

LUNCHBOX

Our choice of delicious lunch boxes including main dish, accompaniment and dessert.

\$19

1 | The classic

- Sandwich with shredded ham cooked in beer, maple and rosemary Dijon mustard, L'Hercule de Charlevoix cheese and arugula on country breadn
- Tomato and bocconcini salad with pesto and caramelized balsamic vinegar
- Prosciutto and melon macerated in port
- Dark chocolate and hazelnut brownies with mascarpone mousse

2 | The quack-quack

- Fusilli and duck confit salad, dried tomatoes, olives, feta and raspberry vinegar
- Crudités and dip
- Seasonal terrine, onion confit and croutons
- House beignets with Nard des pinèdes sugar and dulce de leche

3 | The smoke house

- Smoked salmon wrap, with cream cheese, lettuce, capers and red onions
- Green salad with maple and sherry vinaigrette
- Nachos and salsa
- Almond Financier, candied pineapple with sweet clover, coconut mousse and grapefruit jujubes

4 | The charcuterie

- Croissant garnished with Charlot 1608 sausage, Charlevoix chorizo, raw ham, dried tomatoes, young leaf lettuce, house maple and rosemary mustard, old cheddar
- Duck rillettes, blueberry jam and mustard caviar
- Pickled veggies
- Saint-Brest chou: the fusion of a Saint-Honoré and a Paris-Brest in a house chou

ASK ABOUT THE POSSIBILITY OF HOT LUNCH BOXES.

Drink on request

- Water
- Juice
- Soft drink



5 | The veggie 🌱

- House falafel sandwich, roasted sweet peppers salad with garden herbs, cherry tomatoes, Madras curry yoghurt sauce and pumpkin seeds
- Couscous salad with fresh mint, lemon and dried cranberries
- Spicy mango and tomato salad
- Faux macaroon! (white chocolate and pistachio cookies topped with cream, strawberries and basil)

6 | The estuary ❤️

- House brioche garnished with snow crab and Nordic shrimp salad, candied ginger, spicy mayonnaise, sesame seeds and green onions
- Roasted sweet peppers salad with herbs and pumpkin seeds
- Salmon tartar bites with sesame oil and coriander
- Faux macaroon! (white chocolate and pistachio cookies topped with cream, strawberries and basil)

7 | The pollo

- Baguette with Cajun chicken cutlet, creamy brie, Bloody Caesar mayonnaise and spinach
- Gabrielle potato salad
- Tomato bruschetta with fresh goat cheese and basil
- Saint-Brest chou: the fusion of a Saint-Honoré and a Paris-Brest in a house chou

8 | The poke style

- Poke bowl style lunchbox with rice vermicelli, salmon tartar, cucumbers, pickled ginger, carrots, edamame, coriander, sweet peppers, Ponzu sauce, sesame seeds and Asian mayonnaise
- Guacamole and tortillas
- Spicy mango and tomato salad
- Red fruit salad drenched in syrup with candied lemon and ginger

9 | The beef lover ❤️

- Open-faced smoked beef sandwich on rye bread, Baseball mustard with Montreal Steak Spice, sauerkraut, pickle slices, grated mozzarella
- Creamy coleslaw with cider
- Gabrielle potato salad
- Dark chocolate and hazelnut brownies with mascarpone mousse

10 | The mamma mia

- Asparagus salad with prosciutto, bocconcini, olives, dried tomatoes, potatoes, arugula and basil pesto
- Tomato bruschetta with fresh goat cheese and basil
- Italian-style salad with crunchy veggies and parmesan cheese
- Faux macaroon! (white chocolate and pistachio cookies topped with cream, strawberries and basil)

