

SOUPS


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\$** 

APPETIZERS

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,

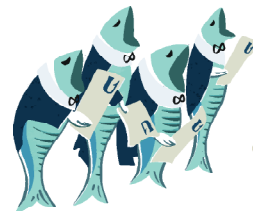
2 big shrimps & their cocktail sauce **19\$** 

FRITTO MISTO,

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

OYSTERS TREAT WITH FRENCH GRAY SHALLOT, red wine vinegar & lemon caviar **12\$** (3) / **18\$** (6) 

CHARLEVOIX BLACK PUDDING, cipollini onions with balsamic vinegar gastrique sauce, pear butter & jelly, poppy puff pastry **21\$**



Dinner Menu

FROM 5 PM



MAIN DISH SALADS

served on arcadian harvest lettuce

MORDUS,

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

GOURMET,

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

POUTINES

CORNER'S POUTINE,

homemade poutine sauce **21\$** 

GOURMET POUTINE,

fries, pulled smoked meat, cheese curds, homemade poutine sauce, fried pickle & sweet mustard **25\$**


MORDUS POUTINE,

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

SEA MAINS

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





SOUP OF THE SEA,

mussels, calamari, big shrimps, Black Tiger prawns, langoustine tails, tomato sauce & aniseed, cheddar crouton, saffron & garlic scape mayo **48\$** 



SALMON FILLET WITH BACON,

apple wood seasoning, sautéed vegetables, potatoes and mushrooms, black garlic mayo **34\$** 

MUSSELS & FRIES,

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

YELLOW CURRY & BEET GNOCCHI,


butternut squash, sautéed pearl onions, diced red beets **30\$**  

LANGOUSTINES AND PRAWNS FLAMBÉED IN COGNAC,


saffron rice, garlic, parsley & croutons **45\$**

VARIED MAINS



TOFU'N CHIPS,

marinated in lemon & pepper, tartare sauce, coleslaw & fries **20\$** (6\$/extra piece)  

CONFIT DUCK LEG,

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


PORK CHOP,

vacuum-cooked & grilled, green pepper sauce, aligot with aged English cheddar Cathedral City & seasonal vegetables **29\$**  

BEEF CHEEK BURGUNDY STYLE,

potatoes in their jackets, carrots & their stems, cipollini onions **41\$**

LOCAL FINE CHEESE PLATE, (120 gr.)

Assortment of 3 Québec cheeses, croutons, nuts & dried fruits **19\$** 

Dish of the day


ASK OUR CREW MEMBERS!



A LITTLE HELP FOR THOSE IN NEED: 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.



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

 Gluten-free  Vegetarian
 Clarendon Package and Passe-Partout

WIFI: Hotel Clarendon | Password: cla1870

YOUNG « MORDUS »

14\$

10 years and less



Appetizers
SOUP
OR
GREEN SALAD

Mains
FISH'N CHIPS
(1 piece)
OR POUTINE

Dessert
CHEF'S TREAT + MILK
OR SOFT DRINK

DESSERTS

- CHOCO-VANILLA RASPBERRY 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 sauce, fresh fruits, raspberry butter **36\$** / to share