

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

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

DUO OF DUCK, rilette & 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 (garam 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\$

– HOMEMADE DESSERT BOARD, moelleux cake, macarons, biscuit fish, chocolate fish, waffle, orange flavored white chocolate & fresh fruits 34\$ / to share

Appetizers

SOUP
OR GREEN SALAD

Mains

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, daikon, 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, daikon, capers, red onion, red grape, sunflower seeds, guacamole & honey 25\$ ■

■ Gluten-free ■ Vegetarian ■ Lactose-free

WIFI: Hotel Clarendon | Password: cla1870

YOUNG
« MORDUS »

10 years
and less

14\$



Our featured wine!

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