



# Boards to share

- Selection of cheese and charcuterie  
Two charcuterie and two cheeses from Charlevoix 30\$
- Discovery from mountains to the ocean  
Smoked salmon | pork rillettes | smoked duck breast | charcuterie | marinated mushrooms 30\$
- Mixed plancha  
Shrimp ceviche, smoked scallops, beef tataki, marinated quail eggs and charcuterie 60\$

# MENU

For a full meal, we recommend 2-3 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 \$

## Small Plates

- Salad of the day 16\$  
**To make a combo, add an extra charge of 6\$**
- Teriyaki sandwich on ciabatta | marinated vegetables | arugula | choose :  
tofu or beef brisket 14\$  
**To make a combo, add an extra charge of 6\$**
- Burrattini | fresh tomatoes| basilic pesto and balsamic vinegar 30\$
- Salmon tartar | croutons | salad 18\$
- Squid and octopus | tomato and pepper sauce | olives 35\$
- Pizza | Le Peppé | St-Fidèle's cheese mix | homemade tomato sauce | salad 18\$
- Pizza | grilled vegetables | St-Fidèle's cheese mix | homemade tomato sauce | salad 18\$

## Tapas

- Homemade focaccia | olive oil | balsamic vinegar 8\$
- Mixed roasted nuts 8\$
- Olives mix | garlic | lemon | roasted bell pepper 8\$
- Olive and dried tomato tapenade | bread 8\$
- Soup of the day | focaccia croutons 8\$
- Garden salad | balsamic and maple dressing 8\$
- Patato salad | dill and lemony mayo | coppa 8\$
- Fish accras (5) | safran aioli 14\$
- Yellow beets and lentils dip | vegetables and crackers 12\$
- Chicken skewers | Safran aioli 12\$
- Sausages wrapped in bacon | salad 3/7\$  
6/12\$
- Beet carpaccio | salted marinated tofu | crushed nuts and citrus dressing 12\$

## Dessert

- Chocolate Lava cake | gluten free 12\$
- Deo Gracia cheese cake with haskap 13\$
- Vanilla «Crème Brûlée» 12\$
- Fruit Sorbet 10\$
- Scone and jam 5\$
- Verrine of the day 8\$

