

MENU

DELUXE GRILLED CHEESE — 13

Rosemary bread, Oka cheese, caramelized pears and onions

CHEESE AND CHARCUTERIES BOARD — 13

Homemade country pâté, prosciutto, brie Chevalier triple cream, aged cheddar, dried fruit and croutons

NACHOS — 14

Tortillas chips, cheddar, black olives, hot peppers and homemade salsa
** Sour cream available on request.*

CHICKEN TORTILLA — 14

Tortilla wrap with chicken, fresh vegetables and herbed mayo

CESAR SALAD WITH CHICKEN — 14

Homemade dressing, sliced chicken breast, bacon, parmesan and croutons

BEET SALAD WITH GOAT CHEESE CROUTONS — 14

Lettuce, beet and grape salad with mustard and maple vinaigrette, walnuts, croutons with warm goat cheese

CRAB GRATIN — 14

Snow crab and cod brandade, mozzarella and parmesan gratin, served with arugula and parmesan salad and rémoulade

BEEF TARTARE — 15

Classic beef tartare served with arugula and parmesan salad, croutons and taro chips

NAAN BREAD PIZZA — 15

Topped with mozzarella and goat cheese, pesto, cherry tomatoes and green onions, served with arugula and parmesan salad

CARROT CAKE SPONTANÉ — 6

Cream cheese and white chocolate icing

CAKE, GALETTE, BAR (see selection of the day) — 3

TO DRINK

** Please note that our permit allows us to sell alcoholic beverages with a meal only. For your safety, we reserve the right to limit the number of drinks. Thanks for your understanding!*

WINE (5 or 9 ounces)

Spain, Pinar De Villena, Bodega Las Virtudes — 8/13

White (*Sauvignon blanc and Macabeo*), Red (*Monastrell*) or Rosé

SPARKLING

Prosecco Zonin 1821 — 12

BEERS

Carlsberg (330ml) — 6

Kronenbourg 1664 white (330ml) — 6

BEVERAGES

Water (bottle) — 2

Fruit juice, iced tea, soft drinks — 3

Sanpellegrino with fruits, Perrier — 3

Gatorade or Powerade — 4

Kombucha — 4

Americano (coffee), espresso, tea and herbal tea — 3

Cappuccino, latte — 4

Hot chocolate (with homemade chocolate ganache) — 4