



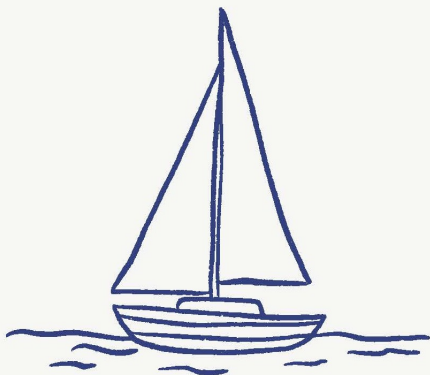
AT THE HEART OF PERCÉ’S VIBRANT FOOD SCENE

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, 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!



DESSERTS

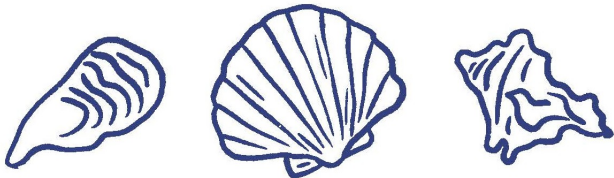
LITTLE JAR OF MAPLE CREAM	\$ 10
FRUIT SALAD	\$ 10
SUGAR PIE	\$ 11
KEY LIME PIE	\$ 14
CHEESECAKE	\$ 15
PAQBO CHOCO TORTE	\$ 14
• ADD A SCOOP OF ICE CREAM	\$ 2,50

SPECIAL COFFEE

COUREUR DES BOIS Maple cream and Whisky 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 Apple, pineapple, orange and grapefruit	\$ 5
MILK	\$ 3
TEA	\$ 3
COFFEE	\$ 3 ²⁵
HOT CHOCOLAT	\$ 3 ⁵⁰
ESPRESSO	\$ 4 ²⁵
CAPPUCCINO	\$ 5 ²⁵
LATTE	\$ 6 ²⁵
LATTE BOWL	\$ 7 ²⁵



RIOTEL
PANORAMA OF EXPERIENCES

paqbo
restaurant

DINNER MENU
PERCÉ

APPETIZERS

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

TO SHARE

SEAFOOD TOWER*	\$ 149
Fresh crustaceans, fish and shellfish, depending on the catch of the day	
*Available from July to September	



MAIN COURSES

PIZZA MARGHERITA	\$ 24
Tomato sauce, bocconcini, mozzarella, basil pesto and arugula	
GASPESIAN CHOWDER	\$ 26
Shrimps, salmon, scallops and mussels	
PAQBO BURGER	\$ 29
Beef, bacon, lettuce, tomato, pickles, cheddar cheese, spicy mayo, 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, salmon, cod, Nordic shrimp, scallops, lobster, white wine sauce and mozzarella cheese, served with green salad	
DUO OF SALMON TARTARE	\$ 35
Arugula, fried and pickled onions, vegetable chips, served with fries	
GASPÉ HALIBUT	\$ 38
Sauted baby potatoes, carrot butter and garden vegetables	
THE BUTCHER'S CUTS	
AA beef striploin, pepper & cognac sauce	
8oz	\$ 40
12oz	\$ 48



EXCLUSIVELY IN
PERCÉ

SPECIAL OF THE DAY	\$ 34
CAESAR SALAD WITH GRILLED CHICKEN	\$ 24
Baby romaine, dressing, croutons, bacon spread, parmesan and fried capers	
CHICKEN BREAST	\$ 28
Chasseur sauce, parpadelle pasta with butter and grilled vegetables	
VEGGIE BURGER	\$ 28
Lentil patty, homemade tomato relish, guacamole, Perron cheddar cheese	
GASPESIAN-STYLE COD	\$ 34
Topped with onions and bacon lardons.	
MAPLE SYRUP RIBS	\$ 41
Served with fries and salad	
CHEF NORMAND'S BOUILLABAISSE	\$ 51
FRESH LOBSTER	Market price
Sides	

