



HOUSE-MARINATED OLIVES 8

MIXED NUTS 7

FRENCH ONION SOUP 19

St-Arnould beer, Oka cheese

AXE CAESAR SALAD |Starter 16 | Main Course 22
Romaine, Parmesan shavings, house dressing and pancetta
Extra chicken breast or trout 12\$

POUTINE |Starter 17 | Main Course 23
French fries, St-Guillaume cheese curds, classic gravy

TREMBLANT NACHOS 24
Black olives, jalapeño peppers, salsa, sour cream, guacamole

SALMON TARTARE 25
Red onion, cucumber, daikon, coconut-yuzu-Gochujang milk emulsion, green oil, taro chips

THE M-BURGER 33
Port Neuf brie cheese, red onions, arugula, aioli, bacon and Sortilège jam
Served with fries or salad
Vegetarian option available

LOBSTER MAC N' CHEESE 44
Bisque emulsion, smoked apple cheddar, Parmesan and fried onions

T-PATATE 46
Hash brown potato layered with shredded beef, onion jam, shallot pickles, black garlic cream

POKE BOWL WITH SPICED SALMON 31
Tahini sauce, carrot, radish, edamame, rice, fried onions, sesame, and Nori seaweed
Vegetarian option with tofu 27

CHEESE & CHARCUTERIE PLATTER 44
3 Cheeses and 3 meats from our region
Served with grapes, nuts, local jam, honey and croutons

TO ACCOMPANY ANY DISH

Chicken breast 12
Trout 12
Smoked meat 12
French fries or green salad 8