

DESSERTS

Sugar pie	\$11
Crème Brûlée	\$13
Banana Foster	\$14
Cheesecake	\$15
Chocolate Lava Cake	\$16

SPECIAL COFFEES

Le Coureur des bois : Maple Cream and Whisky Le Coureur des Bois	\$13
Irish : Baileys and Whisky	\$13
Spanish : Tia Maria and Dark Rum	\$13
Brazilian : Tia Maria, Cognac and Grand Marnier	\$13

BEVERAGES

Juice (orange, pineapple, apple or grapefruit)	\$5
Milk	\$3
Coffee or tea	\$3
Hot chocolate	\$3 ⁵⁰
Espresso	\$4
Cappuccino or Americano	\$5
Latte cup	\$6
Latte bowl	\$7



COCKTAILS

Bloody Ceasar	\$13
Classic Mojito	\$13
Martini	\$14
Negroni	\$14
Daiquiri Strawberry	\$14
Classic Aperol Spritz	\$15
Espresso Martini	\$15
Old Fashioned	\$15
Margarita (Classic or Spicy)	\$15

SIGNATURE COCKTAILS

Le KANO : Chic Choc Rum, Ginger Ale, maple syrup, lime juice, Angostura and fresh ginger	\$14
Bloody Récif : Récif Gin, Clamato, Worcestershire sauce and Tabasco	\$14
Sangria (red or white)	\$14 Pitcher \$39
Le Bonaventure : Bitter Citrus Flavored Liquor, sparkling wine, club soda, grapefruit juice and mint	\$15
Surfside : Green grapes Aperol Gin	\$15
Spicy Summer : Spicy Tequila Sour	\$16

MOCKTAILS

Dry July : Exotic fruit Spritz with Yuzu syrup and pineapple	\$12
L'Oasis : Strawberry and lavender fizz	\$12

BEER ON TAP

PIT CARIBOU	12oz : \$9	20oz : \$12	Pitcher : \$32
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BOTTLED BEER

Imported	\$9
Canadian	\$7

WINE LIST

WHITE WINES

	5 oz	8 oz	
GEA Chardonnay, Alcardet Bodegas, Spain 2023	\$11	\$18	\$49
L'Instant Chardonnay, Vignobles Berthier, France 2023			\$61
Libero Pinot Grigio, Cantine Ermes, Sicily, Italy 2023	\$11	\$18	\$49
Chapeau Melon blanc, Melon de Bourgogne and Sauvignon blanc, Jérémie Huchet, France 2021	\$14	\$21	\$61
Muscadet « Les Gautronnières », Domaine Bonnet-Huteau, France 2022			\$69
Petit Chablis, Domaine de C. et F. Gueguen, France 2022			\$75
Sancerre, Les Panseillots, Domaine Guillerault-Fargette, France 2021			\$84

RED WINES

GEA Cabernet Sauvignon, Alcardet Bodegas, Spain 2023	\$11	\$18	\$49
Chapeau Melon rouge, Pinot noir and Gamay, Jérémie Huchet, France 2023	\$14	\$21	\$61
Terre de Mistral, Côtes-du-Rhône, Rémy Ferbras, France 2022	\$13	\$20	\$56
Le Corbinie Chianti, Sangiovese, Italy 2022	\$13	\$20	\$59
Yves Cuilleron, Les Vignes d'à Côté, Syrah, France 2023			\$58
Ripasso Valpolicella Classico Superiore, Giuseppe Campagnola, Italy 2021			\$69
Saint-Émilion Grand Cru, Château Haut-Segottes, France 2017			\$112

ROSÉ WINES

Coteaux d'Aix-en-Provence Rosé Dupéré-Barrera, France	\$14	\$21	\$60
IGP Gard Rosé Buti Nages, France	\$11	\$18	\$49

SPARKLING WINES

Montmartre Blanc de Blancs Brut, Alsace, France	\$15	\$45
Cuvée Charles Brut, Charles Collin, Champagne, France		\$110



Taxes not included

At the heart of Bonaventure’s food scene, our restaurant has built a loyal clientele thanks to an unwavering commitment to quality, whether through impeccably sourced ingredients or seafood renowned for its exceptional freshness.

Our Chef, Marc-André Gosselin, ensures that every dish blends culinary artistry with bold, gourmet flavours, turning seasonal ingredients into unique signature creations.

The experience is elevated by a service team known for its warmth, attentiveness, and professionalism, making every visit both simple and memorable.

Welcome to KANO, and bon appétit!



APPETIZERS

SOUP OF THE DAY	\$10	MARINATED HALIBUT ON HOMEMADE KIMCHI	\$19
CAPTAIN’S TABLE CHOWDER	\$18	SPINACH SALAD WITH CASHEWS AND BERRIES	\$17
CALAMARI	\$19	DUCK DRUMSTICKS WITH SPICY CITRUS SOUR CREAM	\$18
FRIED CHEESE CURDS	\$15	SEAFOOD CRÊPE AU GRATIN	\$18
CAESAR SALAD	\$16		
Extra shrimps	\$9		
Extra chicken	\$4		



MAIN COURSES

MARGHERITA PIZZA	\$24
Tomato sauce, basil pesto, bocconcini, mozzarella and arugula	
CAPTAIN’S TABLE CHOWDER	
Shrimps, salmon, scallops and mussels	\$26
BURGER	\$29
Beef, bacon, lettuce, tomato, pickle, cheddar cheese, spicy mayonnaise, served with fries	
SHRIMP LINGUINE	\$34
Garlic cream, green beans, arugula and Parmesan	
FISH’N CHIPS	\$33
Cod, tartar sauce, spicy orange caramel, served with fries and coleslaw	
SEAFOOD SHELL	\$35
Potatoes, Acadian Redfish, Nordic shrimps, scallops, lobster, white wine sauce, mozzarella cheese, served with green salad	
DUO OF SALMON TARTARE	\$35
Greens, fried wonton, gherkins, fried onions, served with fries	
GASPESIAN HALIBUT	\$38
Carrot butter, beluge lentils and garden vegetables	

EXCLUSIVELY
IN BONAVENTURE



DUCK CONFIT MAC AND CHEESE	\$33
Duck leg confit on aged cheddar and Gruyère macaroni	
HOMEMADE SEA BUCKTHORN RIBS	
Served with garden vegetables and grelots confit or French fries and coleslaw	
Half	\$33
Full	\$43
KOREAN-STYLE CHICKEN BREAST WITH DRUMSTICK	\$34
Squash purée, garden vegetables, grelots confit and spicy sauce	
MARIE-ROSE BRANDY SHRIMP SALAD	\$36
Half-pound of Nordic shrimps, Brandy mayonnaise, chives and garden salad	
MARKET FLANK STEAK	\$42
Maitre d’hôtel butter, served with garden vegetables and grelots confit or French fries and coleslaw	
SCALLOPS WITH A PERNOD SAUCE	\$44
Fennel purée, Pernod chive cream sauce and garden vegetables	

