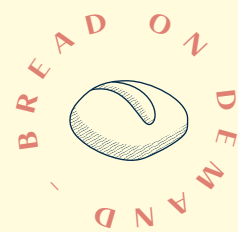


STARTERS



SOUP OF THE DAY ~~~~~ 7⁰⁰

BASKET OF MATCHSTICK FRIES ~~~~~ 7⁵⁰

TRUFFLE AND PARMESAN MATCHSTICK FRIES ~~~~~ 11⁰⁰
Mayonnaise

FRIED CALAMARI ~~~~~ 17⁵⁰
With aioli caper

BRUSCHETTA ~~~~~ 13⁵⁰
Roasted tomatoes bruschetta, ricotta, balsamic, 1608 cheese

FRENCH ONION SOUP ~~~~~ 14⁰⁰
Gratin with Cantonier Cheese

OLIVES & PICKELS ~~~~~ 6⁰⁰

FRIED MOZZARELLA STICKS ~~~~~ 12⁰⁰
Tomato salsa

ARANCINI ~~~~~ 13⁰⁰
Fried mushroom risotto with truffle oil and artisanal bacon

CHEESE FONDUE SQUARES ~~~~~ 12⁵⁰
2 old cheese fondue squares from Quebec with tomato jam

BURRATA ~~~~~ 21⁰⁰
Roasted tomatoes bruschetta, garlic, balsamic, olive oil basil and grilled bread

BREADED SHRIMPS ~~~~~ 14⁰⁰
Sweet chili sauce

SALMON TARTARE ~~~~~ 16⁰⁰
Fresh salmon, sundried tomatoes, crushed tomatoes, goat cheese, chives

BEEF TARTARE ~~~~~ 16⁰⁰
Beef, tarragon, shallot, pine nuts, Dijon mustard

DELI PLATTER ~~~~~ 27⁰⁰
«Le Franceville citronné de Scottstown», «la Rosette Victoria», chorizo, prosciutto, cheese «Pleine lune», cheese 1608, marinated olives, homemade jam, onion confit, grapes and pickles, caramelized pecans

CHEESE PLATTER ~~~~~ 16⁰⁰
Homemade jam, cheese 1608, cheese « Perron au Porto », cheese « Pleine lune », grapes, croutons, pecans

SALADS

CAESAR ~~~~~ 18⁵⁰
Romaine, bacon, garlic croutons, housemade Caeser dressing, parmesan
Extra chicken 6\$

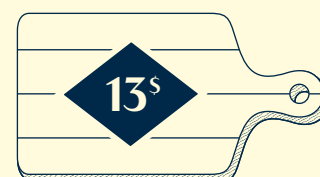
CHICKEN ARUGULA ~~~~~ 21⁵⁰
Chicken, carrots, parmesan, garlic croutons, bruschetta, balsamic dressing

GREEK ~~~~~ 19⁵⁰
Feta, cucumber, tomatoes, kalamata olives, red onions, balsamic dressing, arugula

SPINACH AND GOAT CHEESE ~~~~~ 22⁰⁰
Baby spinach, goat cheese, caramelized pecans, prosciutto chips, dried cranberries, carrots, fig dressing

FLATBREAD

FLATBREAD PIZZA SERVED ON A PLANK



MARGHERITA
Tomato sauce, fior di latte, fresh basil

FOUR CHEESE
Tomato sauce, 1608 cheese, mozzarella, goat cheese, parmesan, caramelized onions

BUFFALO
St-Ambroise BBQ sauce, roasted chicken, red peppers, cheddar, fried onions, green onions, buffalo sauce

FANTASIA
Tomato sauce, prosciutto, parmesan, fior di latte, arugula

1608
Bechamel sauce, mushrooms, bacon, 1608 cheese, fresh rosemary

FIGS & CHORIZO
Figs bechamel, chorizo, 1608 cheese, red onions, arugula, caramelized pecans



KIDS MENU

MAIN DISH OF YOUR CHOICE

Mini-pizza with cheese
Mini-pizza with pepperoni & cheese
Spaghetti tomato or meat sauce
Chicken nuggets & matchstick fries
Caesar salad

