

# MUSSELS

## House specialty

	2pnds	1pnd
• Mussels “Mariner” ( <i>white wine, butter, french shallots, garlic</i> )	18\$	14\$
• Mussels “Fraîcheur” ( <i>white wine, lime juice, shallots, fresh coriander</i> )	18,50\$	15,25\$
• Mussels Quebec style ( <i>white wine, butter, apples, maple syrup, mustard ancient style</i> )	19\$	15,50\$
• Mussels Pesto Rosso ( <i>white wine, pesto, dried tomatoes</i> )	18,50\$	15,25\$
• Mussels Indian style ( <i>white wine, butter, curi, fresh coriander and ginger</i> )	19\$	15,25\$
• Mussels Exotica ( <i>butter, white wine, maple syrup, lime juice, coconut milk, curcuma</i> )	21\$	16\$
• Mussels “Moutardine” ( <i>white wine, cream, butter, Dijon mustard. Thyme</i> )	19\$	15,25\$
• Mussels Carbonara ( <i>white wine, bacon, garlic, cream</i> )	19,50\$	15,75\$
• Mussels Leeks ( <i>white wine, cream, shallots, leeks, garlic</i> )	19,50\$	15,75\$
• Mussels Goat cheese ( <i>white wine, cream, butter, onions confit, goat cheese</i> )	20\$	16\$
• Mussels Blue cheese ( <i>white wine, cream, butter, blue cheese</i> )	20,25\$	16,25\$
• Mussels “Trout des Bobines” ( <i>white wine, cream, shallots, garlic, smoked trout</i> )	21,50\$	16,75\$

**All our mussels dishes are served with french fried and homemade mayonaise**

• Seafood bouillabaisse with saffron and basil ( <i>scalops, shrimps, mussees and fish</i> )	28,50\$
Homemade fries	+3,25\$