

# KANO

— r e s t o —

## APPETIZERS

Soup of the Day	10\$
Captain's table Chowder	18\$
Calamari	19\$
Fried Cheese Curds	15\$
Caesar Salad	16\$

extra shrimps: 9\$  
extra chicken: 4\$

Marinated halibut on homemade kimchi	19\$
Spinach salad with cashews and berries	17\$
Duck drumsticks with spicy citrus sour cream	18\$
Seafood crepe	18\$

## MAIN COURSES

<b>Margherita Pizza</b> Tomato sauce, basil pesto, bocconcini, mozzarella and arugula	24\$
<b>Captain's table Chowder</b> Shrimps, salmon, scallops and mussels	26\$
<b>Burger</b> Beef, bacon, lettuce, tomato, pickle, cheddar cheese, spicy mayonnaise, served with fries	29\$
<b>Shrimp Linguine</b> Garlic cream, green beans, arugula and Parmesan	34\$
<b>Fish'N Chips</b> Cod, tartar sauce, spicy orange caramel, served with fries and coleslaw	33\$
<b>Coquille de la mer</b> Potatoes, salmon, cod, Nordic shrimps, scallops, lobster, white wine sauce, mozzarella cheese, served with green salad	35\$
<b>Duo of Salmon Tartare</b> Greens, fried wonton, gherkins, fried onions, served with fries	35\$
<b>Gaspesian halibut</b> Rub of local spices, leek purée with butter and garden vegetables	38\$
Spinach salad with cashews and berries	27\$

## EXCLUSIVELY IN BONAVENTURE

<b>Duck Confit Mac and Cheese</b> Duck leg confit on aged cheddar and Gruyère macaroni	33\$
<b>Sea Buckthorn Ribs</b> Served with garden vegetables and grelots confit or French fries and coleslaw -Half -Full	33\$ 43\$
<b>Korean-Style Chicken Breast with drumstick</b> Squash purée, garden vegetables, grelots confit and spicy sauce	34\$
<b>Marie-Rose Brandy Shrimp Salad</b> Half-pound of Nordic shrimps, Brandy mayonnaise, chives and garden salad	36\$
<b>Veal Flank Steak</b> Marinated flank steak, Maître d'hôtel butter, served with garden vegetables and grelots confit or French fries and coleslaw	42\$
<b>Scallops with a Pernod Sauce</b> Fennel purée, Pernod chive cream sauce and garden vegetables	44\$