

La Carte

ON THE GO

CHICKEN WINGS P - 13 - 24
6 - 12 - 24

FRIED CALAMARI 13

NACHOS 15

SWEET POTATO FRIES 6

ONION RINGS 6

10" PIZZA (thin crust) 16

Alsatian, all dressed or vegetarian

POUTINES 12

Smoked meat, BBQ porc ou sausage +5\$, duck confit +7\$

ROYAL POUTINES, foie gras sauce

For 1: Duck leg confit OR wildboar shank, blueberry jam 21

For 2: Duck leg confit AND wildboar shank, blueberry jam 39

STARTERS

FRENCH ONION SOUP P

CRAB CAKES 13

BRIE FONDANT 13

Apples, honey and nuts

DUCK SPRING ROLLS 11

Spicy and sour sauce

WILD MUSHROOM CASSOLETTE 11

Snails, mushrooms, hollandaise sauce, Oka cheese

CITRUS MARINATED SALMON 10

Wakame, cucumber chantilly, bitter sweet yellow beets

MAPLE SMOKED DUCK 12

Mix salad, morello cherry mayo, roasted sunflower seeds, cattails hearts, tamari marinated honey mushroom

TARTARS

SALMON 10/20

Yogurt, dill, green onion

AAA QUEBEC BEEF 12/22

Classic

BIG EYE RED TUNA 13/23

Avocado, honey, ponzu, tobiko

BOILEAU FARM RED DEER 14/24

Apples, chives, ox-eye daisy capers

VEAL LIVER 20

Shallot, raspberries, maple syrup, Frambozen beer

RIBS 24

20 oz, applewood smoked, Black Watch beer BBQ sauce

AAA QUEBEC BEEF FLANK STEAK 25

8 oz, shallot butter

BUFFALO STRIP LOIN 42

10 oz, Rebelle beer and blueberry peppercorn sauce

RIB STEAK 32

10 oz AAA Quebec beef, seasonal sides, brown butter

BRAISED WILD BOAR SHANK

26

Docker IPA beer, red currants, vegetables mousseline, wild mushrooms, reduced juice

FISH'N CHIPS 17

6oz blue cod loin, Chihuahua beer batter

CATH OF TH DAY

Chef's inspiration

BOBINES FISHFARM TROUT CONFIT 24

Warm cherry tomatoes, fennel and apples salad, arugula pesto

MUSSELS AND FRIES 17

Griffintown beer, garlic, shallot

GRILLED SAUSAGE 16

Daily selected, Griffintown beer sauerkraut

WELSH RAREBIT 16

WUegbrewries classic! Toasted bread, London Ruby braised ham, melted cheddar cheese

SANDWICHES AND SALADS

BURGER BDM (Aussi en version végété) 17

Fromage gruyère, cheddar, chèvre ou bleu, bacon maison

LE PORC BBQ 17

Sauce BBQ, confiture d'oignon et fromage Oka

VIANDE FUMÉE 18

Poitrine de Boeuf Québec AAA fumée sur bois de pommier

LE PLUMÉ 21

Confit de canard, mayo aux pommes et griottes, fromage de chèvre

PANINI CLUB 17

Poulet mariné, bacon, gruyère, guacamole, laitue, tomates

BRONTO BURGER 23

8 oz de bison, champignons sautés, rondelles et confiture d'oignon, fromage brie

SALADE CÉSAR 14

Coeur de romaine, câpres, parmesan, bacon (Au poulet +5\$)

NIÇOISE BDM 22

Thon mariné, poivrons, tomates, oignon, artichauts, oeufs durs

ROQUETTE AU CONFIT DE CANARD 24

Cuisse de canard, canneberges, Grenobles rôties, croûton de chevre au chutney de bacon et figues

LES DESSERTS

MOUSSE CHOCO STOUT 5

POUDING CHOMEUR 5

VERRINE AU CITRON 5

**brasseur
montréal**