

THE SUMMER LOGBOOK



THE APPETIZERS

Today's soup | 6

Fresh goat cheese bruschettas | 9

Fresh tomatoes, basil and balsamic reduction

Seared scallops and pork belly confit lacquered with maple syrup | 11 *

Cauliflower puree with bacon and chorizo oil

Local parmesan fondue | 13

Cheeses from Laiterie Charlevoix, duck confit and leeks, served with wild blueberry jam and greens

Seafood parmesan fondue | 14

Québec cheeses, parmesan, crab, lobster and northern shrimps

Highland Lotbinière beef carpaccio | 14

Lemon zest and black pepper, arugula, parmesan shavings and capers

Le Commandant fried squid | 15

Spicy Bloody Caesar-style mayonnaise

Foie gras cheeseburger with L'Hercule de Charlevoix cheese | 16 *

Northern fruit ketchup and truffle mayonnaise

"PLANKING" AWAY

Plank of charcuteries and Charlevoix cheeses | 20

Plank of house terrines and garnishes | 20 *

Three varieties of terrines, pickled vegetables, red onion jam, French pickles and house mustard

Seafood plank | 25 *

Three large shrimps, one piece of seafood parmesan fondue, 3 oz. of salmon tartar and fried squid

Products from Québec

* New summer dish

Vegetarian option

Le Commandant favourite

OUR TASTY TARTARS

Marinated trout, house cheese with herbs from our vegie patch | 20 *

Mustard caviar and beets

Deer gravlax | 20 *

Maple syrup and sherry wine vinaigrette, pickled seasonal vegetables

Salmon tartar

Appetizer - 3 oz. | 14

Main dish - 6 oz. | 23

Highland beef tartar

Appetizer - 3 oz. | 18

Main dish - 6 oz. | 28

Two-duck tartar served over a roasted marrow bone *

6 oz. | 30

THE PIZZAS

Le Commandant | 18

Pepperoni, house tomato sauce, bacon, onions, green peppers, mushrooms and mozzarella

Margherita | 18

House tomato sauce, fresh tomatoes, basil, bocconcini, parmesan and mozzarella

The chopper | 19

Duck confit, house tomato sauce, onions in red currant jelly, mozzarella and Migneron de Charlevoix

Tarmac | 23

Rosé sauce, scallops, lobster meat, shrimps, mozzarella and parmesan

THE PASTA

Fettuccine à la carbonara | 24

Spinach, portobello mushroom and duck confit ravioli | 25

Wine sauce, truffle oil and parmesan

Homemade cannelloni with calf sweetbreads and Gaspé lobster | 28 *

1608 de Charlevoix cheese gratin, creamy meat sauce



THE CHEF'S SIGNATURE DISHES

Vegetarian risotto | 25 🌿 *

According to the harvest from our veggie patch

Canadian salmon filet cooked "unitaterally" | 27 *

Risotto verde, chimichurri made with herbs from our rooftop, vegetables sautéed in chilli butter

Atlantic cod loin | 28 ♥ *

Spinach and sweet peppers in curry oil, yellow sweet pepper velouté, clams

Chicken scallop parmigiana | 28

House tomato sauce, au gratin

Québec beef flank steak | 29 ♣️

Lightly smoked with apple wood, pan seared with thyme butter, chimichurri sauce

Beef bavette - 8 oz. | 30 ♣️

Bavette marinated with shallots, maple syrup and bourbon, Le Commandant signature sauce

Veal cheek confit for 12 hours | 33 ♣️ ♥

Wine sauce and herbs

Prime rib braised in black beer and maple syrup | 34 ♣️

Signature filet mignon - 6 oz. | 39 ♣️

Served with a slice of foie gras cooked "au torchon", ginger bread, Gabrielle potatoes, port sauce with notes of truffles

*Add a scallop of pan seared foie gras : +6

Le Commandant bone-in veal scallop | 40 ♥

House tomato sauce, au gratin

Highland Lotbinière filet mignon ♣️ ♥

15 oz. | 60

Platter of local seafood | 80 *

Half-lobster, one section of crab, three large shrimps, trout gravlax

SOFT LANDING | 10

Lemon meringue pie reinvented ♥ *

Candied-lemon shortbread crust, light mascarpone mousse, lemon and red Sichuan pepper, grapefruit jelly, herb sherbet and olive oil

Trilogy of mini cheesecakes

One with berries, the other apple-caramel, and the third with white chocolate and dark ganache

Le Commandant "pet" and Sortilège ice cream

Rolled croissant dough cooked in our maple-caramel sauce, served with homemade ice cream flavoured with maple liqueur

Today's crème brûlée and rainbow shortbread

Jar of divine Laetitia chocolate mousse ♥ *

Seasonal berries and fleur de sel, hazelnut brownies

The colossal ice cream sandwich ♥ *

White chocolate and pistachio cookie, strawberry and basil ice cream, dipped in white chocolate, with a coral tuile

OUR SUMMER HEADLINER!



- The chef of the Resto-Bar Le Commandant