



LA LIBELLULE  
resto convivial



**LA LIBELLULE**  
resto convivial

You want to order take-out?

Make a reservation for 5 or more people?

Please call: 418 598.9644

**LA LIBELLULE** is open 7:30am-9pm  
everyday from May 5 through October 27 2017.

Breakfast is served until 11am on weekdays  
and 12pm on weekends.

Bring your own wine 2.50

Bring your own beer 0.50

All of our products may contain traces of nuts,  
peanuts, seafood and/or all other allergens.

Vegetarian? Look for 

### Where to find us?

17, Place de l'Église

In the  of Saint-Jean-Port-Joli

418 598.9644 



**LA LIBELLULE**  
prêt à manger

You want a bit more time for life's little pleasures?  
**LA LIBELLULE** has a collection of ready-to-eat  
products. Come see us!

« Parce qu'on vous aime... »

I am a business woman

A woman who is a social entrepreneur

And a social and creative entrepreneur who is a woman

All these descriptions are true. Totally true. With all the nuances, joys, doubts, strengths, crazy moments, tears, efforts and risks they entail. Whether challenges or moments of great satisfaction, they are in my life day in and day out.

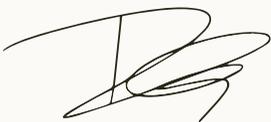
It took me 20 years to get here and am I ever proud of it! A heartfelt thank you to all my customers, employees and partners, be they past, current or yet to come! You're wonderful and you're loyal and, best of all, you're there. Thank you!

Supported by the La Libellule team (40 employees and growing, including 9 leaders), I've made a few improvements at *La Libellule, resto convivial* to celebrate our 20th season in 2017 and because **we just love seeing you!** Now:

- the patio is heated
- the kitchen has been redesigned for more efficiency
- our menu includes crêpes, smoked meat sandwiches, homemade iced tea, vegan and \$10 options and new, even more delicious daily specials!

And of course, we'll still be making our homemade dishes with love... just like usual!

*Bon appétit!* We're glad you're here!



Diane

## SPECIALS

### AFTERNOON SPECIAL 6

(from 2 to 4 p.m.)

Dessert  
Beverage

### LILI'S SPECIAL (reduced portion) 8

Lebanese pita sandwich (reduced portion)  
Homemade lemonade

### LILI'S SPECIAL 9<sup>50</sup>

Lebanese pita sandwich  
Homemade lemonade

### A QUICK BITE 10

Soup  
Side salad  
Beverage

### THE ENERGETIC! 10

Small tofu pita sandwich  
Beverage

### 20th ANNIVERSARY SPECIAL 20

Soup or side salad  
Seven-inch Libellule pizza  
Dessert  
Beverage

### THE WORK-IN-PROGRESS DELUXE 23

Caesar salad  
Deluxe vegetarian pita sandwich  
Chocolate cake  
Espresso

## DAILY MENU

Served Monday through Friday, lunchtime only

Regular portion 15

Small portion 13

Soup  
Choice of today's special or Lebanese or vegetables pita sandwiches  
Beverage  
Dessert

## PERSONALIZED MENU

Dish of your choice + 9

Soup or escort salad  
Dish of your choice  
Beverage  
Dessert

## NEW!

### VERY LOCAL SMOKED MEAT SANDWICH!

A delicious sandwich made with smoked beef brisket from the *Boucherie Rossignol* in La Pocatière on *méteil* bread\* made by the artisanal baker Charles Létang at *Du pain... c'est tout!* in Saint-Roch-des-Aulnaies. Served with dill pickles from *Retour aux sources* in Saint-Aubert and your choice of mustard (mild, spicy or a slightly sweet homemade mustard).

Sandwich 10

### Dress up your sandwich

Pan-browned potatoes + 4  
Escort salad + 5

\* Our méteil bread is made of 50% rye and 50% unbleached white flours from organic and locally grown grain that is stoneground at Seigneurie des Aulnaies. This bread is fat, sugar and additives free.

