

DESSERTS

Little jar of maple cream	\$10
Fruit salad	\$10
Sugar pie	\$11
Key Lime pie	\$14
Cheesecake	\$15
Paqbo Choco Torte	\$14
• Add a scoop of ice cream	\$ 2 ⁵⁰

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
Americano	\$5
Latte cup	\$6
Latte bowl	\$7



COCKTAILS

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

SIGNATURE COCKTAILS

Sangria	\$14
Chic Choc Mojito : Chic Choc Rum, Club Soda and lemon	\$14
Le Gaspésien : Gin Récif, Tonic et White Vermouth	\$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
Blonde de l'Anse			
Bonne Aventure			
Blanche de Pratto			
Murdoch IPA			

BOTTLED BEER

Budweiser	\$7
Bud Light	\$7
Labatt Bleue	\$7
Stella Artois	\$9
Corona	\$ 9

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
Touraine, Sauvignon Blanc, Domaine Joel Delaunay France 2023	\$13	\$20	\$57
Muscadet Les Gautronnières, Domaine Bonnet-Huteau, France 2022			\$69
Petit Chablis, Domaine de C. et F. Gueguen, France 2022			\$75
Sancerre, Les Panseillots, Domaine Guillaumont-Fargette, France 2021			\$84

RED WINES

GEA Cabernet Sauvignon, Alcardet Bodegas, Spain 2023	\$11	\$18	\$49
Élégance- Pinot Noir Pays d'oc, Domaines Auriol, France 2022 (BIO Wine)	\$16	\$23	\$69
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 Percé's vibrant 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, Normand Bond, 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 PAQBO, and bon appétit!



APPETIZERS

SOUP OF THE DAY	\$10	CAESAR SALAD	\$16
GASPESIAN CHOWDER	\$18	FRIED CHEESE CURDS	\$15
CALAMARI	\$19	BRANDY AND PARMESAN	\$15
DRIED SALTED COD MEATBALLS WITH TARTAR SAUCE	\$14	LOBSTER FONDUE	
		TWO-SALMON TARTARE (4oz)	\$20



MAIN COURSES

MARGHERITA PIZZA	\$24
Tomato sauce, bocconcini, mozzarella, basil pesto, arugula	
GASPESIAN CHOWDER	
Shrimps, salmon, scallops and mussels	\$26
PAQBO 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, red Pit Caribou beer batter, tartar sauce, served with fries	
SEAFOOD SHELL	\$35
Potatoes, cod, Nordic shrimps, scallops, lobster, white wine sauce, mozzarella cheese, served with green salad	
DUO OF SALMON TARTARE	\$35
Arugula, fried and pickled onions, vegetable chips, served with fries	
GASPESIAN HALIBUT	\$38
Beluga lentils, carrot butter and garden vegetables	



SPECIAL OF THE DAY	\$33
VEGGIE BURGER	\$28
Lentil patty, homemade tomato relish, guacamole, Perron cheddar cheese	
GASPESIAN-STYLE COD	\$34
Onion and bacon garnish	
MAPLE SYRUP RIBS	\$41
Fries and salad	
STEAK FRITES	\$42
Flank steak with pepper and Cognac sauce	
CHEF NORMAND'S BOUILLABAISSE	\$51
SEAFOOD PLATTER TO SHARE	\$105
Lobster, salmon, cod, scallops and Nordic shrimps	
FRESH LOBSTER	MARKET PRICE
Sides	

