



MENU

For a full meal,
we recommend 2-3 tapas per person

Tea Time

Available until 5pm

Mix of salty and sweet bites

Scone with homemade jam

Served with tea or french press coffee

for 1 28 \$

for 2 50 \$

Kid's Menu : choose either peppé pizza, grilled vegetables pizza or salmon tartar + the Chef's surprise dessert 25\$

Tapas

Homemade focaccia olive oil balsamic vinegar	8\$
Mixed roasted nuts	8\$
Olives mix garlic lemon roasted bell pepper	8\$
Olive and dried tomato tapenade bread	8\$
Soup of the day focaccia croutons	8\$
Garden salad balsamic and maple dressing	8\$
Patato salad dill and lemony mayo coppa	8\$
Fish accras (5) safran aioli	14\$
Yellow beets and lentils dip vegetables and crackers	12\$
Chicken skewers Safran aioli	11\$
Sausages wrapped in bacon salad	3/7\$ 6/12\$
Beet carpaccio salted marinated tofu crushed nuts and citrus dressing	12\$

Boards to share

<u>Selection of cheese and charcuterie</u>	30\$
<u>Two charcuterie and two cheeses from Charlevoix</u>	
<u>Discovery from mountains to the ocean</u>	30\$
Smoked salmon pork rillettes smoked duck breast charcuterie marinated mushrooms	
<u>Mixed plancha</u>	60\$
Shrimp ceviche, smoked scallops, beef tataki, marinated quail eggs and charcuterie	

Small Plates

Salad of the day	16\$
To make a combo, add an extra charge of 6\$	
Teriyaki sandwich on ciabatta marinated vegetables arugula choose : tofu or beef brisket	14\$
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Burattini fresh tomatoes basilic pesto and balsamic vinegar	30\$
Salmon tartar croutons salad	18\$
Squid and octopus tomato and pepper sauce olives	35\$
Pizza Le Peppé St-Fidèle's cheese mix homemade tomato sauce salad	18\$
Pizza grilled vegetables St-Fidèle's cheese mix homemade tomato sauce salad	15\$

Dessert

Chocolate Lava cake gluten free	12\$
Deo Gracia cheese cake with haskap	13\$
Vanilla «Crème Brûlé»	12\$
Fruit Sorbet	10\$
Scone and jam	4\$
Verrine of the day	8\$

