

## **STARTERS AND TAPAS**

**Lobster cake \$14** *Crab cake cousin, a tasty sticky rice with a mixture of lobster and cheese. Proposed pairing: Bobal - Blanc de noirs*

**Imperial rolls with Nordic shrimp and basil \$14**

*Accord proposé: Pinot Grigio - Wild Nature*

**Scallops and Wild Mushrooms \$19** Served in a bowl of onion bread in a creamy sauce of local cheeses.

*Proposed pairing: Verdejo - La Posada*

**Grilled Spicy Pork Dumplings from La Caboche Farm \$14**

*Handmade ravioli, coated in our homemade honey and garlic sauce.*

*Suggested pairing : Gamay - Blanc de lys*

**Grilled Blé des Sables cheese with spinach pesto baguette \$14**

*Suggested pairing: Merlot - Pierre Dupond*

**Pulled Duck Quesadilla \$17** *Pan-seared tortilla made with crunchy vegetables, and a tasty duo of monterey jack and cheddar cheeses*

*Suggested pairing: Gamay - Blanc de lys*

**Salmon tartare \$14** *With Nordic shrimp +\$2.50 One of a kind.*

*Proposed Deal: Gros Manseng - White Beach Villa*

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

*Suggested pairing: Tempranillo - La Posada*

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

*Accord proposé: Montepulciano - Fa'Bene*

**Cheese lobster Fingers \$16**

*Redesigned, our crispy sticks will surprise you!*

*Suggested pairing: Chardonnay - Pierre Dupond*

**The indecisive** *Gourmet platter for meals or to share as a starter, your 3 choices from the starter menu. PRICE: Price of your 3 tickets minus -\$2*

## **DISHES**

**Mac&cheese with bacon and lobster from the Gaspésie \$39**

*Proposed Pairing: Muscadet - Cod Tail*

**Gnocchi with duck and wild mushroom \$35**

*In a creamy peppery mushroom demi-glace sauce.*

*Proposed Deal: Shiraz - The 37*

**Halibut burger, Nordic shrimp and grilled cheese \$36**

*Surprising halibut patty enhanced by a spinach pesto and a carrot-cabbage-beet sauerkraut in a burger-style Kaiser bun. Served with sautéed potatoes and salad.*

*Proposed pairing: Verdejo - La Posada*

**Seafood linguine pasta (may differ depending on availability) \$42**

*Duetto of northern shrimp and Argentinian shrimp, lobster from the Gaspé Peninsula and Canadian scallops. Proposed pairing: Savatiano - Filioma*

**Salmon tartare \$31** *One of a kind, it is offered with greens and toasted naan bread. With*

*With Nordic shrimp +\$5 Proposed Deal: Gros Manseng - White Beach Villa*

**Red deer tartare with onion-chorizo crunch (subject to availability) \$34** *Exclusive to*

*L'APPÂT buvette, the venison comes from the Grands Gibiers de la Matanie. Served with greens and toasted naan bread. Suggested pairing: Tempranillo - La Posada*

**Duo of salmon and red deer tartares \$32** *Suggested pairing: Savatiano - Filioma*

**Kaiser Shrimp and Lobster Sandwich \$37** *Our version of the lobster roll served with sautéed potatoes and salad.*

*Suggested pairing: Sauvignon Blanc - Domaine de Ménard*

**Bison burger from the Bisons Sur Mer Ranch \$34** *Pickle, red cabbage relish, bacon*

*and aged cheddar. Side dish of sautéed potatoes and salad. Proposed pairing: Bobal - Bodegas Aessir*

**L'APPÂT land-sea \$79** *Discovery plate for two people: a lobster cake, two shrimp and*

*basil imperial rolls, a salmon tartare, four pork dumplings and a cheese from the Bas-Saint-Laurent. Proposed Pairing: Muscadet - Cod Tail*

*Elevate your experience with a wine pairing of our own - 3 glasses \$36*

## **CHILDREN'S MENUS (12 years old and under) \$9**

Pasta with rosé sauce  
Quesadilla of the moment

## **DESSERTS 9\$**

Several delicious sweets of the moment. Don't hesitate to ask us!



**WI-FI**



**ENGLISH MENU / GLUTEN-FREE AND/OR VEGETARIAN MENU**

# PROUD TO MAKE YOU (RE)DISCOVER LOCAL PRODUCTS!



PÂTISSERIES & GOURMANDISES  
**D'OLIVIER**

MINE  
DE KETCHUP

