

STARTERS



SOUP OF THE DAY ~~~~~ 5 ⁰⁰	OLIVES & PICKELS ~~~~~ 4 ⁵⁰	SALMON TARTARE ~~~~~ 12 ⁵⁰ Fresh salmon, sundried tomatoes, crushed tomatoes, goat cheese, chives
BASKET OF MATCHSTICK FRIES ~~~~~ 5 ⁵⁰ With mayonnaise	ARANCINI ~~~~~ 9 ⁰⁰ Fried mushroom risotto with truffle oil and artisanal bacon	BEEF TARTARE ~~~~~ 12 ⁵⁰ Beef, tarragon, shallot, pine nuts, Dijon mustard
FRIED CALAMARI ~~~~~ 13 ⁰⁰ With aioli caper	FONDU WITH PARMESAN ~~~~~ 9 ⁰⁰ Old cheese from Quebec with marsala poached pear, tomato jam and parmesan	DELI PLATTER ~~~~~ 21 ⁰⁰ La rosette de Charlevoix, chorizo, Charlot 1608, prosciutto, cheese «Pleine lune», cheese «Hercule de la laiterie de Charlevoix», marinated olives, fig jam, onion confit and pickles
BRUSCHETTA ~~~~~ 9 ⁰⁰ Tomato bruschetta, ricotta, balsamic vinegar	CAPRESE SALAD ~~~~~ 10 ⁰⁰ Mozzarina, tomatoes, basil, balsamic caramel, olive oil	CHEESE PLATTER ~~~~~ 12 ⁰⁰ Fig jam, cheese « Plein lune », cheese « Bleubry », cheese « Hercule de la laiterie de Charlevoix », grapes, croutons
FRENCH ONION SOUP ~~~~~ 9 ⁰⁰ With melted cantonnier cheese	BREADED SHRIMPS ~~~~~ 10 ⁰⁰ Sweet chili sauce	
FRIED MOZZARELLA STICKS ~~~~~ 8 ⁵⁰ Tomato salsa		

SALADS

CAESAR ~~~~~ 15 ⁰⁰ Romaine, bacon, garlic croutons, housemade Caesar dressing, parmesan
CHICKEN ARUGULA ~~~~~ 16 ⁵⁰ Chicken, carrots, parmesan, garlic croutons, bruschetta, balsamic dressing
GREEK ~~~~~ 15 ⁰⁰ Feta, cucumber, tomatoes, kalamata olives, red onions, balsamic dressing, arugula
SPINACH AND GOAT CHEESE ~~~~~ 17 ⁵⁰ Baby spinach, goat cheese, caramelized pecans, prosciutto chips, dried cranberries, carrots, fig dressing

FLATBREAD

FLATBREAD PIZZA SERVED ON A WOODEN PLANK



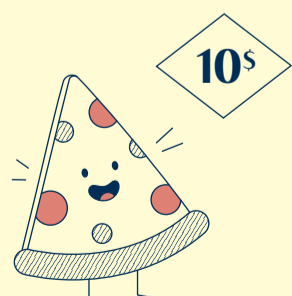
MARGHERITA Tomato sauce, mozzarina, fresh basil	FANTASIA Tomato sauce, prosciutto, parmesan, mozzarina, arugula
FOUR CHEESE tomato sauce, 1608 cheese, mozzarella, goat cheese, parmesan, caramelized onions	1608 Bechamel sauce, mushrooms, bacon, 1608 cheese, fresh rosemary
GREEK tomato sauce, tomatoes, kalamata olives, feta, red onions, parmesan, oregano	

DESSERTS

CHEESE CAKE ~~~~~ 8 ⁰⁰ With strawberry coulis	TRIPLE CHOCOLATE MOUSSE ~~~~~ 7 ⁰⁰
SEASONAL CRÈME BRULÉE ~~~~~ 6 ⁰⁰ Lactose free	S'MORES DIP TO SHARE ~~~~~ 8 ⁵⁰ Melted milk chocolate, graham crackers, roasted marshmallows

BEVERAGES

SOFT DRINK ~~~~~ 3 ⁰⁰ Pepsi, Diet-Pepsi, 7up, Orange Crush, Ice Tea
JUICE ~~~~~ 3 ⁰⁰ Orange, apple, cranberry, limonade, milk, chocolate milk, vegetable juice
SAN PELLEGRINO 330ml ~~~~~ 3 ⁵⁰ Limonata, Aranciata Rosso
MONTELLIER 500ml ~~~~~ 4 ⁰⁰ Mineral water
SAN PELLEGRINO 500ml ~~~~~ 4 ⁵⁰ Mineral water



KIDS MENU

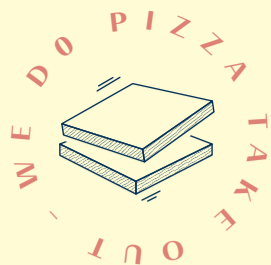
MAIN DISH OF YOUR CHOICE Mini-pizza with cheese Mini-pizza with pepperoni & cheese Spaghetti Chicken nuggets & matchstick fries Caesar salad
DESSERT Chocolate Brownie
BEVERAGE OF YOUR CHOICE Juice, milk or soft drink

COFFEE & TEA

FILTRE ~~~~~ 2 ⁷⁵
ESPRESSO ~~~~~ 3 ⁰⁰
ALLONGÉ & DÉCA ~~~~~ 3 ⁰⁰
CAPPUCCINO ~~~~~ 3 ⁵⁰
MOKA ~~~~~ 3 ⁷⁵ ~~~~~ 4 ⁷⁵
CAFÉ AU LAIT ~~~~~ 3 ⁷⁵ ~~~~~ 4 ⁷⁵
CHOCOLAT CHAUD ~~~~~ 3 ⁷⁵ ~~~~~ 4 ⁷⁵
THÉ ET TISANE ~~~~~ 3 ⁰⁰

