



Menu Bistro

DISPONIBLE DU LUNDI AU SAMEDI DE MIDI À 18H
LE DIMANCHE DE 14H À 18H

SOUP OF THE DAY	6
FRENCH ONION SOUP flavored with beer and cheese (1)	11
CREAMY SEE FOOD SOUP Garnished with prawns, scallops, mussels and potatoes cube. (4, 7, 9, 14)	12
CESAR SALAD (1, 4, 10, 11) WITH GRILLED CHICKEN WITH GRILLED SALMON IN GENOVESE STYLE	8 20 23
BEEF TARTAR (5OZ) Beef filet tartar garnished with onions, pickles, herbs, oil, spicy tabasco, English sauce, mustard, cognac, ketchup, served with chips and green salad. (3, 10)	26
BEEF BURGER Homemade grilled beef, roasted mushrooms, old cheddar and BBQ sauce, served with French fries and salad. (1, 7, 10)	18
FISH'N CHIPS Pan fried haddock served with tartar sauce and french fries. (1, 3, 4, 10)	22
DISCOVER PLATE jalapenos stuffed peppers, popcorn prawns, chicken, cheese nuggets, onion rings. (1, 2, 3, 10, 14)	15
HOMEMADE POUTINE French fries with BBQ sauce, crusty of chicken and cheese. (1, 3, 6, 7)	18
MEATS AND CHEESES PLATE (TO SHARE OR NOT) (3, 5, 7, 8, 10)	1 pers. 16 2 pers. 30
GRILLED PIZZA WITH TOMATOES, GOAT CHEESE, SALAD AND PARMESAN CHEESE (1, 7)	14
DESSERT DU MOMENT	12

Servi seulement en salle à manger ou à emporter à la chambre
Service à la chambre, supplément de 2\$ par item. Commande minimale de 20\$.

(\$ Taxes et service en sus

Liste des allergènes

1. Céréales contenant du gluten (blé, seigle, orge, avoine, épeautre, kamut) 2. Crustacés 3. Cœufs 4. Poissons 5. Arachides 6. Soja 7. Lait (y compris le lactose) 8. Fruits à coque (amandes, noisettes, noix, noix de : cajou, pécan, macadamia, du Brésil, pistaches) 9. Céleri 10. Moutarde 11. Graines de sésame 12. Anhydride sulfureux et sulfites en concentration de plus de 10mg/kg ou 10 mg/l (exprimés en SO2) 13. Lupin 14. Mollusques