

APPETIZERS

SOUP OF THE DAY   6.
Seasonal, served with artisan bread

CHEESE & HERBS   6.
Fresh cheese curds + chimichurri

HOMEMADE FRIES    6./8.
Mayo: indian, spicy, aioli, pesto rosso,
or ultra hot
+ Truffle & parmesan 3.

SWEET POTATO FRIES    9.5 / 12.
Mayo: indian, spicy, aioli, pesto rosso,
or ultra hot

HOMEMADE FRIED PICKLES   9.5
(4) Spicy mayo

CÆSAR SALAD  10.5
Romaine lettuce, bacon, croutons,
parmesan, fried capers
and garlic Cæsar dressing

COD ACCRAS 11.5
(7) Salt cod fritters, aioli mayo

MINI-BURGERS 11.5
(2) Brioche buns, beef patty, bacon, house
guacamole, Louis D'or cheese, apple & red
onions salad and pesto rosso mayo

BEER-BATTERED CHEESE CURD  12.
Fresh cheese, Blanche de Charlevoix
batter, house marinara sauce

DUCK WINGS   12.
(4) Confit duck wing drumsticks,
Maple-garlic-bourbon sauce

FRENCH ONION SOUP 12.
White and red onions, stout beer
and artisan bread, gratinéed with
strong cheese

NACHOS "LA CROISÉE"    12.5 / 18.5
Gratinéed cheese, banana peppers, green
onions, Kalamata olives, queso and
house BBQ sauce [Salsa / Sour cream / Queso]
+ Bacon! 4.5 / 6.
+ Ground beef and onions 4.5 / 6.
+ Confit duck 7. / 9.

HOMEMADE DUCK RILLETTES   15.
Fruit chutney and croutons

CHICKEN WINGS  22.
8 WINGS 17. / 12 WINGS 22.
Our legendary sauces

BBQ MAISON
Mild, sweet and
slightly smoky

DOM-DOM
Hot
teriyaki

BUFFALO MAISON
Buttery
cayenne

VALAR
Scotch bonnet,
mango, chipotle and
roasted red peppers



+ House ranch sauce 3.

HOMEMADE FRIED CALAMARI 18.5
Crispy homemade calamari, Ranch sauce
and seafood sauce

PLATTER OF DUCK DELICACIES  34.
(2-3 pers.)
Homemade smoked duck magret,
homemade duck rillettes, and foie gras
parfait. Brioche bread, fruit chutney,
pickles and croutons



Speciality



Dairy-Free



Vegetarian



Gluten-Free



Hot