

Cocktails

Spritz

Prosecco, bitter liqueur, soda, orange **12**

Margarita

Tequila, orange liqueur, lime juice and syrup, coarse salt and spices **13**

Cosmo

Vodka, soda and cranberry compote **13**

Lady Nao

Gin, homemade strawberry syrup, lemon juice, grapefruit juice, maple syrup and egg white **14**

Rum Punch

Brown rum, punch, soda **14**

Negroni

Gin, Campari and Vermouth **14**

Mocktails

Spritz 0.0

Bitter, sparkling water, orange **8**

Gin and Tonic 0.0

Gin, sparkling water, lemon juice **8**

Whisky Sour 0.0

Whisky, lemon juice, plain syrup, bitter **8**

Ask for the classic cocktails available.

Beers

ON TAP (20 oz)

Farnham Ale & Lager

European inspired lager. Slight bitterness with a hoppy finish **8**

Farnham 12 Hefeweizen

German white wheat beer, unfiltered. Fruity flavour with a slightly tart finish **8**

Impérial Gros Tigre

Aromatic session IPA with a hint of exotic fruits! Moderate but persistent bitterness **9**

ALCOHOL-FREE

Krombacher 0.0% 6



Wines

SPARKLING WINE

Sparkling wine Santa Margherita Valdobbiadene Prosecco Superiore, Veneto, Italy **11 / 56**
Sparkling wine Bernard-Massard Cuvée de l'Écusson Pinot Noir Brut Rosé, Luxembourg **12 / 60**
Sparkling wine L'Orpailleur Brut, Seyval et Vidal, Vin du Québec certified, Dunham, Quebec **13 / 63**
Sparkling wine Cruse Wine Co. "Tradition" Zero Dosage, California **195**
Champagne Perseval-Farge, C. de Pinots, Brut Nature, France **30 / 150**
Champagne Fleury Blanc de Noirs Brut, France **165**
Champagne Fleury Rosé De Saignée Brut, France **215**

WHITE

L'Orpailleur 2021, Seyval, Vidal et Frontenac blanc, Vin du Québec certified, Dunham, Québec **42**
Colle Corviano, Pinot Grigio delle Venezie, Veneto, Italy **10 / 51**
Château Le Grand Verdus 2020, Bordeaux Blanc, Sauvignon Blanc, France **52**
Ca' del Baio, Chardonnay Luna d'Agosto, Langhe 2020, Piedmont, Italy **55**
Angeline Chardonnay 2020, Sonoma County, California **62**
Olivier Morin, Bourgogne Chitry Blanc Constance 2019, Burgundy, France **65**
L'Orpailleur Cuvée Natashquan 2020, Vidal & Chardonnay, Vin du Québec certified, Dunham, Quebec **13 / 67** Louis-
Antoine Luyt Pipeño, Carrizal 2021, Maule Valley, Chile (1 litre) **12 / 72**
Domaine Mann, Riesling Vieilles Vignes 2020, Alsace, France (Organic/Natural) **15 / 78**
Vignerons de Buxy, Buissonnier Givry 2019, Burgundy, France **79**
Anselmo Mendes, Magma 2019, Verdelho, Azores, Portugal **96**
Anselmo Mendes, Muros de Melgaço 2020, Alvarinho, Vinho Verde, Monção e Melgaço, Portugal **101**
Domaine Louis Chenu Père et Filles, Savigny-les-Beaune "Les Saucours" 2020, Burgundy, France (Organic) **119**
Domaine Philippe Bouzereau, Meursault "Vieux Clos du Château de Cîteaux Monopole" 2020, Burgundy, France **190**

ROSÉ

L'Orpailleur Rosé 2021, Seyval noir et Vidal, Vin du Québec certified, Dunham, Quebec **42**
Domaine Jacourette, Sainte Victoire 2021, Syrah and Grenache, Provence, France **11 / 57**

ORANGE

Fabien Jouvès, Skin-Contact Maceracion, Vin de France (Organic/Natural) **15 / 78**
Fabien Jouvès, Nectar Des Dieux, Vin de France (Organic/Natural/1 litre) **70**

