

DÉJEUNER

SPECIAUX DU JOUR

Soupe du Jour, Pâtes du Jour, Quiche du Jour

ESCARGOTS 8

TRIO DE PÂTÉS 12

Duck liver and thyme, chicken liver and port wine, pork à l'ancienne, fruit and vegetable chutney, Dijon, herbed crostinis

SALADE VERTE 7

SALADE CÉSAR 9

SALADE BETTERAVE 11

Beets marinated in thyme and grapeseed oil, dried seasonal fruits, nuts, mixed greens

Add grilled chicken or shrimp to any salad + \$5

PETITE SOUPE À L'OIGNON 8



GRANDE SOUPE A L'OIGNON 14

With salade verte

OMELETTE GRATINÉE 13

Omelette with fromage du jour, patates gratinées, seasonal vegetables

CROQUE MONSIEUR 14

Grilled ham, Swiss cheese, Dijon on a toasted sourdough bread with *salade verte* or *frites*

AUBERGINES CROUSTILLANTES 14

Thinly sliced fried eggplant topped with chèvre, basil and homemade tomato sauce, salade verte

SAUMON POCHÉ 18

White wine & citrus poached salmon, cold pumpkin and squash quinoa salad, caper aioli

AGNEAU 23

Braised lamb shank, Yukon Gold mash, broccoli

POULET DÉJEUNER 17

Chicken supreme, seasonal vegetables, fingerling potatoes, shallot sauce

POUTINE AUX POULET 12

Herb roasted chicken, frites, curds, gravy

CONFIT D'APRÈS MIDI 19

Duck confit, seasonal vegetables, Yukon Gold mash, red wine cranberry jus

TOURTIÈRE 17

Québécois meat pie with seasoned pork, veal and beef served with tomato apple relish and salade verte

BOEUF HACHÉ 16

Home-ground Canadian certified AAA beef burger, Ermite blue cheese, onion compote, lettuce, ciabata bun, frites

VIANDE FUMÉE 14

Montreal smoked meat, cabbage & carrot slaw, cornichons maisons, pickled onions, fresh baked rye bread, mustard

STEAK FRITES 20

6oz AAA striploin with beurre Maitre d'Hotel and frites

RAGOUT DE PATTES 20

Pork hock stew with seasonal potatoes and vegetables

CRÊPE FRICASSÉ SAUVAGE 14

Crepe Parisienne with roasted mushrooms, spinach, diced tomato and chèvre

CRÊPE FERMIÈRE 15

Crepe Parisienne with scrambled eggs, aged white cheddar, Black Forest ham and maple syrup

CRÊPE P'TIT POULET 15

Crepe Parisienne with sautéed chicken, asparagus, mushrooms, caramelized shallots, Béchamel sauce, cheddar cheese

CRÊPE JAMBON SALÉ 16

Crepe Parisienne with Black Forest ham, Swiss cheese, asparagus and a light herb cream sauce

CRÊPE BOURGUIGNONNE 16

Vineyard beef, carrot and mushroom stew

CRÊPE RAFAËL 17

Seared shrimp and scallops drizzled with a Chardonnay and sautéed mushroom cream sauce