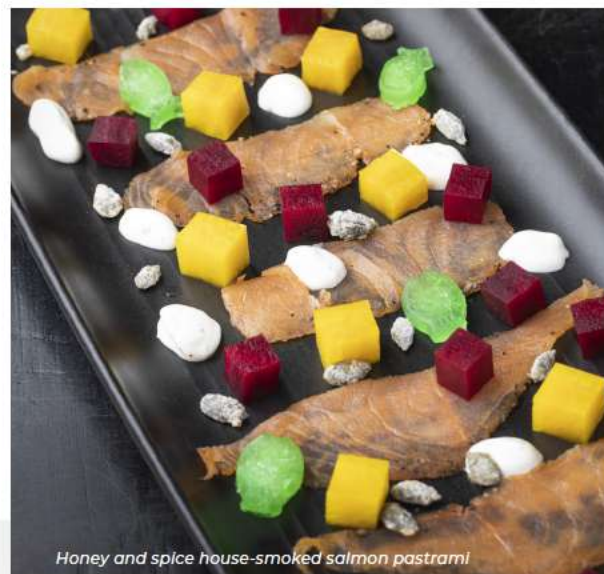




COMMANDANT LOGBOOK



Honey and spice house-smoked salmon pastrami

THE APPETIZERS

Today's soup | 6

Bruschetta with fresh goat cheese and tomatoes from our roof | 9 🍴

Seared scallops and pork belly confit lacquered with maple syrup | 12 ♥
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 | 15

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

Le Commandant fried squid | 15

Spicy Bloody Caesar-style mayonnaise

Honey and spice house-smoked salmon pastrami | 16

Beets, maple pumpkin seeds, salmon eggs, sour cream with pink pepper and lime jujubes



Seared scallops and pork belly confit



Seafood parmesan fondue



OUR TASTY TARTARES

Deer gravlax | 20

Maple syrup and sherry wine vinaigrette, pickled seasonal vegetables

Salmon tartare and snow crab Bloody Caesar style * ♥

Appetizer - 3 oz. | 16

Main dish - 6 oz. | 25

Beef tartare with Jack Daniel's, maple and bacon * ♥

Appetizer - 3 oz. | 18

Main dish - 6 oz. | 28

Tuna tartare with ginger and winter strawberries *

Appetizer - oz. | 19

Main dish - oz. | 30



Deer gravlax

" PLANKING " AWAY

Plank of charcuteries, house terrine and Charlevoix cheeses | 20

Sausage plank | 24 *

Our selection of homemade sausages, sausage wrapped in bacon, with bacon and beer sauerkraut

Seafood plank | 26 ♥

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

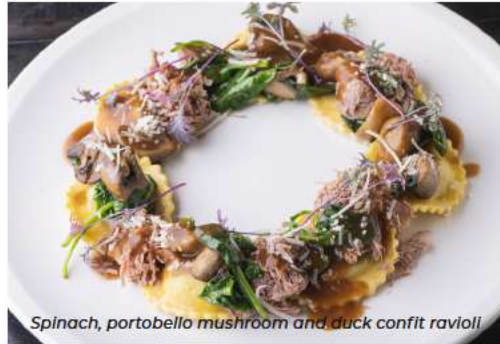
THE PASTA

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



Spinach, portobello mushroom and duck confit ravioli



Homemade cannelloni



Le Commandant

LE COMMANDANT'S PIZZAS

Margherita | 18 🌿

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

Le Commandant | 18

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

The chopper | 19

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

Rotor | 23

Northern shrimp, curry paste, tomato sauce, marinated ginger, Juliennes carrots, spring onions, sweet peppers, sesame seeds

THE CHEF'S SIGNATURE DISHES

Orgeotto verde with herbs | 25 * 🌿

Sautéed vegetables, roasted pepper espuma, 1608 cheese and sunflower seeds

Canadian salmon filet cooked "unilaterally" | 27

Quinoa, chimichurri made with herbs from our greenhouse, vegetables sautéed in chili butter, smoked pepper popcorn

Chicken scallop parmigiana | 28

House tomato sauce, au gratin

Lake walleye filet in a Charlevoix chorizo shell | 29 * 🌿

Green pea and mint puree, grilled corn and black bean vinaigrette, quinoa pilaf

Beef bavette - 8 oz. | 30

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



Louis' beef short ribs



Veal cheek confit for 12 hours

Veal cheek confit for 12 hours | 33

Wine sauce and herbs

Louis' beef short ribs | 35 * ♥

Black garlic and stout sauce, parsnip mousseline, onion strings, vegetables roasted with Mr. Doyon's maple sugar

- * New dish
- ♥ Le Commandant favourite
- 🌿 Vegetarian option

10 oz New York beef steak seared in thyme butter | 36 * ♥

Caramelized onion puree, grilled Brussels sprouts, bacon and parmesan potatoes, Béarnais butter

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



Signature filet mignon

SOFT LANDING

Titia's two-lemon pie | 10 * ♥

Lemon cake, candied lemon and mascarpone mousse, lime domes, burnt meringue, white chocolate and Graham crumble

Le Commandant "pet" and Sortilège ice cream | 10

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 | 10

Jar of divine Laetitia chocolate mousse | 10

Seasonal berries and fleur de sel, hazelnut brownies

Cheese, apple and caramel dome | 12 * ♥

Almond dacquoise, salted butter caramel, green cardamom apples and oat crumble

Our "café gourmand" | 15 * ♥

Your choice of coffee served with a selection of house dessert miniatures: dulce de leche doughnut holes, Saint-Brest tartelette, white chocolate and pistachio cookie with strawberry and basil icing, mini Key lime pie, and dark chocolate and hazelnut brownies



Today's crème brûlée and rainbow shortbread



Our "café gourmand"



Simon Jodan

- The chef of the Resto-Bar
Le Commandant

