

la Muse

Bistro

Baie-Saint-Paul
Charlevoix

WELCOME TO BISTRO
LA MUSE, A MEMBER OF
LA ROUTE DES SAVEURS
DE CHARLEVOIX. WE ARE
PROUD TO SERVE FRESH
AND REGIONAL PRODUCTS



WITH YOU WE WILL
TOAST TO THE HEALTH
OF THE WORLD!

Table d'hôte

INCLUDED

starter

appetizer

main course

dessert

coffee, tea or herbal tea

\$42

+ TAXES AND SERVICE

AUBERGE LA MUSE

BISTRO PACKAGE

include the Table d'hôte
and a local aperitif



OPEN EVERY NIGHT

from **5:30** p.m. to **8:30** p.m.

APPETIZERS

SOUP OF THE MOMENT 7

INCLUDED IN THE TABLE D'HÔTE

SQUASH AND COMPANY 12

Layers of yellow squash served on crispy won ton, accompanied by Origine cheese, *Laiterie Charlevoix* and emu carpaccio, *Centre de l'Émeu de Charlevoix*

INCLUDED IN THE TABLE D'HÔTE

SALADE DE CANARD 10

Duck confit salad and fresh herbs, pecans and orange vinaigrette

INCLUDED IN THE TABLE D'HÔTE

FOIE GRAS ROCHER 16

Foie gras rocher stuffed with figs poached in Port, served on a brioche with Perigordian guinea fowl ice, filberts grilled in birch syrup, *Coop de l'Arbre*

SUPPLEMENT OF 4\$ IN THE TABLE D'HÔTE

CHEF'S DISCOVERY 12

An inspiration of the moment, an idea he wants to try, the chef expresses himself freely to create a unique appetizer for you

INCLUDED IN THE TABLE D'HÔTE

VARIATIONS ON TARTAR 14

Sometimes traditional, often different, another way to prepare and appreciate our tartar

SUPPLEMENT OF \$2 IN THE TABLE D'HÔTE

MAIN COURSES

STEAK FRIES

Grilled 8 oz Angus beef strips, our house demi-glace sauce or creamy cheese sauce featuring Ciel de Charlevoix *Fromagerie Maurice Dufour*, served with homemade fries **28**

INCLUDED IN THE TABLE D'HÔTE

GUINEA FOWL

Guinea fowl supreme, *Volières de Baie-Saint-Paul*, stuffed with herb butter, celery root remoulade, sherry sauce, served with seasonal vegetables **28**

INCLUDED IN THE TABLE D'HÔTE

SALMON

Salmon poached in white wine, accompanied by sautéed spinach, Portobello and garlic, dried tomato and mascarpone sauce, served with seasonal vegetables **28**

INCLUDED IN THE TABLE D'HÔTE

SWEETBREAD

Sweetbreads flambéed with ice cider, *Cidrerie et Vergers Pedneault*, sprinkled with roasted pine nuts and dried apricots, served on grilled Portobello mushrooms with seasonal vegetables **35**

SUPPLEMENT OF \$7 IN TABLE D'HÔTE

BRAISED PORK

Casserole of braised pork cheek and tongue, reduction of cooking juices with cream and old-fashioned mustard, cipollini and cilantro, served with seasonal vegetables **32**

SUPPLEMENT OF \$4 IN THE TABLE D'HÔTE

PASTA

Cavatappi served with classic pesto, basil, pine nuts and parmesan **24**

INCLUDED IN THE TABLE D'HÔTE

AGED BEEF

House-aged rib steak topped with bacon and rosemary, house demi-glace and served with potatoes and seasonal vegetables **43**

SUPPLEMENT OF \$15 IN THE TABLE D'HÔTE

KID

Rack of kid and fried onions, potatoes gratin featuring Hercule cheese, *Laiterie Charlevoix*, cream sauce graced with oyster mushrooms and truffle oil, served with seasonal vegetables. Exclusivity of *Ferme Caprivoix et Champignons Charlevoix*. When available **59**

