

Our Soups

SOUP	\$ 6,00
GRATIN ONION SOUP, Old cheddar cheese and smoked Gouda cheese	\$ 10,00
PEA SOUP	\$ 7,00
SMOKED TROUT CHOWDER	\$ 10,00
SMOKED TROUT CHOWDER, Served in a loaf of bread	\$ 15,00



Our Appetizers	O
GARDEN SALAD	\$ 7,00
Mesclun lettuce, garnished with vegetables and seasonal	vinaigrette
CAESAR SALAD	\$ 10,00
Romaine lettuce, croutons, bacon, fried capers and fresh	parmesan
GARLIC SNAILS	\$ 10,00
GRATIN GARLIC SNAILS	\$ 12,00
Cheddar cheese and smoked Gouda cheese	
BEER BATTER ONION RINGS	\$ 10,00
Served with spicy honey	
CHORIZO POGO (3)	\$ 12,00
Grilled red pepper coulis	
SMOKED TROUT MARINATED FROM OUR SMOKER	\$ 13,00
Hot smoked, niçoise with red onions, radish, croutons of	bread
FRIED CALAMARI	\$ 14,00
Served with lime and chipotle pepper dip	
FRIED GRAIN CHEESE	\$ 14,00
Served with spicy mayonnaise	
FONDANT BRIE	\$ 16,00

Black cherry compote, walnut crumble and maple syrup reduction

BISTRO PLATE

\$ 36,00

Fried cheese curds, beer batter onion rings, BBQ chicken wings (6), Chorizo pogo (3) woinie





Our prices are before taxes and service

Our Meal Salads

CLASSIC CAESAR SALAD

\$ 15,00

Romaine lettuce, home-made vinaigrette, fried capers, bacon, parmesan shavings

Extra	Grilled Chicken	\$7,00
Extra	Smoked Trout	\$7,00

WARM GASTON SALAD

\$ 24,00

Maple glazed poultry, caramelized nuts, berries, red onions and cherry tomatoes, maple balsamic vinaigrette

MARINATED SMOKED TROUT SALAD

Hot smoked trout served on a mixed salad, tomatoes, cucumbers, red onions, radishes, grapefruit dressing

WARM GOAT SALAD

\$ 26,00

\$ 24,00

Mesclun lettuce, breaded goat cheese croquette, beets, cranberries, pistachios, walnuts, green apples and honey vinaigrette

Jur Pasta

PAPARDELLE BOLOGNAISE SAUCE Parmesan and basil, garlic crouton	Extra Gratin	\$ 15,00 \$ 3,00	
LINGUINE CARBONARA Pancetta, parmesan and green onions		\$ 18,00	
SMOKED TROUT ORECCHIETTE		\$ 18,00	

Smoked trout from our smoker, shallots, asparagus, zucchini, basil, olive oil









FORESTIÈRE TROUT FILLET Served with rice and seasonal vegetables	\$ 24,00
TROUT FILLET WITH DILL Served with rice and seasonal vegetables	\$ 24,00

Our Grill

GRILLED ANGUS GROUND BEEF STEAK 10oz Garnish with fried onions and mushrooms, gravy Served with mashed potatoes	\$ 22,00
CHICKEN AND HALLOUMI SKEWER Served with fries and salad, BBQ sauce	\$ 26,00
BLANC LAC STEAK (14oz strip loin)	\$ 34,00

Served with fries and pepper sauce





Bistro



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FRIES SERVED WITH AÏOLI	\$ 6,00
GRAVY OR BBQ SAUCE POUTINE	\$ 12,00
PEPPER SAUCE POUTINE	\$ 14,00
ITALIAN SAUCE POUTINE	\$ 14,00
BBQ CHICKEN WINGS Served with ranch sauce	\$ 1,50 / Unit
PULLED PORK NACHOS PLATE Red onions, Monterey Jack cheese, Cheddar Ranch sauce, served with coleslaw	\$ 18,00 cheese,
LAC BLANC BURGER Burger 7oz, Cheddar cheese, salad, tomatoes mayonnaise with candied onions, pickle Served with fries and coleslaw	\$ 19,00 , bacon,
FRIED CHICKEN BURGER Aïoli, pickles, red cabbage, cheddar cheese se	\$ 19,00 erved with fries
SMOKED TROUT SANDWICH Black hamburger bun, avocado puree, tomat	\$ 20,00 oes, onions, aioli
HOMEMADE TROUT FISH'N CHIP Served with fries, coleslaw and aioli	\$ 21,00
CLUB SANDWICH AND FRIES	\$ 16,00 / Extra Poutine \$ 18,00
CLUB SANDWICH AND FRIES FOR 2	\$ 20,00 / Extra Poutine \$ 22,00
SMOKED TROUT AND FRIES CLUB SANDW	VICH \$ 18,00 / Extra Poutine \$ 20,00
SMOKED TROUT AND FRIES CLUB SANDW	VICH FOR 2 \$ 22,00 / Extra Poutine \$ 24,00

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