

At The Coverdale, we love the regional flavours which have made Québec gastronomy famous. This is why, for you – be you a first-time visitor, or a long-time regular – we take care to select regional ingredients that are the most authentic and, above all, of the finest quality.

Starters



Vegetarian samosas, tzatziki sauce \$9.50

Escargots with Quebec oyster mushrooms and leek, pastis and garlic \$10.25

Wild game terrine, confit onion with cranberry sauce \$10,75

Coverdale-style Caesar salad \$12,50



Marinated Nordic shrimp and crab rolled in a rice sheet,
mayonnaise of black garlic, sesame and maple \$16,75

As a supplement to the table d'hôte: \$1,50

Pan seared foie gras with figs and a port reduction \$18,75

As a supplement to the table d'hôte: \$2,50

Our soups



Soup of the day \$7.25

French onion soup, red wine and cheese gratin \$9.50

As a supplement to the table d'hôte: \$2.00



Seafood chowder (mussels, clams, and Stimpson's surf clams) \$10.00

As a supplement to the table d'hôte: \$2.00

Our pastas



Our chef's signature General Tofu on rice vermicelli,
with sautéed vegetables \$19.00

Tagliatelle with sundried tomatoes, goat cheese and baby spinach
basil rosé sauce \$22.00

Lobster and shrimp pasta, with bisque \$33.00









Gluten free dish






Vegan dish option

Fisherman's Corner

	"Moules marinières" mussels with fries	\$24.00
	Cod and shrimp duo with peach salsa	\$26.00
	Double salmon tartare with mango (fresh and house-made gravlax) orange, soya and coriander mayo	\$28.00
	Salmon steak with dill and yuzu sauce	\$29.00
	Seared scallops on olive oil, on polenta with seaweed pistou from the Gaspé region, turmeric	\$42.00
	Steamed fresh lobster	Market price


Our succulent meats

	General Tao-style chicken in rice vermicelli and sautéed vegetables	\$22.00
	Confit duck leg salad with berries, blackcurrant vinaigrette 'Monna & Filles'	\$27.00
	Stuffed chicken supreme with Kalamata olives, sundried tomatoes, pancetta and red wine sauce	\$28.00
	Filet of Québec 'Nagano pork', mustard sauce	\$29.00
	Wild game stew with black trumpet and pine shoots	\$34.00
	Beef fillet with cognac scallions and 'Jack Daniel's' sauce	\$48.00

Our regional cheeses

	The duo - 60g	\$14.00
	The trio - 90g	\$18.00

Our pastry chef's offerings

	Chocolate delight	\$8.00
	Crème brûlée of the day	\$8.00
	Tiramisu	\$9.00

Add \$16.00 to any main dish to create a table d'hôte:
this includes a starter, the soup of the day and your main dish,
then drip coffee, tea, or herbal tea.



Gluten free dish



Vegan dish option