## SOUPS *made each day with love...*

Regular	4 <sup>50</sup>
Small Appetite	3 <sup>50</sup>
Big Appetite	8

## APPETIZERS

 <b>Olives</b> herbs of Provence	5
 <b>Roasted nuts</b> maple and curry	5
 <b>Side Escort</b> mixed lettuce, grated carrots, dried cranberries and roasted sunflower seeds with homemade maple and apple cider vinegar dressing	5
 <b>Classic Caesar</b> romaine lettuce, croutons, bacon and Parmesan, with homemade Caesar dressing	9
 <b>Local fondue</b> Kamouraska tomme, Port-Joli Cheddar, and Faubourg vineyard wine	9 <sup>50</sup>
 <b>Port-Joli fresh cheese</b> <i>[fresh cheese made exclusively for LA LIBELLULE]</i> bed of lettuce, pesto, roasted almonds, and croutons	10 <sup>50</sup>
 <b>Feta, tomatoes, and olives</b> bed of lettuce, onions, cucumbers, croutons, with homemade maple and apple cider vinegar dressing	10
<b>Smoked salmon</b> bed of lettuce, onions, capers, with homemade maple and apple cider vinegar dressing	11

*Find local fondue and soups  
at our ready-to-eat counter*

## SALADS *deliciously fresh*

**Appetizer**   **Main Course**

 <b>Escort</b> mixed lettuce, grated carrots, dried cranberries and roasted sunflower seeds with homemade maple and apple cider vinegar dressing	7	9
 <b>Chef's salad</b> mixed lettuce, onions, peppers, mushrooms, tomatoes, cucumbers and olives with homemade maple and apple cider vinegar dressing	7 <sup>50</sup>	9 <sup>50</sup>
Feta, Port-Joli cheddar or Swiss	10	12 <sup>50</sup>
Chicken, ham, tuna, marinated tofu or roasted almonds	10	12 <sup>50</sup>
Shrimp or smoked salmon	12 <sup>50</sup>	15 <sup>50</sup>
<b>Famous</b> mixed lettuce, tuna, Feta, onions, peppers, mushrooms, tomatoes, cucumbers, and olives with homemade maple and apple cider vinegar dressing	11 <sup>50</sup>	14
 <b>Demoness</b> mixed lettuce, marinated tofu, roasted almonds, sundried tomatoes, onions,peppers, mushrooms, tomatoes, cucumbers, and olives with homemade maple and apple cider vinegar dressing	11 <sup>50</sup>	14
<b>Classic Caesar</b> romaine lettuce, croutons, bacon and Parmesan, with homemade Caesar dressing	9	12
Chicken or Tuna	12	15
 <b>Asian</b> mix of romaine lettuce and spinach, onions, peppers, mushrooms, and roasted sesame seeds, with homemade dressing with an oriental fragrance	8 <sup>50</sup>	11
Chicken or roasted almonds	11	13 <sup>50</sup>
Shrimp	13	16

*Our homemade salad dressings are  
for sale at our ready-to-eat counter*

## PITAS

*served warm with melted Port-Joli Cheddar,  
iceberg lettuce, and mayo*

*[or try spicy mayo, Indian or regular, YO sauce or homemade sweet mustard]*

Small Regular

### Lebanese

trio of cold meats

7 8<sup>50</sup>



### Veggie vegetables

peppers, mushrooms, onions, tomatoes, YO sauce

7 8<sup>50</sup>

### Bacon tomato

7<sup>50</sup> 9

### Burger

ground beef, tomatoes

7<sup>50</sup> 9



### Veggie pesto

pesto, mushrooms, black olives, onions, tomatoes

8 9<sup>50</sup>



### Deluxe veggie

marinated eggplant, sundried tomatoes, black olives, onions

8<sup>50</sup> 10



### Veggie marinated tofu

marinated tofu with ginger and maple syrup, onions, tomatoes

8<sup>50</sup> 10

### Chicken

chicken, onions, tomatoes

8<sup>50</sup> 10

### Roast beef

inside round

8<sup>50</sup> 10



### Veggie pâté

veggie pâté, onions, tomatoes, homemade mustard

9 10<sup>50</sup>



### Vegan sandwich \* [served cold]

cumin-flavored tofu, grated carrot, lettuce and sprouts in a maple vinaigrette

9 10<sup>50</sup>

### Bacon burger

ground beef, bacon, tomatoes

9 10<sup>50</sup>

### Club

chicken, bacon, tomatoes

9 10<sup>50</sup>

### Smoked meat [Boucherie Rossignol]

smoked beef brisket, onions, tomatoes, homemade mustard

9 10<sup>50</sup>

### Merguez

spicy pork sausage, onions, tomatoes, homemade mustard

10 11<sup>50</sup>

### Shrimp

northern shrimp

10<sup>50</sup> 12

[Extra sauce \$1]

