**LOAVES AND WHISPERS**

Our selection of breads whisper tales of tradition and artisanal craftsmanship, inviting you to savour every delicate crumb

- Crispy Breadsticks with Hummus and Olive Oil - 8
- Sourdough Buns with Butter and Olive Oil - 8
- Mushroom Rosemary Focaccia - 10
- Pan Tomate (Tomato Bread) - 12

**THE CHEESE CHRONICLES**

Served with fried Marcona Almonds, and crusty baguette

- Spanish Aged Manchego (4): 0-, 3-, 6-, and 12-month - 25
- Quebec Artisanal cheeses (4): 0-, 3-, 6-, and 12-month - 25
- Bleu de brebis (Region: Charlevoix)
- Le Ciel (Region: Charlevoix)
- Le Baluchon (Region: Le Baluchon)
- La Tomme des Galets (Region: Portneuf)
- Whipped Brie with Roasted Balsamic Strawberries - 25

**TINNED BY THE SEA SERVES UP TO 4 PEOPLE**

Served with Summer Caponata, crusty baguette and Maidson salted butter

- La Brújula Mussels in Pickle Sauce (16 - 20 pcs) - 18
- La Brújula Yellow Fin Tuna Belly in Olive Oil - 24
- La Brújula Small Sardines in Hot Olive Oil - 18
- Alalunga Spiced Sea Bass in Olive Oil - 45

**SEAFOOD TOWER - 160 SERVES 2 TO 4 PEOPLE**

Allow 30 minutes to prepare

- Lobster Tails, Shrimp, Oysters, and Tuna Poke, Fresh Horseradish, Tartar, Mignonette, and Cocktail Sauce

**ACadian WILd CAVIAR SERVES 2 TO 4 PEOPLE**

- Sturgeon, Bay of Fundy - 150, 50g - 200

**BITEs AND REBELLION**

French Onion Dip & House-Made Chips - 14
- Marinaded Olives and Fried Marcona Almonds - 14
- Pickled Eggplant, House-Made Pickles and Summer Caponata with Baguette - 16
- Buffalo Mozzarella with Roasted Peppers, Balsamic Vinegar, Olive Oil and Fresh Basil - 26
- Chicken Skewers (2) with Tzatziki - 16
- Poached Shrimp (6) with House-Made Cocktail Sauce - 24

**FROM SPAIN WITH LOVE**

Delight in a bountiful assortment of tantalizing charcuterie served with house-made pickles and fresh bread

- Spanish Cured Meats (3): Lomo de Bellota / Fuet Ibérico / Salchichón - 24
- Spanish Cured Meats (5): Lomo de Bellota / Fuet Ibérico / Salchichón / Morcilla / Chorizo - 32
- Chicken Liver Mousse with Pickled Shallots - 17
- Pork Belly Rillette - 18

**GARDEN REVELY**

Served with house lavosh

- Caesar with Creamy Anchovy Garlic Dressing - 21
- Balthazar Salad with field greens, avocado, asparagus, radish, fennel, salted ricotta, and white truffle lemon vinaigrette - 21
- Tuna Salad Plate with Hard Boiled Egg, Tomatoes, Cucumbers, Olives - 24
- Farro, Pistachio, Arugula, Pickled Shallots, Basil Pesto Dressing - 20

ADD-ON:
- Chilled Chicken Skewer - 7
- Chilled Shrimp (6) - 18

**LIFE’S GUILTY PLEASURES - 8**

- Daily Selection of Gelati
- Summer Fruit with Chantilly Cream
- House Biscotti

★ Vegetarian  ✔ Vegan  ☞ No gluten in this dish but may come into contact with traces of gluten.

Gluten-free bread and lavosh is available. Consuming raw seafood or shellfish may increase your risk of foodborne illness.

**Note:**
- Lobster Tails, Shrimp, Oysters, and Tuna Poke, Fresh Horseradish, Tartar, Mignonette, and Cocktail Sauce serve 2 to 4 people.
- Seafood Tower serves 2 to 4 people.
- Seafood Tower allows 30 minutes to prepare.
- Acadian Wild Caviar serves 2 to 4 people.
- Add-on options for additional items.
- Vegetarian, Vegan, and Gluten-free options are available.