with homemade jam

Served with tea or french press coffee

for 1 28 \$

for 2 50 \$

## To start...

3 choices of local cheese

Origine | 1608 | Tomme d'Elle | Cendré des Grands-Jardins | Le Ciel de Charlevoix 26\$

**If you want to try them all (5) 10\$ extra**

Charlevoix discovery

Smoked salmon | pork rillettes | smoked duck breast | charcuterie | marinated mushrooms 30\$

Homemade focaccia | olive oil | balsamic vinegar 6\$

Mixed roasted nuts 7\$

Olives mix | garlic | lemon | roasted bell pepper 8\$



# Tapas & small plates

Fish accras (5) | smoked aioli 14\$

Salmon tartar (3oz) | croutons 15\$

Soup of the day | focaccia bread 12\$

Garden salad | balsamic and maple dressing 12\$

**Ask your server for the choice of extra protein 7\$**

Yellow beets and lentils dip | variety of breads and crackers 12\$

Whole chicken wings seasoned and smoked | BBQ sauce 18\$

Veal Shepherd's pie | mushroom and bacon bourguignonne sauce 18\$

Sausages wrapped in bacon | verdure 3/7\$  
6/12\$

Cheese fondue (dip) | bread | apple 16\$  
Mushroom cheese fondue also available 19\$

Squid and octopus | tomato and pepper sauce | olives 35\$

Pizza | Le Peppé | St-Fidèle's cheese mix | homemade tomato sauce | verdure 18\$

Pizza | grilled vegetables | St-Fidèle's cheese mix | homemade tomato sauce | verdure 15\$

## Extra love with your tapas

A side of green salad 5\$

Extra bread and croutons 3\$

## Dessert

Chocolate Lava cake | gluten free 12\$

Mixed « Petit-Four» 12\$

Vanilla «Crème Brûlée» 12\$

Maple puff pastry 12\$

