

Snacks Chips Mixed nuts Coaticook ice cream	\$3.00 \$3.50 \$2.50
To share Crispy salmon bites with aioli Mixed olives Nachos with salsa and sour cream Extras: Local spicy sausage + \$5.00 Duck rillette from Brome Lake + \$5.00 Guacamole + \$4.00	pcs / \$6.00 \$5.00 \$14.00
Townships Plate	\$14.50
Three Eastern Townships cheeses served with dried fruit, nuts and crackers	
Grand Cru Plate	\$18.00
Plate of local products: Smoked trout rillette from Des Bobines fish farm Duck rillette from Brome Lake Local wild mushrooms and goat cheese tartlet Blue cheese from Saint-Benoît-du-Lac abbey Served with crackers, dried fruits	
Main dishes Available on some cruises - ask your server	
New Brunswick salmon seasoned with maple and walnut, guacamole, mango sals:	\$25.00 a
Brome Lake duck leg poached in an Asian broth, rice noodle salad with Vietnamese infused local vegetables	\$25.00