

À la carte Menu

WEEK DAYS FROM 11:30 AM TO 5 PM
WEEK-ENDS FROM 12 PM TO 5 PM

Free regular or
sparkling water:
we offer you
the bubbles...



SOUPS & APPETIZERS

ONION SOUP AU GRATIN, red beer, bacon bits & local cheese **9\$**

OUR SPECIAL CHOWDER, cod, shrimps, mussels, clams
& vegetables **11\$** (6oz) | **17\$** (10oz) ■

SOUP OF THE DAY, & its garnish **8\$** ■

ASSORTED DEVILED EGGS, stuffed eggs
(bacon, seafood & sesame) **11\$** (3 u.) ■

HOMEMADE CRISPY FRIED CALAMARI,
lemon & chive mayo **18\$**

DUO OF DUCK, rillette & smoked duck breast, onion confit
with brandy, homemade pickles & croutons **18\$** ■

FRITTO MISTO, fried calamari, coco shrimps,
fried pickle & vegetables **19\$**

TUNA TARTARE, (100 gr.)
asian-style, fried vermicelli, served with croutons & salad **17\$**

ENTRÉE OF DORÉ-MI CHEESE, tomato salsa with watermelon,
red onion & cucumber, apricot compote, mint & blackcurrant **17\$** ■

VARIED MAINS

OUR FAMOUS FISH'N CHIPS, breaded Atlantic cod,
tartare sauce, coleslaw & fries **25\$** (9\$/extra piece)

TOFU FISH'N CHIPS, marinated in lemon & pepper,
tartare sauce, coleslaw & fries **20\$** (6\$/extra piece) ■

CRISPY CHICKEN DRUMSTICKS, sweet chili mayo, coleslaw & fries **26\$**

CHEF SUMMER SALAD, mesclun, apricot compote, watermelon,
onion, cucumber, cherry tomatoes, doré-mi **23\$** ■

TUNA TARTARE, (200 gr.)
asian-style, fried vermicelli, served with croutons, salad & fries **30\$**

MUSSELS & FRIES,
Provencale (tomato, basil & oregano) **26\$** ■
Indian-style (garum masala & cream) **26\$** ■

POUTINES

CORNER'S POUTINE, homemade poutine sauce **21\$** ■

GOURMET POUTINE, pulled duck & homemade pepper poutine sauce **25\$**

MORDUS POUTINE,
fried calamari & mussels, coco shrimps, Hollandaise
sauce & spicy pepper coulis **28\$**

DESSERTS

– **NEAPOLITAN MACARON** **10\$**

– **PEAR & CARAMEL DELIGHT** **11\$**

– **MAPLE SYRUP PIE** **9\$**
– **ALL CHOCOLATE
CHOCOLATE CAKE** **12\$**

Appetizers

**SOUP
OR GREEN SALAD**



**YOUNG
« MORDUS »**
10 years
and less
14\$

Main

FISH'N CHIPS (1 piece)
**OR FRIED CHICKEN
OR POUTINE**

Dessert

**CHEF'S TREAT
+ MILK OR SOFT DRINK**

Menu

**TURBO
FORMULA**

SOUP OF THE DAY & REGULAR COFFEE
served with one of the following dishes

MAIN DISH SALADS

served on arcadian harvest lettuce

MORDUS, shredded lobster, crab & Matane shrimp mix,
coco shrimps, homemade vinaigrette & coconut flakes **26\$**

SMOKED MEAT, pulled smoked beef, hash browns, fried
pickles, red onion, homemade vinaigrette & sweet mustard **25\$**

VEGGIE, cottage cheese, tomatoes, dailkon, capers, red onion,
red grape, sunflower seeds, guacamole & honey **24\$** ■

TARTINES

grilled country bread open-faced sandwiches
served with fries & salad

MORDUS, shredded lobster, crab & Matane shrimp mix,
coco shrimps, green onion mayo & coconut flakes **27\$**

SMOKED MEAT, pulled smoked beef, fried pickle, red onion,
sweet & old-fashioned mustard, served with hash browns **26\$**

VEGGIE, cottage cheese, tomatoes, dailkon, capers, red onion,
red grape, sunflower seeds, guacamole & honey **25\$** ■

■ Gluten-free ■ Vegetarian ■ Lactose-free
WiFi: Hotel Clarendon | Password: clal1870

Our featured wine!

WINE OF THE DAY (5 OZ) **10\$**,
WHITE, ROSÉ & RED
ASK YOUR WATER ABOUT OUR
FEATURED WINES TODAY !