DESSERT

Chocolate Brownie

BEVERAGE OF YOUR CHOICE

Juice, milk or soft drink

BEVERAGES

SOFT DRINK ~~~~~ 3⁷⁵
Pepsi, Diet-Pepsi, 7up, Orange Crush, Ice Tea

JUICE ~~~~~ 4²⁵
Orange, apple, cranberry, limonade, vegetable juice

MILK ~~~~~ 4²⁵
Milk, chocolate milk

SAN PELLEGRINO 330ml ~~~~~ 4²⁵
Limonata, Aranciata Rossa

MONTELLIER 500ml ~~~~~ 4⁵⁰
Mineral water



COFFEE & TEA

FILTRE ~~~~~ ☕ 3²⁵

ESPRESSO ~~~~~ ☕ 3⁵⁰

ALLONGÉ & DÉCA ~~~~~ ☕ 3⁷⁵

CAPPUCCINO ~~~~~ ☕ 4⁵⁰

MOKA ~~~~~ ☕ 4⁵⁰ ~ ☕ 5⁵⁰

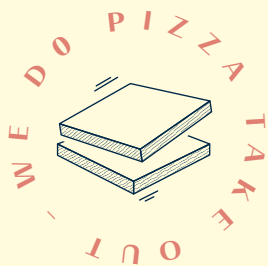
CAFÉ AU LAIT ~~~~~ ☕ 4⁵⁰ ~ ☕ 5⁵⁰

CHOCOLAT CHAUD ~ ☕ 4⁵⁰ ~ ☕ 5⁵⁰

THÉ ET TISANE ~~~~~ ☕ 3⁷⁵
"Four O'clock"

PIZZA

10 INCH



PIZZA DOUGH GLUTEN FREE + 4

NAPOLITAINE 18⁵⁰
Tomato sauce, mozzarella

MARGHERITA 18⁷⁵
Tomato sauce, fior di latte, fresh basil

FOUR CHEESE 22⁰⁰
Tomato sauce, 1608 cheese, mozzarella, goat cheese, parmesan, caramelized onions

AMERICANA 19⁰⁰
Tomato sauce, pepperoni, mushrooms, peppers, mozzarella

CARNIVORE 22⁰⁰
Tomato sauce, pepperoni, bacon, cheese and bacon sausage, mozzarella, mushrooms, red onions

1608 22⁰⁰
Bechamel sauce, mushrooms, bacon, 1608 cheese, fresh rosemary

BUFFALO 23⁰⁰
St-Ambroise BBQ sauce, roasted chicken, red peppers, cheddar, fried onions, green onions, buffalo sauce

FANTASIA 22⁰⁰
Tomato sauce, prosciutto, parmesan, fior di latte, arugula

FUNGI 21⁵⁰
Bechamel sauce, oyster mushrooms, portobello, truffle oil, white wine, cheddar, leeks, pine nuts

GASPÉSIENNE 25⁰⁰
Bechamel sauce, mozzarella, salmon, shrimps, scallops, leeks, garlic, capers, parmesan

GREEK 20⁰⁰
Tomato sauce, tomatoes, kalamata olives, red onions, feta, parmesan, oregano

FIGS & CHORIZO 23⁰⁰
Figs bechamel, chorizo, 1608 cheese, red onions, arugula, caramelized pecans

LA CANARD 25⁰⁰
Bechamel with veal stock, confit duck, 1608 cheese, wild mushrooms, pickled onions, dried cranberries, arugula

PIZZA OF THE MOMENT MARKET PRICE

PASTA

PASTA GLUTEN FREE + 1⁵⁰

SPAG MEATBALLS 20⁵⁰
Spaghetti, sausage sauce, pork & veal meatballs, parmesan, fresh basil

CARBONARA 22⁰⁰
Spaghetti, cream sauce, egg yolk, bacon, shallots, parmesan

MAC N' CHEESE 20⁵⁰
Macaroni, bacon, five cheese: Cantonnier, 1608, parmesan, cheddar Perron, mozzarella

TWO SALMONS 24⁰⁰
Linguine, rosee sauce, fresh salmon, smoked salmon, asparagus, tomatoes, red onion

SAPRISTI 20⁰⁰
Linguine, pesto, roasted tomatoes, fior di latte, spinach, pine nuts

DUCK 25⁰⁰
Penne, cream sauce, duck confit, tomatoes, caramelized onions, mushrooms, arugula, parmesan

ARRABIATA 20⁰⁰
Penne, tomato sauce, tomatoes, red onions, kalamata olives, crushed chili, feta, arugula, lemon

DI MARE 26⁰⁰
Pappardelle, rose sauce, fresh salmon, shrimps, scallops, spinach, leeks, capers, garlic

SPAG POLLO 23⁵⁰
Spaghetti, butter herb & lemon, chicken, roasted tomatoes, wild mushrooms, arugula

BRAISED BEEF RAVIOLIS 28⁰⁰
Cream sauce with veal stock, wild mushrooms, green peas, walnuts, spinachs, parmesan

PASTA OF THE MOMENT MARKET PRICE

EXTRAS

ARTISANAL BACON ♦ ROASTED CHICKEN ♦ SHRIMPS ♦ CHEDDAR & BACON SAUSAGE ♦ PEPPERONI

+ 6⁰⁰

THE ESSENTIALS

BEEF TARTARE 26⁵⁰
Beef, tarragon, shallot, pine nuts, Dijon mustard, chives, served with matchstick fries & mayonnaise

