

Continue the Bellerive experience tomorrow morning with our breakfast.

Also discover for dinner our Bistronomique restaurant Le Saint Laurent and its classic french cuisine made with products from Charlevoix.

Enjoy an after-dinner at Bar la Brise, a time for a home-made cocktail and collation.

Do not hesitate to contact our team to make your reservation.

BELLERIVE

LE

Dinner

BELLERIVE

SHARE A CONVIVIAL MOMENT AROUND A GENEROUS AND GOURMET CUISINE WITH MEDITERRANEAN FLAVORS

Soup of the Day 12

	Starter	Main
Harira,	14	22
<i>Family dish of our chef El Fadely</i>		
Traditional Hearty Moroccan Soup with Lentils, Chickpeas, Ginger and Tomatoes served with Braised Lamb and Medjool Dates		

FOR SHARING

Antipasto 30

Focaccia, Olives, Marinated Artichokes, Speck from Viandes Bio de Charlevoix, Pesto Bocconcinis, Pepperoncini, Bruschetta

	Individual	For 2
Chicken Tajine,	35	62
<i>Family dish of our Chef El Fadely</i>		
Free-range Chicken Thighs, House-made preserved Lemons, Saffron, Pickled Artichokes, Olives, Signature Fries		

Surf 'N' Turf 72

Grilled marinated Beef shoulder Filet, Sauteed Shrimps, Lemon and Garlic Fried Smashed Potatoes, Mediterranean Salad, Charmoula Sauce

LA TRATTORIA

Gnocchetti Aglio E Olio 28

Nordic Shrimp, Sauteed Shrimp, Olive Oil, Garlic, Grana Padano

Casarecce Puttanesca 26

Spicy Tomato Sauce, Capers, Kalamata Olives, Grana Padano

Margherita Pizza 24

Marinara Sauce, Fior Di Latte Mozzarella, Basil Pesto

Prosciutto Pizza 26

Fleurmier Cheese from Laiterie Charlevoix, Marinara Sauce, Arugula, Pear

Damien's Speck and Pickled Vegetables Pizza 29

Pickled Eggplant, Pickled Artichoke, Sun-dried Tomatoes, Kalamata Olives, Shredded Mozzarella, Red Onion

 : Végétarien

If you are subject to food allergies or dietary restrictions, please advise us. Taxes and service not included.



#RestaurantLeBellerive



STARTERS

Fresh Goat Cheese Salad 18

Figs, Mint, Honey, Lemon, Cherry Tomatoes, Carrots, Herb Croutons

Panisse 16

Eggplant Purée, Kalamata Olive Virgin Sauce with Pine Nuts, Arugula

Fried Squid with Parmesan Crust 19

Harissa and Honey Mayonnaise

OUR MAINS

Grilled Beef Shoulder 40

Marinated Beef, Mediterranean Salad, Lemon and Garlic Fried Smashed Potatoes, Fig Sauce

Za'atar Crusted Seared Tuna 38

Fennel Salad, preserved Lemon Vinaigrette, Fried Chickpeas, Eggplant Purée, Cherry Tomatoes

Salmon with Skin Seared on the Plancha 37

Charmoula Sauce, Oriental Quinoa, Honey and Cumin Roasted Carrots

Provençale Octopus 39

Grilled Octopus, Fried Parmesan Polenta, Bok Choy, Crispy Focaccia, Gremolata

Mediterranean Smash Burger 28

Beef, House-made Ketchup, Fior Di Latte Mozzarella, Lettuce, Red Onion, Dill Pickle, Signature Fries

DESSERTS

Moroccan Sweets 13

Walnut Baklava, Date Makrout, Ghriba Shortbread

Catalan Cream 13

Lemon Zest, Saffron Biscotti

Torta Caprese 13

Avril Amaretto Custard, Almonds Tuile

Sheep Lebneh 13

House Lebneh made with Sheep Yogurt from Mignerone Family, Seasonal Fruit Compote, Granola from Belles Récoltes

Menu elaborated by our Chefs
Simon Fortin and René Privé