\* \$1 will be donated to the riding therapy centre La Remontée

## PANINIS

*served with a side Chef's Salad*

*[replace Chef's Salad with a Caesar for \$2]*

Ham	13 <sup>50</sup>
Brie cheese and onions	
 Goat	13 <sup>50</sup>
basil spinach, onions, tomatoes	
 Roasted almonds	14
Brie cheese, pesto, almonds	
 Eggplant	14 <sup>50</sup>
marinated eggplant, Swiss cheese, onions, black olives, and tomatoes	
Pesto chicken	15
Swiss cheese and onions	
Charmer	15 <sup>50</sup>
caramelized onions, roasted red peppers, chicken, and cream cheese	
Smoked meat [Boucherie Rossignol]	16
smoked beef brisket, Port-Joli Cheddar, onions, and roasted red peppers	
Smoked salmon	17
cream cheese, spinach and basil, onions, capers	

## HAMBURGERS [every Monday, Tuesday, and Wednesday evening]

*Charolais beef from Ladurantaye Farm in Cap-Saint-Ignace,*

*Salad of the Day, and hash browns*

Burger of the Week	15 <sup>50</sup>
Charmer	14 <sup>50</sup>
caramelized onions, roasted peppers, lettuce, Brie cheese and mayo	
All-Dressed	13 <sup>50</sup>
Port-Joli Cheddar, tomatoes, lettuce, onions and mayo	

## PÂTÉS

*served with an Escort salad*

Mexican pâté	10
Chicken pâté	10
Salmon pâté	10

## SPAGHETTINI

	Small	Regular
Homemade meat sauce	9	11
Baked with cheese	11	13

[Extra smoked meat \$4]

*Our pâtés and meat sauce are on sale at our ready-to-eat counter*

## PIZZAS

*lightly spicy homemade tomato sauce and Cheddar cheese on thin crust*

*[or try our white sauce with garlic flower and olive oil for \$1]*

	7 in	9 in
 <b>Original</b>	10	12
<b>Pepperoni</b> salami	12	14 <sup>50</sup>
 <b>Veggie</b> peppers, mushrooms, onions, tomatoes, black olives, Parmesan	12 <sup>50</sup>	15
<b>All-dressed</b> salami, green peppers, mushrooms	13	15 <sup>50</sup>
 <b>3 Cheeses</b> Feta, Cheddar, Parmesan	13	15 <sup>50</sup>
 <b>Libellule</b> Swiss cheese, onions, sundried tomatoes, black olives, Parmesan	13 <sup>50</sup>	16
 <b>Feta and tomatoes</b> onions, fresh tomatoes, black olives, feta, Parmesan, basil	13 <sup>50</sup>	16
 <b>Charmer</b> caramelized onions, roasted red peppers, mushrooms, Swiss cheese, Parmesan, chives	14	16 <sup>50</sup>
<b>Garlic and escargots</b> garlic escargots, Parmesan	14	16 <sup>50</sup>
 <b>Spinach, tofu, and almonds</b> spinach, onions, marinated tofu, toasted almonds, Parmesan	14	16 <sup>50</sup>
<b>Chicken curry</b> chicken, onions, Parmesan, parsley, yogurt, and chives	14 <sup>50</sup>	17
<b>Mexican chicken</b> chicken, onions, peppers, tomatoes, Parmesan, mild Mexican spices	14 <sup>50</sup>	17
 <b>Goat and pesto</b> pesto, goat cheese, onions, black olives, Parmesan	14 <sup>50</sup>	17
 <b>Veggie deluxe</b> marinated eggplant, sundried tomatoes, onions, black olives, Parmesan	14 <sup>50</sup>	17
<b>Merguez</b> spicy pork sausage, peppers, mushrooms, onions, Parmesan	15	17 <sup>50</sup>
<b>A little salty</b> anchovies, black olives, caramelized onions, Swiss cheese, Parmesan	16	18 <sup>50</sup>
<b>Lepage</b> homemade fennel sausage, onions, mushrooms, Parmesan, garlic flower and olive oil sauce	16	18 <sup>50</sup>
<b>Smoked meat</b> [Boucherie Rossignol] smoked beef brisket, onions, peppers, mushrooms, Parmesan	17 <sup>50</sup>	20
<b>Piggy</b> pulled pork, caramelized onions, roasted red peppers, smoked bacon, BBQ sauce	17 <sup>50</sup>	20
<b>Shrimp</b> northern shrimp	17 <sup>50</sup>	20
<b>Smoked salmon</b> spinach, onions, capers, Parmesan, yogurt sauce, and chives	17 <sup>50</sup>	20
<b>Madras</b> shrimp, coconut cream, curry, onions, Parmesan, fresh coriander	17 <sup>50</sup>	20