SALMON TARTARE 26⁵⁰
Fresh salmon, sundried tomatoes, crushed tomatoes, goat cheese, chives, served with matchstick fries & mayonnaise

CROQUE-MONSIEUR 20⁰⁰
Ham, cheddar, bechamel sauce, tomatoes, arugula, pecans, balsamic caramel, served with matchstick fries & mayonnaise

SCALLOP RISOTTO 31⁰⁰
Saffron bisque, scallops, corn, chorizo, asparagus, Parmesan



B BIOLOGIQUE

IP IMPORTATION PRIVÉE

VINS

BLANC



SAUVIGNON BLANC KIM CRAWFORD
Nouvelle-Zélande, South Island ~~~~~ 375ml **28**

IP **PINOT GRIGIO DOMINI DEL LEONE**
Italie, Vénétie ~~~~~ **11** ~~~~~ **18** ~~~~~ **48**

IP **SAUVIGNON BLANC DOMAINE DES CORBILLIÈRES**
France, Touraine ~~~~~ **12** ~~~~~ **19** ~~~~~ **54**

B **IP** **BOURGOGNE ALIGOTÉ DOMAINE SORIN COQUARD**
France, Bourgogne ~~~~~ **13** ~~~~~ **21** ~~~~~ **60**

CHENIN BLANC ROBERTSON WINERY
Afrique du sud, Western Cape ~~~~~ **8** ~~~~~ **13** ~~~~~ **35**

B **GRUNER VETLINER BOKULT**
Autriche, Niederösterreich ~~~~~ **9** ~~~~~ **14** ~~~~~ **40**

CHARDONNAY IGP FIVE WINEYARDS
Canada, Péninsule du Niagara ~~~~~ **10** ~~~~~ **15** ~~~~~ **42**

ROSÉ



VIGNOBLE DE L'ORPAILLEUR
Québec, Canton de l'Est ~~~~~ **10** ~~~~~ **15** ~~~~~ **42**

B **GRENACHE GRIS BLANC GERARD BERTRAND**
France, Languedoc Roussillon ~~~~~ **9** ~~~~~ **14** ~~~~~ **40**

BULLES



CAVA BRUT PARÉS BALTÀ
Espagne, Côte Méditerranéenne ~~~~~ **9** ~~~~~ **14** ~~~~~ **40**

VIGNOBLE DE L'ORPAILLEUR BRUT
Québec, Canton De L'est ~~~~~ **52**

MUMM NAPA BRUT
États-Unis, Californie ~~~~~ **58**

ROUGE



CABERNET SAUVIGNON J.LOHR SEVEN OAKS
États-Unis, Californie ~~~~~ 375ml **33**

VALPOLICELLA DOC FOLONARI
Italie, Vénétie ~~~~~ 375ml **24**

PINOT NOIR INNISKILLIN
Canada, Péninsule Du Niagara ~~~~~ **10** ~~~~~ **15** ~~~~~ **42**

B **IP** **GAMAY AOP LES 3B**
France, Beaujolais ~~~~~ **63**

B **CABERNET FRANC LA CUISINE DE MA MÈRE**
France, Vallée De La Loire ~~~~~ **11** ~~~~~ **18** ~~~~~ **48**

CABERNET SAUVIGNON ROBERTSON WINERY
Afrique Du Sud, Western Cape ~~~~~ **8** ~~~~~ **13** ~~~~~ **35**

SANGIOVESE, MONTEPUCIANO BRECCIA ROLO VELENOSI
Italie, Les Marches ~~~~~ **9** ~~~~~ **14** ~~~~~ **40**

CORVINA, OSELETA, RONDINELLA MASI BROLO CAMPOFIORIN
Italie, Vénétie ~~~~~ **62**

CHIANTI CLASSICO DOCG CARPINETO
Italie, Toscane ~~~~~ **12** ~~~~~ **19** ~~~~~ **56**

CABERNET SAUVIGNON TOM GORE
États-Unis, Californie ~~~~~ **11** ~~~~~ **18** ~~~~~ **48**

B **IP** **CÔTES-DU-RHÔNE DOMAINE DU SÉMINAIRE**
France, Vallée Du Rhônes ~~~~~ **12** ~~~~~ **19** ~~~~~ **54**

IP **MERLOT CABERNET SAUVIGNON CHÂTEAU HAUT GRAVELIER**
France, Bordeaux ~~~~~ **46**

B **IP** **MONTEPULCIANO FATTORIA BUCCICATINO**
Italie, Abruzzes ~~~~~ **13** ~~~~~ **20** ~~~~~ **58**

