

STARTERS

QUEBEC CHARCUTERIE PLATTER

Organic Charlevoix lonza, Édouard & Léo smoked chorizo, La Religieuse cheese, pork and guinea fowl terrine with pistachios from Maison du Rôti, olives, grilled bread from Boulangerie Automne

24

LUFA BRUSCHETTA **VEGETARIAN**

Lufa Farms beefsteak tomatoes, red onions, garlic, olive oil, basil, Canadian feta and balsamic reduction, served on grilled bread from Boulangerie Automne

12

MELTED BRIE WITH APPLE & MAPLE **VEGETARIAN**

Quebec brie, caramelized apples, walnuts, and maple syrup, served with grilled bread from Boulangerie Automne

18

MAINS

SPAGHETTI CARBONARA

Pancetta, egg, Parmesan, pepper

19

CANNELLONI **VEGETARIAN**

Zucchini, mushrooms, onions, garlic, ricotta, vodka rosé sauce, Île-aux-Grues aged cheddar, green salad

19

DUCK AND RASPBERRY SALAD

Spring mix, Lac Brome confit duck, radishes, cucumbers, caramelized pumpkin seeds, house-made raspberry vinaigrette, Automne bread topped with Île-aux-Grues aged cheddar

23

NORDIC SHRIMP TOSTADAS **GLUTEN-FREE**

Two (2) fried tostadas, Quebec Nordic shrimp, radishes, cabbage, pickled onions, cucumbers, lime yogurt, yuzu vinaigrette, dill

23

OVEN-ROASTED QUEBEC TOFU & SWEET POTATOES **GLUTEN-FREE** **VEGETARIAN**

Roasted Quebec sweet potatoes, roasted tofu, Quebec beets, quinoa, lime yogurt, yuzu vinaigrette

19

DESSERT

APPLE VERRINE **VEGETARIAN**

Caramelized apples, maple apple jelly, cashew praline, crumble, and vanilla ice cream

9

CHILDREN'S MENU

SPAGHETTI WITH **VEGETARIAN**

ROSÉ SAUCE AND MILD CHEDDAR

8



WINES

WHITES

Dao Blanc, Adega de Penalva,
PORTUGAL | Full-bodied - Lily - Nectarine

g. 9 / b. 35

Chardonnay, Famille Descombes
FRANCE | Medium-bodied - Pear - Citrus

g. 10 / b. 45

REDS

Altamente, Azul y Garanza,
SPAIN | Generous - Cherry - Pink pepper

g. 9 / b. 40

Pinot Noir, Famille Descombes
FRANCE | Soft tannins - Strawberry - Spicy notes

g. 10 / b. 45

SPARKLING

Cava, Funambul Brut Nature
SPAIN | Soft bubbles - Fresh lemon - Pastry notes

b. 45

COCKTAILS DISTILLERIE 3 LACS

Ready-to-drink	10
Non-alcoholic ready-to-drink	8
Signature cocktail	12

ORGANIC BEERS BOLDWIN

Champs d'eau, Blonde Ale 4,5 % - 10 ibu	10
Nord-Amérique, American IPA 6,5 % - 60 ibu	10
Fleuve, White Witbier 5% - 15 ibu	10
Massif des roses, Extra Special Bitter Red 5% - 30 ibu	10

BEVERAGES

Juice	3,50
Kombucha or Zamalek	5,50
Sparkling water	3,50
Regular coffee	3,50
Tea	3,50
Specialty coffee	4,75
Non-alcoholic beer	8

bières biologiques
BOLDWIN



Taxes and services not included