



MENU APÉRO

BAR MENU

(2 PM TO CLOSING)

SOUP OF THE DAY 13

CAESAR SALAD 16

MICRO-ROMAINE, HOUSE CAESAR DRESSING WITH ANCHOVIES, MAPLE BACON LARDONS FROM TURLOT FARM, ROSEMARY AND PARMESAN BRIOCHE CROUTONS

CLUB SANDWICH 27

ROASTED CHICKEN BREAST FROM FERME DES VOLTIGEURS, SMOKED BACON, ICEBERG LETTUCE, GREENHOUSE TOMATOES, HOMEMADE MAYONNAISE ON TOAST, SERVED WITH FRIES

BURGER BE 27

BRIOCHE BUN, AMERICAN CHEESE, SMOKED BACON, LETTUCE, TOMATO, BE SAUCE, SERVED WITH FRIES

BEEF TARTARE 22/36

MAIN COURSE FORMAT SERVED WITH FRIES AND SALAD

KNIFE-CUT AAA BEEF, NEW POTATO CHIPS, CHERVIL, CHIPOTLE PEPPER EMULSION, RADISHES, CHIVES AND SOURDOUGH BAGUETTE CROUTONS

SNACKS

OLIVES AND HUMMUS 14

HOT OLIVE MIX, HOMEMADE HUMMUS AND TOASTED NAAN BREAD

HOME FRIES, TRUFFLE AND PARMESAN 9

FRIES, PARMESAN, FRESH HERBS AND HOUSE TRUFFLE MAYONNAISE

BREADED SQUID 17

SQUID, LIME, CORIANDER AND CHILI MAYONNAISE

HOT POTATO CHIPS 9

RUSTIC POTATO CHIPS AND SPICY HOUSE MAYONNAISE

APÉRO

QUÉBEC CHEESE PLATTER 22

SELECTION OF 3 LOCAL CHEESES, FRUIT CHUTNEY AND HOMEMADE CRACKERS

CHARCUTERIE PLATTER FROM THE GASPOR FARM 22

SELECTION OF CHARCUTERIE FROM THE GASPOR FARM, MUSTARD, CROUTONS AND MARINADES