

## APPERTIZERS

<b>SOUP OF THE DAY</b>	5.00	<b>FRIED CALAMARI &amp; JALAPEÑOS</b>	13.50
<b>BREADED FRIED PICKLES</b> 🌿	6.50	<b>5 CHEESE FONDUES</b> 🌿	11.00
<b>BEER BATTERED ONION RINGS</b> 🌿	7.75	<b>THE TRIO (TO BE SHARED)</b>	20.50
		Beer battered onion rings, breaded fried pickles, fried calamari & jalapeños	

## BURGERS

Served with fries and a choice of mayo or homemade dressing

Substitute your fries with:  
Salad +3    Salad & fries +2.50    Poutine +4

<b>WEEKLY BURGER</b>	PRICES VARY	<b>LE POULET BUFFALO</b> 🌿	19.25
		Breaded chicken with Buffalo style spicy sauce, Swiss cheese, lettuce, tomatoes, sweet blue cheese mayo	
<b>L'INTER</b>	18.00	<b>LA BÊTE</b>	20.00
Beef, cheese curds, bacon, beer battered onion rings, lettuce, Cajun mayo		La Bête Beef, AAA aged 40 days Sharp cheddar, shoestring fries, bacon jam, lettuce, La Bête Jack and Daniel's spiced mayo	
De luxe: Cornichons, Champignons et Miel +1.50			
<b>LE CLASSIQUE</b>	18.00	<b>LE VEGANATOR</b> 🌿	17.00
Beef, mozzarella, bacon, sautéed mushrooms and onions, lettuce, tomatoes, pickles, mayo Dijon and mustard		Seitan patty with green lentils/portobello and shiitake mushrooms, Americano de Gusta vegan cheese, vegan bacon, sweet onions, lettuce, tomatoes, pickles, ketchup, VGnaise, yellow mustard	
Rang 4 pork patty	17.00		
Vegetarian tofu 🌿	17.00		
Vegan tofu 🌿	17.00		
<b>LE MONTAGNARD</b>	18.00	<b>LE NOIX ET ÉPINARDS</b> 🌿	17.00
Beef, Cassis et Mélisse organic goat cheese, bacon, lettuce, tomatoes, sun-dried tomato pesto, Dijon mustard		Walnuts and spinach, mozzarella, tomato sauce, lettuce, tomatoes, mayo, Dijon mustard	
<b>LE MÉDITÉRANÉEN</b>	17.50	<b>LE CANOTIER</b>	17.50
Beef, mix of feta, goat cheese and sun-dried tomatoes, olive tapenade, sautéed onions, lettuce, tomatoes, mayo, Dijon mustard		Rang 4 pork, Le Canotier cheese, crunchy fried onions, candied onion with cassis from Cassis Monna & Filles, lettuce, mapple and rosemary mayo	
<b>L'INDIEN</b> 🌿	16.00	<b>LE MAGHRÉBIN</b> 🌿	17.00
Vegetable fritter, tamarind chutney, lettuce, tomatoes, garam masala VGnaise		Legumes, sharp cheddar, orange date jam, lettuce, tomatoes, chermoula VGnaise, Dijon mustard	
<b>LE VERGUEZ</b> 🌿	17.50	<b>LE POULET SUISSE ET CHAMPIGNONS</b>	18.00
Homemade spiced vegan patty, La Buchette de VegNature vegan cheese (cashew nuts), lettuce, tomatoes, cucumber, chermoula VGnaise, Dijon mustard		Chicken, Swiss cheese, mushrooms, lettuce, tomatoes, curry and garlic mayo	
		With bacon +2.00	
<b>LE CAPITAINNE VIC</b>	18.50		
Sustainably fished breaded cod, lettuce, Salaweg sea relish tartar sauce			

## POUTINES

Choice of regular vegetarian gravy or our homemade BBQ gravy

<b>RÉGULIÈRE</b>	12.00	<b>VÉGANE</b> 🌿	12.00
<b>POULET BUFFALO</b> 🌿	17.00	<b>GNOCCHI'DS ON THE BLOCK</b>	15.00
Breaded chicken coated with Buffalo style spicy sauce, green onions, blue cheese sauce		fried gnocchi, cheese curd, crunchy shoestring fries, fried leeks, bacon, whipped cream with chives, balsamic caramel	
<b>CANARD CONFIT</b>	19.50	<b>SMOKED MEAT</b>	17.00
Homemade duck confit, green onions		Smoked meat, fried pickles, treated with yellow mustard	
<b>INTER</b>	17.00		
Ground beef, bacon, beer battered onion rings			

## CLUBS

<b>AU POULET (CHICKEN)</b>	18.00	<b>AU CANARD CONFIT (DUCK)</b>	21.00
portion for two    13.00 (price per portion)		portion for two    16.00 (price per portion)	

## SALADES

Liven up your salad with a protein  
Tofu +4    Duck Confit +8    Breaded chicken +6    Grilled chicken +6    Bahji +4.50    Breaded Cod +6.50

<b>LA SALADE DES CUISINIERS</b> 🌿	18.00	<b>LA BIQUETTE</b> 🌿	17.00
Lettuce, veggie pâté, Swiss cheese, goat cheese, bread, garden vegetables, sunflower and pumpkin seeds, dried cranberries and homemade dressing		Lettuce, organic goat cheese croutons, candied onion with cassis, fried onions, sunflower seeds, pumpkin seeds and cranberries, grilled hazelnuts, creamy lemon and poppy seed dressing	
<b>CEASAR SALAD</b>	15.00		

## FOR THE KIDS

Dishes are served with fries and a choice of homemade mayo and milk or juice

<b>BEEF BURGER</b>	10.00	<b>BREADED CHICKEN CUTLETS</b>	10.00
<b>TOFU BURGER</b> 🌿	10.00	<b>MINI POUTINE</b>	7.00
<b>GRILLED CHICKEN BURGER</b>	10.00		