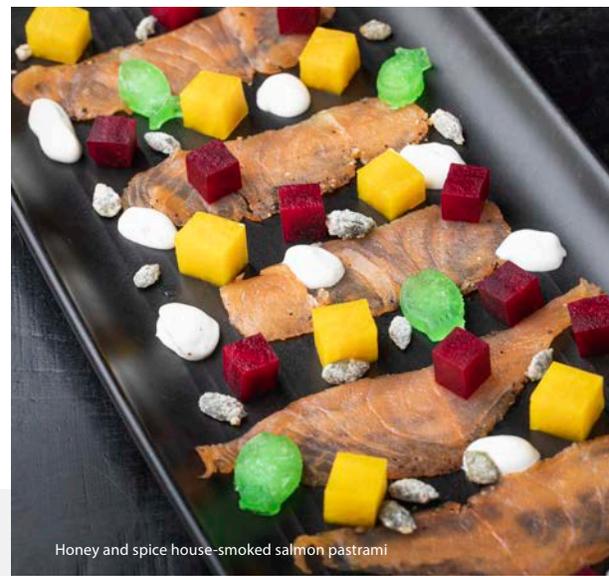




# À-LA-CARTE



Honey and spice house-smoked salmon pastrami

## THE APPETIZERS

Today's soup | 6

**Seared scallops and pork belly confit lacquered with maple syrup** | 12 ♥

Cauliflower puree with bacon and chorizo oil

**Local parmesan fondue** | 13 ♥

Cheeses from Laiterie Charlevoix, duck confit and leeks, served with wild blueberry jam and greens

**Seafood parmesan fondue** | 14 ♥

Québec cheeses, parmesan, crab, lobster and northern shrimps

**Le Commandant fried squid** | 15

Spicy Bloody Caesar-style mayonnaise

**Honey and spice house-smoked salmon pastrami** | 16 ♥

Beets, maple pumpkin seeds, salmon eggs, sour cream with pink pepper and lime jujubes



Seared scallops and pork belly confit



Deer gravlax



Le Commandant favourite



Vegetarian option



## OUR TASTY TARTARES

**Deer gravlax** | 20

Maple syrup and sherry wine vinaigrette, pickled seasonal vegetables

**Salmon tartare and snow crab Bloody Caesar style** ♥

Appetizer - 3 oz. | 16

Main dish - 6 oz. | 25

**Beef tartare with Jack Daniel's, maple and bacon** ♥

Appetizer - 3 oz. | 18

Main dish - 6 oz. | 28

**Tuna tartare with ginger and winter strawberries**

Appetizer - oz. | 19

Main dish - oz. | 30

## "PLANKING" AWAY

**Plank of charcuteries, house terrine and Charlevoix cheeses** | 20

**Sausage plank** | 24

Our selection of homemade sausages, sausage wrapped in bacon, with bacon and beer sauerkraut

## THE PASTA

**Spinach, portobello mushroom and duck confit ravioli** | 25

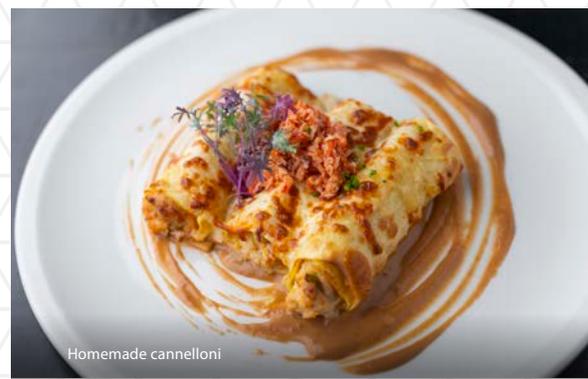
Wine sauce, truffle oil and parmesan

**Homemade cannelloni with calf sweetbreads and Gaspé lobster** | 28 ♥

1608 de Charlevoix cheese gratin, creamy meat sauce



Spinach, portobello mushroom and duck confit ravioli



Homemade cannelloni

## THE CHEF'S SIGNATURES DISHES

### Canadian salmon filet cooked "unitaterally" | 27

Quinoa, chimichurri made with herbs from our greenhouse, vegetables sautéed in chili butter, smoked pepper popcorn

### Chicken scallop parmigiana | 28

House tomato sauce, au gratin

### Lake walleye filet in a Charlevoix chorizo shell | 29 ♥

Green pea and mint puree, grilled corn and black bean vinaigrette, quinoa pilaf

### Veal cheek confit for 12 hours | 33

Wine sauce and herbs

### Louis' beef short ribs | 35 ♥

Black garlic and stout sauce, parsnip mousseline, onion strings, vegetables roasted with Mr. Doyon's maple sugar

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Wine sauce and herbs

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Louis' beef short ribs



Veal cheek confit for 12 hours

### Le Commandant bone-in veal scallop | 40 ♥

House tomato sauce, au gratin

### Highland Lotbinière filet mignon

15 oz. | 60



Le Commandant

## LE COMMANDANT'S PIZZAS

### Margherita | 18 ♣

House tomato sauce, fresh tomatoes, basil, bocconcini, parmesan and mozzarella

### Le Commandant | 18

Pepperoni, house tomato sauce, bacon, onions, green peppers, mushrooms and mozzarella

### The chopper | 19

Duck confit, house tomato sauce, onions in redcurrant jelly, mozzarella and Migneron de Charlevoix

### Rotor | 23

Northern shrimp, curry paste, tomato sauce, marinated ginger, Juliennes carrots, spring onions, sweet peppers, sesame seeds

## SOFT LANDING

### Titia's two-lemon pie | 10 ♥

Lemon cake, candied lemon and mascarpone mousse, lime domes, burnt meringue, white chocolate and Graham crumble

### Jar of divine Laetitia chocolate mousse | 10

Seasonal berries and fleur de sel, hazelnut brownies

### Cheese, apple and caramel dome | 12 ♥

Almond dacquoise, salted butter caramel, green cardamom apples and oat crumble



*Timothy Doyon*

- The chef of the Resto-Bar  
Le Commandant