



MENU



BLOZ Bistro La Lyofolie

Freshness, Delicacies, Colors, Flavors



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Sandwich

with fries \$24.50

The "Lisbonne de Rue" - *Inspired by Portuguese street food*

Chicken - house-made piri-piri sauce - Portuguese bread

- Crispy bacon, Swiss cheese, lettuce, roasted peppers
- Lemon-garlic aioli mayonnaise, spiced honey glaze

The "Charlevoix Brioche" - *A tribute to the Charlevoix region*

Pulled pork and apple - Brioche bread

- Pork braised in maple syrup and beer, caramelized apples
- Swiss cheese, Dijon mayonnaise, roasted pecans

The "Aloha Boréal" - *Delicious, surprising, and sunny*

Grilled cheese sandwich

- Shredded ham, toasted bread with coconut butter, grilled pineapple,
- Swiss cheese, smoked cheddar, marinated sweet peppers

The "Fondue Chinoise" - *Fondue flavor to go*

Fondue meat - Portuguese bread

- Sautéed vegetables, melted cheese
- Homemade devil's sauce

The "Trappeur Boréal" - *Sandwich with northern flavors*

Shredded duck - Brioche bread

- Grilled mushrooms, melted cheese
- Wild blueberry compote, maple-mustard mayo



Charlevoix brioche sandwich

Extras

Cheese	3.00
Grilled vegetables	3.00
Ham	4.00
Chicken	4.00
Sausage	4.00
Fondue meat	5.00
Duck	6.00

Our house spice blends are sold in
the shop
La Lyofolie



Aloha Boréal Sandwich

Swap the fries for
a mini poutine \$5.00

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Bistro La Lyofolie
Fraicheur, Douceurs, Couleurs, Saveurs

Nachos

Crispy corn chips

Veggie Nachos - *colorful and hearty classic* **18.00**

- Melted cheese
- Vegetables, salsa, sour cream

“Sugar Shack” Nachos - *Quebec-style!* **25.00**

- Maple-braised pulled pork, bacon
- Cheddar, cheese curds, baked beans
- Beer and maple sauce, salsa, sour cream

“Fondue Chinoise” Nachos - *Deconstructed* **25.00**

- Cheddar, cheese curds, Chinese fondue meat
- Vegetables, homemade devil’s sauce, salsa, sour cream

“Cap-aux-Corbeaux” Nachos - *Terroir* **25.00**

- Beef stewed with onions and celery, grilled vegetables
- Cubed and melted cheese, homemade sauce



Sugar Shack Nachos

Lunch box to go **18.00**

- Piri-piri chicken or ham and cheese sandwich
- Salad
- Dessert

Taxes not included.

Prices are subject to change without notice.



“Folie Verte” Salad **18.00**

Freshness from the garden to your plate

A mix of crisp lettuce, fresh seasonal vegetables, toasted seeds and house vinaigrette.


Bistro La Lyofolie
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Poutine

Crispy House-Made Fries

Regular Poutine 17.00

- Cheese curds
- Homemade poutine sauce

"Onion Soup" Poutine 21.00

- Cubed cheese, melted cheese
- Caramelized onion sauce

"Chinese Fondue" Poutine 21.00

- Cubed cheese, fondue meat
- Vegetables, homemade fondue sauce

"Cap-aux-Corbeaux" Poutine 21.00

- Cheese curds, homemade sauce, beef
- Grilled vegetables, dry mustard

"Cabane Boréale" Poutine 21.00

- Cheese curds, homemade poutine sauce
- Pulled pork, bacon, baked beans
- Maple Syrup Drizzle

"Trapper" Poutine 24.00

- Cheese curds with homemade poutine sauce
- Shredded duck confit, sautéed mushrooms
- Wild blueberry reduction

Fondue Chinoise Poutine



S'mores Boréal dessert



Dessert

S'mores Boréa Nachos 12.00 *Nordic Campfire Dessert*

- Flavored rice chips with our Bohème sugar
- Chocolate syrup
- Toasted marshmallows
- Freeze-dried fruits
- Homemade jam

Chocolate and Freeze-Dried Fruit Fondue 16.00

A gourmet experience to share

Our signature fondue made from an exclusive blend. Served with freeze-dried fruit and marshmallows.

