



Menu DINER

*BRASSERIE LES MORDUS IS PROUD TO SUPPORT THE CHARITY LA BARATTE IN ITS EFFORTS TO HELP PEOPLE LIVING IN FOOD INSECURITY
\$ 0.50 WILL BE DONATED TO THE CAUSE WHEN BUYING BREAD.

.....
OPENING AT 5 PM
.....

APPETIZERS

SOUP OF THE MOMENT and garnish 7\$

FRIED CALAMARI, tomato chutney with Bas-du-Fleuve salted herbs 14\$

SALMON TARTAR, avocado purée, Aleppo peppers, tortilla and Mordus salad 15\$

BREADED ORIGINE CHEESE, Mordus salad, tomato chutney and balsamic reduction 15\$

GASPESIAN SALT COD CAKE, local smoked eel, tartar sauce 13\$

MUJOL HERRING CAVIAR, blinis, chive sour cream, Mordus salad 18\$

OUR SPECIAL CHOWDER, cod, shrimp, mussel, clams and vegetables 9\$ (6oz) / 15\$ (10oz)

AHI TUNA TATAKI, Mordus salad, carrots, wakame seaweed salad, pickled ginger and black sesame 16\$

CHARLEVOIX CHARCUTERIE BOARD, from artisanal producer Viandes Bio (organic meats), with Laiterie Charlevoix artisanal cheeses, homemade pickled vegetables and caramelized nuts
1 or 2 people 17\$/31\$

MAIN DISHES

LEEK RISOTTO,
parmigiano reggiano cheese, candied cherry tomatoes, pickled onion and Mordus salad
20\$

ROASTED CORNISH HEN,
half Cornish hen, marinated in lemon and thyme, Mordus salad and fries
24\$

AAA FLANK STEAK,
slow-cooked and grilled, red wine sauce, fried onions, Mordus salad and fries
33\$

SALMON TARTAR,
avocado purée, Aleppo peppers, tortilla chips & Mordus salad and fries
26\$

OUR TWO SALMON SALAD,
Mordus salad, smoked salmon and salmon gravlax, artichoke and palm hearts, seasonal seed and creamy mustard dressing
23\$

HOMEMADE FISH'N CHIPS,
battered cod, coleslaw, Mordus fried and tartar sauce
19\$ + 6\$ / each additional piece

SEAFOOD TAGLIATELLE,
tomato and celery sauce, prawns, scallops, fried calamari, clams and mussels with their shells
37\$

FRIED CHESAPEAKE OYSTERS,
leek risotto, clam vinaigrette, tomato and horseradish
35\$

LOBSTER & NORDIC SHRIMPS ROLL,
lobster meat, nordic shrimps, citrus mayo, coleslaw and chips
25\$

GRILLED ATLANTIC SALMON FILLET,
chimichuri sauce, lime and cilantro quinoa granish
28\$

YOUNG « MORDUS »

10 years and less



Appetizer

SOUP

Dishes

FISH'N CHIPS (1 piece)
OR CHICKEN NUGGETS

OR TOMATO TAGLIATELLE

Desserts

UNICORN HORN
+
MILK OR SOFT DRINK

12\$

DESSERTS

- **HOMEMADE CRÈME BRÛLÉE** 7\$
Earl Gray flavor
- **CHOCOLATE ROYAL CAKE** 8\$
- **HOMEMADE POT AU CITRON** 7\$
with strawberry and raspberry
- **MAPLE SYRUP PIE** 8\$
- **FARAMINEUX**
- **CARAMEL AND CHOCOLAT** 9\$
- **RASPBERRY MOUSSE DOME** 9\$