## SANDWICHES

*toasted sourdough bread and lettuce*

 <b>Tomato</b>	5 <sup>50</sup>
homemade mayo	
<b>Chicken</b>	6 <sup>50</sup>
tomatoes and homemade mayo	
<b>Ham</b>	6 <sup>50</sup>
tomatoes and homemade mustard	
<b>Bacon</b>	7
tomatoes and homemade mayo	
 <b>Veggie</b>	9
veggie pâté, Swiss cheese, tomatoes, mayo and homemade mayo	
<b>Club</b>	10
chicken, bacon, tomatoes and homemade mayo	
<b>Smoked meat</b> [Boucherie Rossignol]	10
smoked beef brisket, méteil bread (50% rye 50% wheat), choice of mustard (mild, spicy or homemade), served with pickles	

## GRILLED CHEESE SANDWICHES

*Port-Joli Cheddar cheese and homemade bread in Panini press*

*[replace Cheddar cheese for Swiss cheese for \$1]*

 <b>Plain</b>	6
<b>Ham</b>	7 <sup>50</sup>
<b>Ham and tomato</b>	8

## CROISSANTS

*[replace Cheddar cheese for Swiss cheese for \$1]*

 <b>Plain</b>	4
 <b>Port-Joli Cheddar Cheese</b>	5 <sup>50</sup>
<b>Chicken</b>	9
cheddar cheese, tomatoes, lettuce, and homemade mayo	
<b>Ham</b>	9
cheddar cheese, tomatoes, lettuce, and mayo and homemade mustard	

## BAGEL

*sesame seed*

 <b>Plain</b>	4
 <b>Creme cheese</b>	5 <sup>50</sup>
<b>Ham</b>	8 <sup>50</sup>
cream cheese, lettuce, onions and capers	
<b>Smoked salmon</b>	10 <sup>50</sup>
cream cheese, lettuce, onions and capers	

## KIDS MENU [10 and under]

*soup, dessert, and drink included*

Lebanese pita, Veggie vegetables, Marinated tofu or Chicken	9
Plain, pepperoni or all-dressed pizza	9
Chef's or Caesar salad	9
Spaghettini with meat sauce	9

## DESSERTS *100 % homemade just like at Grandma's*

Dessert of the Day	4 <sup>50</sup>
Sugar pie, seasonal fruit pie or maple pie	4 <sup>50</sup>
Chocolate cake or carrot cake	4 <sup>50</sup>
Maple pudding	4 <sup>50</sup>
Dried fruit, nut, and maple cookie	3 <sup>50</sup>
Date square	4 <sup>50</sup>
Waffle with maple syrup	4 <sup>50</sup>
Yogurt	4 <sup>50</sup>
Sundae	4 <sup>50</sup>
Deluxe waffle	7 <sup>50</sup>

## DRINKS

	Small	Regular
Homemade strawberry lemonade <i>A must-have!</i>	2 <sup>50</sup>	4
Mint, lime and maple iced tea <i>New!</i>	2 <sup>50</sup>	4
Cap-Saint-Ignace apple juice	2 <sup>50</sup>	4
Orange juice	2 <sup>50</sup>	4
Milk or chocolate milk	2 <sup>50</sup>	4
Raspberry energy drink	4	6 <sup>50</sup>
Soda pop		2 <sup>50</sup>
Bottled juice		2 <sup>50</sup>
Eska spring water		2 <sup>50</sup>
Eska sparkling spring water		2 <sup>50</sup>
Soy milk		2 <sup>50</sup>
Tea or herbal tea		2 <sup>50</sup>
Fair trade filtered coffee		2 <sup>50</sup>
LIBELLULE coffee		
<i>[an exclusive and custom-made coffee prepared by Bonté Divine]</i>		
Espresso [Americano]		3
Cappuccino		3 <sup>50</sup>
Latte	3 <sup>50</sup>	5
Maple iced coffee		4 <sup>50</sup>