B **IP** **MONASTRELL 3015**
Espagne, Jumillia ~~~~~ **48**

NEBBIOLO BAROLO DOCG FONTANAFREDDA
Italie, Piémont ~~~~~ **72**

AMARONE DELLA VALPOLICELLA DOCG ZENATO
Italie, Vénétie ~~~~~ **102**

MERITAGE OSOYOOS LAROSE
Canada, Vallée D'okanagan ~~~~~ **105**

BIÈRES

TREMBLAY	VERRE	PINTE
LAGER 5%	6 ²⁵	8 ²⁵
DEATH VALLEY		
IMPÉRIAL IPA 8%	6 ⁷⁵	9
CHEVAL BLANC		
BLANCHE 5%	6 ⁷⁵	9
ASAHI		
LAGER 5%	7 ²⁵	9 ⁵⁰
MYSTIQUE		
CIDRE DE POMME 4.5%	7 ²⁵	9 ⁵⁰
PERONI		
LAGER 4.7%	7 ⁷⁵	9 ⁵⁰
ST-AMBROISE		
ROUSSE 4.5%	6 ²⁵	8 ²⁵
ST-AMBROISE		
IRISH STOUT 4.2%	6 ⁷⁵	9
ST-AMBROISE		
IPA 6.2%	6 ⁷⁵	9
MOOSEHEAD		
EAST COAST IPA 5.9%	6 ⁷⁵	9
ST-AMBROISE		
CREAM ALE 5%	6 ⁷⁵	9
BELLE GUEULE		
COLD IPA 6.5%	6 ⁷⁵	9
MOOSEHEAD CRACKED CANOE		
LIGHT LAGER 473 ml 3.5%		9

BLACK VELVET	9 ²⁵
WHITE VELVET	9 ²⁵

**DÉCOUVREZ
NOS PROMOTIONS**



COCKTAILS

SOIF HORS SAISON



SANGRIA ROUGE	VERRE	PICHET	
	12	36	
Cabernet Sauvignon, cassis Monna & filles, Havana club brun, jus de canneberges rouges, 7up			
SANGRIA BLANCHE	VERRE	PICHET	
	12	36	
Chenin blanc, Vodka Polar Ice, Soho, jus de canneberges blanches, 7up			
SANGRIA ROSÉE	VERRE	PICHET	
	12	36	
Orpailleur rosé, Martini Fiero, Martini rosso, jus de pamplemousse, 7up			
FIERO SPRITZ			14
Martini Fiero, Cava, soda, orange			
RUBY SPRITZ			15
Martini Fiero, gin Ungava, citron, jus de pamplemousse, sirop de thym, Cava, soda			
FRUTTATO SPRITZ			13
Martini Fiero, St-Germain, jus de lime, Cidre de pomme			



POTS MASSON

GIN CAESAR		MANGO-RITA ÉPICÉ
Gin Beefeater, Worcestershire, lime, Tabasco, Clamato, haricot mariné, sel de celeri		
SAN PEDRO		PASSION SAPRISTI
Téquila Altos, cassis Monna & filles, jus aloès, lime, ginger ale		
LIME & BASILIC		PIMM'S CUP
Havana Club blanc, Vermouth Blanc, purée de fraises, basilic, sirop simple, lime, soda		
LIMONADE DU CAPITAINE		
Havana Club brun, Limoncello, limonade, jus de canneberge, soda, citron		

LES CLASSIQUES

**CRÉATION
DU MOMENT**
demandez à
votre serveur



MAI TAI	14	GIN SAPRISTI	12
Havana Club 7 ans, Cointreau, lime, sirop simple, Bumbu rhum épicé		Gin Canope, Amaro, sirop de romarin, tonic, jus de lime	
NEGRONI	14	BOTANIST PINK	12
Gin Botanist, Martini rosso, Campari		Gin Botanist, jus de pamplemousse, sirop de thym, jus de lime	
OLD FASHIONED	13	MARGARITA	13
Lot No.40 Rye, sucre, amer Angostura		Tequila Altos, Cointreau, lime, sirop simple	
FRENCH 75	11	MOSCOW MULE	12
Gin Malfy, lime, sirop simple, Cava, zeste de citron		Vodka Tito's, lime, bière de gingembre, amer à l'orange, romarin	
VIN CHAUD			13
Vin rouge, Havana club brun, Grand Marnier, jus d'orange, sirop 5 épices			

SANS COMPROMIS

BIÈRES SANS ALCOOL

PERONI SANS ALCOOL	8
LAGER 0%	
SOBER CARPENTER SANS ALCOOL	9
BLANCHE BELGE 473 ml 0%	

COCKTAILS SANS ALCOOL



NO-GRONI	8	DOUCE PASSION	8
Gin sans alcool NOA, Bitter NOA, Vermouth NOA		Lait de coco, jus de mangue, jus d'orange, menthe, sirop fruit de la passion, lime	
APERITIVO NOA	8	TOM SANS SON COLLIN	8
Aperitivo, jus de pamplemousse, mousseux sans alcool, soda		Gin sans alcool NOA, concombre, lime, sirop simple, tonic	