

MUSSELS, SEAFOOD & FISH

	1lb	2lbs
Mussels Marinière (white wine, butter, French shallots and garlic)	\$14,50	\$19,00
Mussels Indian style (white wine, butter, curri, fresh coriander and ginger)	\$15.50	\$19,50
Mussels "freshness" (white wine, lime juice, shallots & fresh coriander)	\$15.50	\$19.50
Mussels "Les Bobines" (white wine, cream, shallots, garlic and smoked trout)	\$17,25	\$22,50
Mussels "à la moutarde " (white wine, cream, butter, Dijon mustard and thyme)	\$15,75	\$20,00
Mussels "blue cheese" (white wine, cream, butter & blue cheese)	\$16,75	\$21,25
Mussels Trio (explanations given to the table) 2lbs 3/4		\$24,00

Our mussels are served with homemade fries & mayonnaise

Seafood bouillabaisse with saffron and basil (scallops, shrimps, mussels and fish), served with homemade fries		\$ 29,50
Grilled squid, citrus salsa, fresh basil flavoured		\$31,00
Seafood plate (lobster tail in vanilla crust, shrimps from Argentina served on a mango purée, frog legs with maple and lemon)		\$47,00
Frog legs, butter sauce, maple and green lemon		10 for \$19,95 15 for \$22,00
Fish'n chip 8oz Cod, gluten free red beer batter, homemade mayonnaise flavored with lemon and fresh coriander, served with fries et green salad		26,00\$
sesame, risotto and sautéed vegetables		\$40,00
Return of the miraculous catch, served with risotto and vegetables (explanations given at the table)		Market price

The above plates (except bouillabaisse) are served with risotto and sautéed vegetables.