*Some Libellule desserts can be taken home.  
Check out our choices!*

## BREAKFAST [weekdays until 11am and weekends until noon]

### EGGS

*served with hash browns, 2 pieces of homemade toast, white or multigrain, jam of the day, fruit, and filtered organic fair trade coffee*

1 egg	8
2 eggs	9
1 egg and choice of side*	9
2 eggs and choice of side*	10
The big breakfast 2 eggs and 3 choices of sides*	15

#### \* SIDES

bacon	Veggie pâté
ham	Port-Joli Cheddar cheese
Local sausages from the corner butcher [2]	Port-Joli Swiss cheese
Local cretons from the corner butcher	Meat pie

### OMELETTES

*Served with hash browns, 2 pieces of homemade toast, white or multigrain, jam of the day, fruit, and filtered organic fair trade coffee*

Plain omelette	10
Port-Joli Cheddar cheese omelette	11
Swiss cheese omelette	12
Ham and cheese omelette cheddar cheese	13
Veggie omelette green peppers, mushrooms, onions, grilled tomatoes, and Port-Joli Cheddar cheese	13
Ditzy omelette caramelized onions, sundried tomatoes, and Swiss cheese	14
Manu omelette veggie pâté, caramelized onions, and Swiss cheese	14 <sup>50</sup>
Divine omelette smoked salmon and Port-Joli fresh cheese	16

UPGRADE YOUR FILTERED COFFEE TO AN ESPRESSO, CAPPUCCINO, OR LIBELLULE LATTE FOR \$1.50 OR BOWL FOR \$3

## LIFE'S GREAT PLEASURES

*served with a luscious filtered organic coffee*

2 pieces of toast with jam	5 <sup>50</sup>
2 pieces of toast with veggie pâté	8
2 pieces of toast with cheese	8
Sunrise	12
2 pieces of toast, veggie pâté, fruit yogurt	
Tender madness	10
yogurt or fresh cheese, fruit sauce, homemade cereal	
Homemade cereal and fruit yogurt	7
Jam of the day, and toast	9 <sup>50</sup>
Crêpes [2] <i>new!</i>	9 <sup>50</sup>
maple syrup and fresh fruit	
French toast [2]	10 <sup>50</sup>
maple syrup and fresh fruit	

## KIDS BREAKFAST [10 and under ]

*fruit and drink included*

1 egg and 1 choice of side*	6 <sup>50</sup>
French toast [1]	6 <sup>50</sup>
Muffin and yogurt	6 <sup>50</sup>
Homemade cereal	

## LITTLE EXTRAS

Homemade jam	1
Natural peanut butter	1
1 egg	1
Maple syrup or maple butter	2
2 white or multigrain pieces of homemade toast	2 <sup>50</sup>
Cretons from local butcher	2 <sup>50</sup>
Hash browns	3
Bacon, ham or 2 sausages from local butcher	3
Port-Joli Cheddar or Swiss cheese	3
Cream cheese	3
Veggie pâté	3
Dried fruit, nuts, and maple cookie	3 <sup>50</sup>
Muffin of the Day	3 <sup>50</sup>
Meat pâté	3 <sup>50</sup>
Plain bagel	4
Plain croissant	4
Port-Joli fresh cheese with fruit sauce	6 <sup>50</sup>

*Our homemade house or multigrain bread  
is for sale at our ready-to-eat counter*



**LA LIBELLULE, RESTO CONVIVIAL**  
is flexing its wings this summer. We have  
many projects in the works, so come  
discover them!

As a female entrepreneur, I co-founded with Marie-Claude Gamache and François Lapointe the **LA MAISON MÉLOÉ**, a public relations company that puts creativity first. We are developing unusual products, including residencies with inspiring and creative people.

To further feed Saint-Jean-Port-Joli's vitality, we now **GRACIOUSLY OFFER COLOURFUL BICYCLES** so you can discover our charming and creative village at your own pace.

At the end of October, when *La Libellule, resto convivial* will close for the season, we'll offer **SPECIAL EVENINGS WITH LIVE MUSIC** to celebrate and socialize. Contact us to reserve your dates.

All these projects involve dozens of partners who wish to make **SAINT-JEAN-PORT-JOLI** to shine bright in visitors' and residents' hearts. Enjoy!

Creatively yours,

A handwritten signature in black ink, consisting of stylized, overlapping letters, positioned below the text 'Creatively yours,'.

Diane



LA LIBELLULE  
prêt à manger