

# 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  
**12\$ (6oz) | 18\$ (10oz)\$** ■

### SOUP OF THE DAY,

& its garnish **8\$** ■

### TRIP TO LAS VEGANS,

homemade hummus topped with fried chickpeas, roasted peppers, kalamata & green olives, fresh cilantro, served with naan bread **17\$**

### HOMEMADE CRISPY FRIED CALAMARI,

chipotle tabasco mayo **18\$**

### SCOTSTOWN CHARCUTERIE BOARD,

saucisson sec, capicollo, coppa, croutons, pickles, onion confit & wholegrain Meaux mustard **25\$**

### THE CROCKTAIL,

2 big shrimps & their cocktail sauce **19\$** ■

### FRITTO MISTO,

coco shrimps, fried pickle & vegetables **19\$**

## VARIED MAINS

### OUR FAMOUS FISH'N CHIPS,

breaded Atlantic cod, tartare sauce, coleslaw & fries **25\$ (9\$/extra piece)**  
**Tofu'n chips veggie version, 20\$ (6\$/extra piece)** ■

### CONFIT DUCK LEG,

aligot with aged English cheddar Cathedral City, black garlic mayo, served with green salad **39\$** ■

### MORDUS SALAD,

mesclun, shredded lobster, crab & Matane shrimp mix, coco shrimps, homemade vinaigrette & coconut flakes **27\$**

### GOURMET SALAD,

mesclun, Doré-mi cheese skewer, fried chickpeas, cherry tomatoes, cucumbers, red onion, pumpkin seeds & honey **25\$** ■ ■

### MUSSELS & FRIES,

Tomato sauce & ratatouille **26\$** ■  
Curry & Pineau creamy sauce **26\$** ■

## POUTINES

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

### GOURMET POUTINE,

pulled smoked meat, fried pickle & sweet mustard **25\$**

### MORDUS POUTINE,

lobster cream sauce, coco shrimps, shredded lobster, crab & Matane shrimp mix, red pepper coulis **28\$**

## DESSERTS

– **3 FLAVORS MACARON** **11\$**

– **PEAR & CARAMEL DELIGHT** **12\$**

– **MAPLE SYRUP PIE** **10\$**

– **ALL CHOCOLATE CHOCOLATE CAKE** **13\$**

– **HOMEMADE DESSERT BOARD,** various moelleux cakes & macarons, biscuit fish, chocolate fish, waffle, chocolate & fresh fruits **36\$ / to share**

# Menu of the week

29\$

### INCLUDED,

Appetizer of the day, chef's dessert & coffee

## Monday

### SEAFOOD & FISH PUFF PASTRY,

salad & homemade vinaigrette

## Tuesday

### MINISTRONE SOUP WITH MINI-MEATBALLS,

pesto & parmesan croutons

## Wednesday

### CHARLEVOIX BLACK PUDDING,

aged Cathedral City cheddar aligot, cipollini onions & balsamic vinegar gastrique sauce, green salad \$

## Thursday

### WILD MUSHROOM AGNOLOTTI,

black garlic cream & goat cheese

## Friday

### CATCH OF THE DAY,

lobster cream sauce, quinoa, fishermen herbs & seasonal vegetables

■ Gluten-free ■ Vegetarian

WIFI: Hotel Clarendon | Password: cla1870

**YOUNG « MORDUS »**

10 years and less

14\$



### Appetizers

**SOUP OR GREEN SALAD**

### Mains

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

### Dessert

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

*Our featured wine!*

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