Taxes not included.

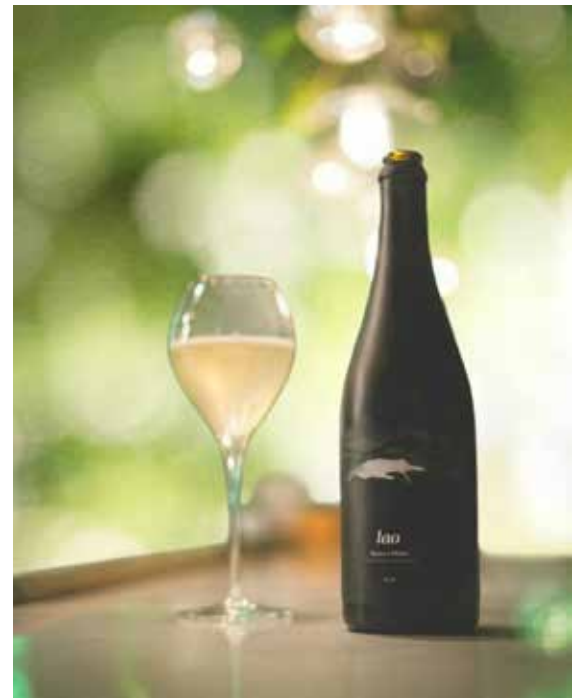
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A single order of fries 5.00

Beverages

Alcohol-Free

Mimosa <i>Statera</i>	8.00
Sangria <i>Clever Mocktail</i>	8.00
Bière <i>Sober Carpenter</i> Red or blonde	7.00
Blonde beer <i>Zéro dans Lune</i> Microbrasserie Charlevoix	8.00
Artisanal cider <i>Sober Carpenter</i>	8.00
Sparkling Maple Water <i>Erable Tonik</i>	4.00
Chaga <i>Botanical Auralis</i> Blueberry and spruce	8.00
Sparkling Water <i>Montellier</i>	4.00
Soft Drink	3.75
Bottle of Water	3.50



Apple & pear Sparkling Beverage Cidrerie Pedneault	6.00
<i>lao</i> Tea Sparkling Beverage verre	11.00
bouteille	35.00
Tea, Coffee, herbal Infusion	5,50
Café espresso* Latte, cappuccino	6,45
* Regular or almond milk	



Bistro La Lyofolie

Fraicheur, Douceurs, Couleurs, Saveurs

Moktails & lemonade

Émotion Mocktails

Ahhh! Pure Bliss

Blueberry, coconut, hazelnut, violet, curaçao.

Bang! Love at First Sight

Blackberry, fig, elderflower, basil, amaretto.

Brrr! The Big Chill

Citrus, ginger, desert pear, basil.

Oh yes! Butterfly Love

Plum, guava, peach, peony, French vanilla.

Oh là là! Spicy Caesar

Cucumber, piri piri pepper, tomato and clam juice.

Whoaaah! Pure joy

Passion fruit, coconut, mango, lime.

Wow! Sweet smile

Lychee, sour cherry, rose, grenadine, marshmallow.



Hop là! Zesty Life

Lemonade

Hop là! Zesty Life

Citrus, elderflower, acacia, mint and basil.

Taxes not included.
Prices may change
without notice.

\$10



Whouaaah! C'est la Joie

Seasonal Mocktails

Flower Awakening

Green apple, lavender, elderflower, mint, honey

Tropical Sunshine

Mango, pineapple, lime, coconut, mint, rum essence.

Autumn Sparkles

Green apple, pear, lime, ginger, chai tea, cinnamon.

Cozy Winter

Orange, raspberry, cranberry, rosemary, honey, cinnamon, vanilla.



Brrr! Le Grand Frisson