SUPPLEMENT OF \$31 IN THE TABLE D'HÔTE

DISCOVERY DISH

Chef Alex Martel offers you a dish to discover based on seasonal themes and his inspiration **34**

SUPPLEMENT OF \$6 IN THE TABLE D'HÔTE

TOP OFF YOUR MEAL WITH FLAVOUR

MIGNERON CHEESE (ROOM TEMPERATURE OR MELTED)
Fromagerie Maurice Dufour **7**

PAN-FRIED FOIE GRAS
one slice **9** two slices **16**

SAUTÉED OYSTER MUSHROOMS
Champignons Charlevoix **8**

VEGETABLES OF THE DAY **5**

DESSERTS

DUO OF SMALL SWEETS 9

Praline puff pastry, rice pudding and caramelized apples served on a date purée with Canadian maple whisky
SUPPLEMENT OF \$3 IN THE TABLE D'HÔTE

CHOCOLAT! 10

Chocolate truffle cake, with a centre of raspberries, Espelette pepper and mixed berries
SUPPLEMENT OF \$4 IN THE TABLE D'HÔTE

RITA'S PIE 9

Sugar pie with Baileys and whipped cream
SUPPLEMENT OF \$3 IN THE TABLE D'HÔTE

CRÈME BRÛLÉE INSPIRED BY THE SEASON 8

SUPPLEMENT OF \$2 IN THE TABLE D'HÔTE

OUR HOMEMADE ICE-CREAM OR SORBET 6

INCLUDED IN THE TABLE D'HÔTE

PASTRY CHEF'S INSPIRATION 6

Dessert by our friend Philippe Petrazzini
INCLUDED IN THE TABLE D'HÔTE

TRAY OF 4 CHARLEVOIX CHEESES 20

depending on availability, served with dried fruit, nuts and croutons *Fromagerie Maurice Dufour* and *Laiterie Charlevoix*
SUPPLEMENT OF \$14 IN THE TABLE D'HÔTE

..... CHILDREN'S MENU

PASTA 9

bolognaise sauce or butter

GRILLED CHEESE 11

Served with fries or salad,
Fromagerie St-Fidèle

GRILLED CHICKEN FILLETS 11

Served with fries or salad

FULL CHILDREN'S MENU 15

Soup, homemade ice cream and 8 oz beverage

GLUTEN-FREE DISHES

ASK YOUR WAITER!

IF YOU HAVE ALLERGIES, PLEASE MENTION THEM BEFORE ORDERING.



WELCOM TO BISTRO LA MUSE, WE ARE PROUD
TO SERVE YOU REGIONAL PRODUCTS

FERME CAPRIVOIX / FERME L'OISEAU BLEU / CHARCUTERIE CHARLEVOISIENNE /
FERME BASQUE DE CHARLEVOIX / VIANDES BIOLOGIQUES DE CHARLEVOIX /
VOLIÈRES BAIE-SAINT-PAUL / LE MOULIN À SAUCISSES / CENTRE DE L'ÉMEU
DE CHARLEVOIX / FUMOIR ST-ANTOINE / CHAMPIGNONS CHARLEVOIX / LES
JARDINS DU CENTRE / LA FERME DES MONTS / MIEL DES GRANDS-JARDINS /
FROMAGERIE MAURICE DUFOUR / LAITERIE CHARLEVOIX / FROMAGERIE
ST-FIDÈLE / PAINS D'EXCLAMATION! / À CHACUN SON PAIN / BOULANGERIE
BOUCHARD / MOULIN SEIGNEURIAL DES ÉBOULEMENTS / MICROBRASSERIE
CHARLEVOIX / DOMAINE DE LA VALLÉE DU BRAS / CIDRERIE ET VERGERS
PEDNEAULT / LA COOP DE L'ARBRE / AZULÉE