

STARTERS AND TAPAS

Brilliant duo of rollers \$14 *A fresh northern shrimp spring roll flavored with dill and lemon and a crispy shrimp and basil imperial roll.*

Crab cake our way \$14 *Galette topped with fresh crab, melted cheeses and sticky rice.*

Beef tataki from Broutard des Appalaches \$14 *Beef coated with a rich blend of spices from Bas Saint-Laurent, seared over high heat and served cold in thin slices.*

Pulled pork quesadilla \$14 *Pan-fried tortilla made with crunchy vegetables, pulled pork, a tasty duo of monterey jack and cheddar cheeses*

Blé des Sables grilled cheese and foccacia with homemade fiddlehead pesto \$13

Grilled spicy pork dumplings from La Caboche farm \$14
Handmade ravioli, coated with our homemade honey and garlic sauce.

Salmon tartare from our refreshment bar \$14 *Unique in its kind.*

Red deer tartare with onion-chorizo crunch \$15 *Exclusive to L'APPÂT-buvette, the deer comes from Grands Gibiers de la Matanie.*

Song of cheese fingers with lobster \$16 without lobster -\$3 *Redesigned, our crispy sticks will surprise you!*

Beef polpettes with tomato and parmesan sauce \$14 *Local beef from Broutard des Appalaches, a comforting Italian classic. Onion bread bowl +\$3*

The undecided \$41 *Gourmet platter to share, your 3 choices from the starter menu.*

Tapas meal plan for 2 people: Your 6 choices among our starters : 80\$
For a tapas meal, we suggest 3 choices per person

DISHES

Gnocchi with pulled duck and wild mushrooms from \$34

Halibut kaiser, grilled cheese and carrot-cabbage-beet sauerkraut \$29
surprising pieces of halibut enhanced by a homemade pesto sauce in a kaiser burger-style bun. Served with potatoes and salad.

Farfalle with 3 cheeses and Gaspésie lobster \$39
Our version of mac & cheese with leeks and bacon in a blend of local cheeses.

Pulled pork foccacia \$28 *Pork sandwich in Mitis rum BBQ sauce, L'Épave cheese, pickle and carrot salad, served with chips and salad.*

Salmon tartare from the buvette \$29 *Unique in its kind, it is offered with greens and grilled naan bread.*

Red deer tartare *with crunchy onion-chorizo* \$33 *Exclusive to L'APPÂT buvette, the deer comes from Grands Gibiers de la Matanie . Accompanied by greens and grilled naan bread.*

Duo of salmon and red deer tartare \$31

The enormous lobster and Nordic shrimp *roll* \$37
Potato chips on the side.

Bison burger from Ranch Bisons Sur Mer \$33
Pickle, red cabbage relish , bacon and Rayon d'or cheese placed on a tender meatball. Accompaniment of potatoes and salad.

Linguine of the moment with seafood \$39 *Creation of the chef according to arrivals. Proposed agreement : Pinot Grigio - Wild Nature*

Enhance your experience with a 3-glass wine pairing \$35

CHILDREN'S MENU (12 years and under) \$7

Macaroni and cheese
Pulled Pork Sandwich

DESSERTS \$9

BAIT-VLOVA

An exclusive creation for L'APPÂT buvette, it is concocted by PGO and inspired by Pavlova : A meringue-based dessert, topped with a fruity cream, which is crispy on the outside and soft on the inside.

Several other delicious treats of the moment. Do not hesitate to ask us!



WIRELESS



GLUTEN-FREE AND/OR VEGETARIAN MENU

PROUD TO MAKE YOU (RE)DISCOVER THE PRODUCTS FROM HERE!



PÂTISSERIES & GOURMANDISES
D'OLIVIER

MINE
DE KETCHUP