PIZZA

10 INCH



- 01 **MARGHERITA** ~~~~~ 14⁰⁰
Tomato sauce, mozzarina, fresh basil
- 02 **FOUR CHEESE** ~~~~~ 16⁵⁰
Tomato sauce, 1608 cheese, mozzarella, goat cheese, parmesan, caramelized onions
- 03 **AMERICANA** ~~~~~ 15⁰⁰
Tomato sauce, pepperoni, mushrooms, peppers, mozzarella
- 04 **CARNIVORE** ~~~~~ 17⁵⁰
Tomato sauce, bacon, 1608 cheese sausage, pepperoni, mushrooms, red onions, mozzarella
- 05 **1608** ~~~~~ 16⁵⁰
Bechamel sauce, mushrooms, bacon, 1608 cheese, fresh rosemary
- 06 **BUFFALO** ~~~~~ 17⁵⁰
St-Ambroise BBQ sauce, roasted chicken, red peppers, cheddar, green onions, buffalo sauce
- 07 **FANTASIA** ~~~~~ 17⁵⁰
Tomato sauce, prosciutto, parmesan, mozzarina, arugula
- 08 **FUNGI** ~~~~~ 17⁰⁰
Bechamel sauce, oyster mushrooms, portobello, truffle oil, white wine, cheddar, chives, pine nuts
- 09 **GASPÉSIENNE** ~~~~~ 22⁰⁰
Bechamel sauce, fresh salmon, shrimps, scallops, leeks, mushrooms, dried tomatoes, capers, mozzarella, parmesan
- 10 **GRECQUE** ~~~~~ 14⁵⁰
Tomato sauce, tomatoes, kalamata olives, red onions, feta, parmesan, oregano
- 11 **DUCK** ~~~~~ 19⁰⁰
Bechamel sauce, duck confit, goat cheese, parmesan cheese, tomatoes, mushrooms, caramelized onions
- 12 **TROIS GARÇONS** ~~~~~ 17⁰⁰
Béchamel, leeks, pears, cheese « Bleubry », parmesan, arugula, caramelized pecans, balsamic caramel
- 13 **PIZZA OF THE MOMENT** ~~~~~ MARKET PRICE

PASTA

- SPAG MEATBALLS** ~~~~~ 14⁰⁰
Spaghetti, sausage sauce, pork & veal meatballs, parmesan, fresh basil
- CARBONARA** ~~~~~ 15⁵⁰
Spaghetti, cream sauce, egg yolk, bacon, shallots, parmesan
- MAC N' CHEESE** ~~~~~ 17⁰⁰
Macaroni, bacon, five cheeses: Cantonnier, 1608, parmesan, cheddar Perron, mozzarella
- TWO SALMONS** ~~~~~ 18⁰⁰
Linguine, rosee sauce, fresh salmon, smoked salmon, asparagus, tomatoes, red onion
- SAPRISTI** ~~~~~ 16⁰⁰
Linguine, cream, pesto, roasted tomatoes, mozzarina, spinach, pine nuts
- SAN FRANCISCO** ~~~~~ 17⁰⁰
Farfalle, chicken, mushrooms, sundried tomatoes, leeks, pine nuts, creamy parmesan sauce
- ARRABIATA** ~~~~~ 15⁰⁰
Penne, tomato sauce, tomatoes, kalamata olives, red onions, feta, chili, arugula, lemon
- DI MARE** ~~~~~ 19⁰⁰
Pappardelle, rose sauce, fresh salmon, shrimps, scallops, spinach, capers, garlic
- DUCK** ~~~~~ 19⁰⁰
Penne, duck confit, cream, parmesan, mushrooms, tomatoes, onion confit, arugula
- POLLO** ~~~~~ 17⁰⁰
Spaghetti, butter herb, chicken, roasted tomatoes, shallot, arugula
- PAPPARDELLE STROGONOFF** ~~~~~ 18⁰⁰
Pappardelle, braised beef, beef broth, wild mushrooms, sour cream, paprika
- CHARLEVOIX** ~~~~~ 17⁰⁰
Gnocchi, cream, chorizo, cheese « Bleubry », asparagus, wild mushrooms, shallots
- PASTA OF THE MOMENT** ~~~~~ MARKET PRICE

EXTRAS

**PIZZA DOUGHT
GLUTEN FREE**

+ 2⁵⁰

**ARTISANAL BACON ♦ ROASTED CHICKEN ♦ SHRIMPS
1608 CHEESE SAUSAGE & FINE HERBS ♦ PEPPERONI**

+ 4⁵⁰

**PASTA
GLUTEN FREE**

+ 1⁰⁰

THE ESSENTIELS

SERVED WITH MATCHSTICK FRIES & MAYONNAISE

BEEF TARTARE ~~~~~ 21⁰⁰
Beef, tarragon, shallot, pine nuts, Dijon mustard

SALMON TARTARE ~~~~~ 21⁰⁰
Fresh salmon, sundried tomatoes, crushed tomatoes, goat cheese, chives

CROQUE-MONSIEUR ~~~~~ 14⁰⁰
Ham, cheddar, bechamel sauce, tomatoes, arugula, pecans, balsamic caramel

SERVED WITHOUT SIDE DISHES

RISOTTO OF THE MOMENT ~~~~~ MARKET PRICE
The creation of our chef

