



Terrasses sur fleuve

RESTO DE LA PLAGE

ÎLE D'ORLÉANS DEPUIS 1935



SUMMER 2026 MENU

STARTERS

HOMEMADE FOCACCIA & BLACK GARLIC BUTTER 9.

CRAB CAKE 17.

Homemade ranch dressing, crab meat and lemon microgreens

FRIED CALAMARI 22.

Served with lime aioli and fresh salsa of tomatoes, corn, radishes, jalapeños and peppers

LOBSTER BISQUE 11./16.

Served with croutons

OUSHATA SMOKED SALMON CARPACCIO 26.

Artisanal cold-smoked salmon prepared using ancestral Huron-Wendat methods, fresh goat cheese, marinated shallots, cucumbers, radishes, capers, and green olive oil

LA CONQUÊTE & GABRIELLE CROQUETTE 15.

Fried aligot made with potatoes from Ferme Valupierre and La Conquête cheddar cheese, topped with BBQ pulled chicken from Ferme Orléans and coleslaw, served on a smoked apple & maple BBQ juice

FAISSELLE CHEESE & HERB SPREAD 13.

Fresh cheese from Fromages de l'Isle d'Orléans, served with toasted focaccia

LECHE DE TIGRE SHRIMPS 16.

Northern shrimps in a leche de tigre-style broth, garnished with jalapeños, radishes, lime, and cilantro. Served with corn chips.

LA PLAGÉ NACHOS 19.

Merguez chicken from Ferme Orléans, homemade salsa, tomatoes, jalapeños, mozzarella and lime aioli

SALMON TARTARE 20.

Enhanced with a creamy horseradish sauce and fresh strawberries. Served with croutons

LA PLAGÉ TOWER

Crab cake, Fried calamari, Gabrielle & Conquête croquette, Fresh cheese & herb spread, Leche de tigre shrimps, Salmon tartare.

90.



MAIN DISHES

SANDWICHES

100% LOBSTER ROLL 39.

Lobster meat, lobster bisque mayonnaise, crunchy vegetables and mixed greens on brioche bread. Served with fries or salad (+2)

LA CONQUÊTE BURGER 27.

AAA beef patty, La Conquête cheddar cheese, BBQ apple & smoked maple mayo, caramelized onions & bacon, arugula. Served with fries or salad (+2).

NORTHERN SHRIMP TACOS (3) 26.

Nordic shrimp, mixed greens, fresh tomato salsa, corn, radishes, jalapeños and peppers, cilantro, lime aioli. Served with fries or salad (+2)

SMASH TACO 28.

Poultry merguez sausage from Ferme Orléans, spiced corn cream, cucumbers, corn, goat feta from Ferme Audet, fried shallots. Served with fries or salad (+2)

PIZZAS

LOBSTER 44.

Lobster meat, lobster bisque sauce, mozzarella, La Conquête cheddar cheese.

BBQ CHICKEN 27.

Pulled chicken from Ferme Orléans, mozzarella, La Conquête cheddar cheese, corn and red onions

FAISSELLE AND SPINACH 29.

Faisselle cheese from les Fromages de Isle d'Orléans with herbs & spinach, mozzarella and La Conquête cheddar cheese, goat feta from Ferme Audet, confit tomatoes

POUTINES

LOBSTER 41.

Lobster meat, fries, cheese curds and lobster bisque sauce

PULLED CHICKEN 24.

Fries, cheese curds, homemade gravy, pulled chicken, BBQ apple & smoked maple mayo, and fried shallots

PLATES

FISH N' CHIPS 28.

Atlantic cod loins in beer tempura. Served with tartar sauce, coleslaw and fries or salad (+2)

SALMON TARTARE 36.

Enhanced with a creamy horseradish sauce, fresh strawberries, served on a leche de tigre, with croutons, fries or salad (+2)

GREEN GODDESS COBB SALAD 25.

Mesclun salad, crispy bacon, feta cheese from Ferme Audet, hard-boiled eggs, cucumbers, corn, radishes, strawberries, and confit tomatoes, served with a green goddess dressing

DUCK CONFIT LEG 35.

From Ferme Orléans, on Faisselle cheese from les Fromages de l'Isle d'Orléans with herbs, Gabrielle potatoes and homemade BBQ juice

SEAFOOD LINGUINE 33.

Northern shrimps, mussels, scallops, confit tomatoes and lobster bisque sauce

MUSSELS & FRIES 32.

Sauce options: Marinière, Cream and white wine or Lobster bisque (+3)



KIDS

INCLUDES A BEVERAGE AND MAPLE
CONE FROM LE BUNKER

CHEESEBURGER 16.

Served with fries or fresh vegetables

FISH N'CHIPS 15.

Served with fries or fresh vegetables

CHICKEN FILLETS 14.

Served with fries or fresh vegetables

POUTINE 13.

Homemade BBQ gravy

SIDES

FRITES 6.

Served with BBQ mayo

ONION RINGS 11.

Served with honey

VERDURETTE 9.

Mustard & maple vinaigrette

CORN CHIPS 7.

Served with lime aioli

DESSERTS

BROWNIE AND WHITE CHOCOLATE GANACHE 13.

Served with hazelnut praline

GOAT CHEESE & MAPLE CRÈME BRÛLÉE 14.

Goat cheese from Ferme Audet, ice cream and granola

STRAWBERRY MERINGUE & FAISSELLE 12.

Baked meringue, strawberry, rose & mint coulis, Faisselle cheese



SINCE 1935, our restaurant is part of Île d'Orléans' history. A true institution where, for years, unforgettable moments have been created by the St. Lawrence River. Here, we celebrate simple pleasures: laughter with friends, meals that linger in the sun, family reunions, good, unpretentious food, and that sweet feeling of being on vacation. It is with great pride that we begin our fifth season with you. More than ever, we are committed to our mission of showcasing the local producers of our beautiful island, offering you a genuine experience rooted in local traditions and conviviality.

Whether it's for a first visit or to rediscover a place that is dear to you, thank you for choosing us, for bringing this unique place to life and for creating, with us, your most beautiful summer memories.

ALEX & ALEXANDRE