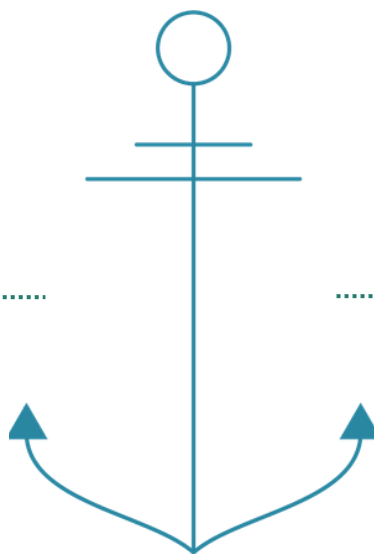




Menu Bastion





The Starters

Garden Salad (Gluten-Free & Vegetarian)
Fresh garden vegetables, balsamic vinaigrette

Clam & Smoked Salmon Chowder
Creamy soup with potatoes, leeks, and smoked salmon

Bison & Cranberry Terrine
Onion and haskap berry confit, house crostini, greens


Shrimp Pouches
Sweet and sour sauce

Cod Accras
Crispy fritters, wild arugula, salted herb mayo, pickled vegetables

Lobster Ravioli
Stuffed pasta, creamy seafood sauce

Beef Tartare (Gluten-Free)
Boreal spices, potato crisps, Gaspé sea salt

Coquille Saint - Jacques
Scallops and shrimp, white wine cream sauce, cheddar gratin





Main Courses

Fish & Chips

Beer-battered cod, fries, garden salad, house tartar sauce

Vegetal Risotto (Gluten-Free & Vegetarian)

Oat risotto, local mushrooms, dulce seaweed, baby spinach

Seafood Rigatoni

Creamy rosé sauce with bacon, tomatoes, shrimp, and smoked salmon

Roasted Chicken Supreme

Forest sauce, celeriac purée, seasonal vegetables, new potatoes

Arctic Char (Gluten-Free)

Pan-seared, bacon and onions, new potatoes, garden salad

Grilled Lamb Sausage, Marine Textures

Seaweed-fed lamb, mashed potatoes, glazed root vegetables, crispy seaweed

Chef Béland Bouillabaisse

Gulf seafood in a fragrant broth, grilled crouton

Flank Steak

Grilled Angus beef, beer and mustard sauce, fries and garden salad

Taste of the Gulf

Half lobster, scallop, shrimp, light and airy brioche, pepper and tomato, parsley cream sauce