RED

Kanonkop, Kadette Cape Blend 2019, Stellenbosch, South Africa **56**
Pierre Gaillard, Syrah La Dernière 2020, Rhône Valley, France **12 / 57**
Castello del Trebbio, Chianti Superiore, Sangiovese, Tuscany, Italy **58**
Château Peyrou, Castillon Côtes de Bordeaux 2016, Bordeaux, France (Organic) **61**
Sierra de Toloño 2020, Tempranillo, Rioja, Spain **12 / 63**
Domaine du Lendemain, Lledoner Pelut 2020, Côtes Catalanes, Languedoc-Roussillon, France **65**
Val delle Corti, Chianti Classico 2018, Sangiovese, Tuscany, Italy (Organic) **71**
Tenuta di Sesta, Rosso di Montalcino 2019, Sangiovese, Tuscany, Italy **14 / 72**
Tinto Pesquera Ribera del Duero 2019, Tempranillo, Duero Valley, Spain **75**
Ktima Founti Foundi, Naoussea 2017, Xinomavro, Naousa, Greece **75**
Louis-Antoine Luyt, El Mismo País 2021, Negra Criolla, Central Valley, Chile (1 litre) **13 / 78**
Tomassetti, Vino Rosso, Les Marches, Italy (Organic/Natural/Magnum) **79**
Les Chais du Port de la Lune, Pause 2020, Assemblage, Vin de France **16 / 82**
Baricci, Rosso di Montalcino 2020, Tuscany, Italy (Organic) **92**
Maison Ventenac, Les Dissidents Paul 2019, Cabernet Franc, Languedoc-Roussillon, France **98**
Sky Vineyards, Syrah 2015, Mount Veeder, Napa Valley, California **108**
Domaine François Gay et Fils, Beaune 1er Cru "Clos des perrières" 2017, Burgundy, France **172**

PORTO

Kopke Tawny 30 year old Port, Douro, Portugal **16 / 258**
Taylor Fladgate Tawny 10 year old Port, Douro, Portugal **12 / 96**



Lunch Menu

(11:30 a.m. to 15:00 p.m.)

Soup of the day 7

Nao Salad

Mixed lettuce, grilled and raw vegetables, fresh herbs, tomato citrus vinaigrette **12**

Duck Salad

Quebec duck, mesclun, fennel, marinated raspberries, raspberry vinaigrette **18**

Avocado Toast

Toasted rustic bread, soft-boiled egg, guacamole, tomatoes and radish
fries and/or salad **13**

Homemade Chicken and Bacon

Toasted rustic bread, grain-fed chicken, bacon, ranch dressing, tomatoes and mesclun
fries and/or salad **15**

Gravlax Toast

Rustic bread, homemade salmon gravlax, herbs cream
cheese, mujol eggs, capers and pickled red onions
fries and/or salad **16**

Nao Burger

Beef, pork and veal patty, onion compote, homemade bacon, pickles, onions, burger sauce
fries and/or salad
15 without bacon / **17** with bacon

Veggie or Sicilian Muffuletta (with cold cuts: Mortadella, Genoa Salami, Calabrese Salami)

Focaccia sandwich, grilled vegetables, grilled peppers, onions and eggplants, fior di latte, basil pesto
and olive tapenade, parmesan
fries and/or salad **16 / 18**

The Sides

Fries with homemade mayonnaise **7**

Small green salad **5**



Evening Menu

(17:00 p.m. to 21:00 p.m.)

Soup of the day 7

Focaccia and olive oil 5

Marinated olives 7

Oysters of the moment with mignonette, lemon and hot sauce (6) 18 / (12) 35

Homemade salmon gravlax

With Mujol eggs, capers, pickled red onions, mixed sprouts, brioche bread croutons and olive oil 16

Îles-de-la-Madeleine scallop ceviche

Citrus juice, pepper crudo, tomato, served with taro chips 22

Buffalo mozzarella

Heirloom tomato salad with fresh basil pesto 22

Classic hand-chopped beef tartare

Appetizer with croutons (90g) / Main course with fries or salad (140g) 18 / 28

Nao Salad

Mixed lettuce, grilled and raw vegetables, fresh herbs, tomato citrus vinaigrette 12

Homemade duck confit salad

Duck confit, Mesclun, fennel, marinated raspberries, raspberry vinaigrette 18

Platter of 4 local cheeses

Louis d'or, Chèvre à ma manière, Bleu d'Élizabeth, Riopelle cheese, jam 24

Platter of charcuterie and local cheeses

Louis d'or, Chèvre à ma manière, Bleu d'Élizabeth, Pieux de Charlevoix, homemade pork rilette, Lonza, marinated olives, French gherkins, old-fashioned mustard 28

MAIN COURSES

Nao Burger

Beef, pork and veal patty, onion compote, homemade bacon, pickles, onions, burger sauce with fries or salad 15 / with bacon 17

Butcher's cut

Quebec beef cutlet, French shallots, chimichurri sauce, fries or salad 25

Fresh pasta with mushrooms

Mushrooms of the moment, parmesan 28

Arctic char filet

Arctic char, creamy courgette, raw marinated fennel, citrus yogurt and pan-fried whelk 31

Octopus

Andalusian octopus, pepper coulis, grilled peppers, baby potatoes, candied lemons 32

The Sides

Fries with homemade mayonnaise 7

Small green salad 5

Pan-fried mushrooms 12

Desserts

Chocolate mousse, crumble, chocolate & orange sauce **10**

Panna cotta with berries **10**

Berry crumble and vanilla gelato quenelle **13**