



Escapades
Memphremagog



A PAL+ EXPERIENCE

2021 MENU APERITIF CRUISE

SNACKS

Coaticook ice cream 	2.50
Chips  	3
Maple and curry roasted mixed nuts 	5
Marinated mixed olives  	5

TO SHARE

Deep-fried salmon bites (5), lemon mayonnaise 	6
Nachos (cheese, red onions, peppers)  served with salsa and sour cream	14
Extras : Guacamole + 4 Brome Lake confit duck + 5 Local merguez sausage + 5	

Townships plate	14.50
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Three local cheeses:

- ▶ Blue Ermite from the Saint-Benoît-du-Lac Abbey
- ▶ La Brise des Vignerons from the Fromagerie des Cantons
- ▶ Alfred le Fermier from the Fromagerie La Station
- ▶ Served with onion confit, maple and curry roasted nuts, and croutons

Grand Cru plate	25
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Local products:

- ▶ Blue Ermite from the Saint-Benoît-du-Lac Abbey
- ▶ La Brise des Vignerons from the Fromagerie des Cantons
- ▶ Alfred le Fermier from the Fromagerie La Station
- ▶ Guinea fowl and pistachio terrine
- ▶ Game and cranberry terrine
- ▶ Lac Brome duck rilette
- ▶ Local trout
- ▶ Local grilled merguez sausage
- ▶ Served with onion confit, maple and curry roasted nuts, and croutons



Lactose free



Gluten free

Plus taxes and service.



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WINE BY THE GLASS

Campo Nuevo 2018, Navarre, Spain	9
Tempranillo. Strawberry and dried fruit aromas; round and structured.	
Campo Nuevo 2019, Navarre, Spain	9
50% viura, 50% chardonnay. Fruit aromas; well balanced, fresh and dry.	
Château Souverain 2016, California, United States	9
Pinot grigio, tempranillo. Light; strawberry and lemon aromas.	

BEERS

GLASS / PITCHER

Draft

Coors Light	6.75 / 21
Griffintown 🍀	7.50 / 24
Rickard's Red	7.50 / 24
Belgian Moon	8.25 / 26

Bottle

Apocalypse, Trou du Diable 🍀 (473 ml)	9
Sure à l'ananas, La Memphré 🍀 ❤️ (473 ml)	9

Alcohol free

Heineken 0.0	6.50
L'Amer IPA, Brasseur de Montréal (available in June) 🍀	6.50

COCKTAILS

Slushie with alcohol	7.75
Pina colada or strawberry daiquiri with white rum.	
Red, white or rosé sangria Glass 8 / Pitcher 28	
Le Naufragé 🍀 ❤️	9.25
Gin Madison Park Breakfast, tonic, lemon bubbles.	
Le Matelot Pitcher 30	
Smirnoff Ice, Peachtree Schnapps, 7up, blue raspberry sirup.	

MOCKTAILS

Gin and tonic 🍀	6
Monsieur Cocktail's alcohol-free gin, tonic, lime.	
Bubble Tea 🍀 ❤️	6.50
Mystea's tea sirup, lemon bubbles.	
Amaretto sour 🍀 ❤️	7
Monsieur Cocktail's cranberry sirup, Canadian vegan foamer, lemon juice.	

For the full alcohol menu, please scan our QR code with your smartphone.