



Menu

Restaurant L'Académie Gatineau

Restaurant L'Académie Gatineau, 25 Chemin de la Savane, Gatineau, QC J8T 8A4, Canada | (819) 600-1300

Most Ordered



Poutine au Filet Mignon sauce au Poivre / Pepper sauce

CA\$23.95

Sauce au poivre. Servi avec frites maison et fromage en grain du terroir. / Pepper sauce. Served with home fries and cheese curds.



Tartare de boeuf

CA\$22.95

Boeuf, câpres, moutarde dijon, échalotte & huile d'olive Servi avec salade



Potage du chef / Chef's Soup

CA\$6.95

Creamy soup garnished with finely chopped parsley and a blend of herbs.



Spaghetti sauce à la viande / Spaghetti with meat sauce

CA\$18.95

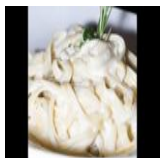
Sauce à la viande traditionnelle



Lasagne Pasticciata

CA\$21.95

Tomate, viande, oufs, crème et champignons. / Tomato, meat, eggs, cream, and mushrooms.



Fettuccini Alfredo

CA\$19.95

Crème, beurre et parmesan. / Cream, butter, and parmesan.



Tartare de saumon

CA\$19.95

Saumon de l'atlantique, câpres, graines de sésame, huile d'olive & coriandre Servi avec salade

Menu Restaurant L'Académie Gatineau

Calmars frits / Fried squid

CA\$13.95

Fried calamari typically served with a side of lemon wedges and dipping sauces like aioli or marinara.

Coquille St Jacques / Coquille St-Jacques

CA\$13.95

Tender scallops typically served with a creamy sauce, often featuring mushrooms and a hint of white wine, in a classic French preparation.

Feuilleté de champignon

CA\$8.95

Pâte feuilleté, champignon, crème, échalotte

DESSERT



Tarte Funky Key Lime/ Funky Key Lime Pie

CA\$8.00

Creamy key lime filling with a graham cracker crust, topped with a layer of whipped cream and sprinkled with graham cracker crumbs.



Gateau Chocolat praline/Praline Chocolate Cake

CA\$8.00

Rich layers of chocolate and praline, topped with a glossy chocolate glaze and a sprinkle of nuts.

Entrées / Starters

Calmars frits / Fried squid

CA\$13.95

Fried calamari typically served with a side of lemon wedges and dipping sauces like aioli or marinara.

Coquille St Jacques / Coquille St-Jacques

CA\$13.95

Tender scallops typically served with a creamy sauce, often featuring mushrooms and a hint of white wine, in a classic French preparation.

Crevettes à l'ail gratinées/Garlic Shrimp au gratin

CA\$12.95

Garlic shrimp au gratin features tender shrimp baked with a garlic-infused cream sauce, topped with breadcrumbs for a golden crust.

Menu Restaurant L'Académie Gatineau

Feuilleté de champignon

CA\$8.95

Pâte feuilleté, champignon, crème, échalotte

Pain à l'ail gratiné / Garlic Bread au Gratin

CA\$6.95

Toasted bread with garlic butter and melted cheese, typically garnished with herbs, creating a classic garlic bread au gratin.

Pain à l'ail / Garlic Bread

CA\$3.95

Bread typically topped with garlic butter and herbs, baked to a golden crisp.

Escargots à l'ail / Garlic Snails

CA\$10.95

Snails sautéed with garlic, typically accompanied by a mix of mushrooms and white wine sauce.

Focaccia

CA\$9.95

Huile d'olive, fines herbes italiennes, ail rôti, fromage parmesan & sauce marinara

Zucchinis frits

CA\$10.95

Breaded and fried zucchini typically served with a garlic dipping sauce.

Carpaccio de bouf

CA\$14.95

Roquette, oignon rouge, huile d'olive, réduction balsamique, câpres frites & copeaux de parmesan

Bruschetta campagnola

CA\$10.95

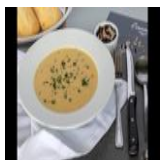
Tomate en dés, oignon rouge, basilic, câpre, olive noire, huile d'olive, échalotte, origan, huile d'olive, zeste de citron & réduction balsamique

Escargot à l'ail gratinés/Garlic snails au Gratin

CA\$12.95

Snails baked with garlic and cheese, typically featuring a creamy sauce, creating a savory au gratin dish.

Menu Restaurant L'Académie Gatineau



Potage du chef / Chef's Soup

CA\$6.95

Creamy soup garnished with finely chopped parsley and a blend of herbs.

Crevettes à l'ail / Garlic Shrimp

CA\$10.95

Pan-seared shrimp typically seasoned with garlic, offering a classic and simple entrée option.

Saumon fumé / Smoked Salmon

CA\$11.95

Salade mixte, oignon rouge, câpres frites, citron



Fondue parmesan

CA\$10.95

Crispy parmesan-coated cheese squares served with mixed greens, red onion slices, and diced tomatoes.

Tartares



Tartare de boeuf

CA\$22.95

Boeuf, câpres, moutarde dijon, échalotte & huile d'olive Servi avec salade



Tartare de saumon

CA\$19.95

Saumon de l'atlantique, câpres, graines de sésame, huile d'olive & coriandre Servi avec salade

Salades / Salads

Salade du chef / Chef's Salad

CA\$6.95

Romaine lettuce, tomatoes, cucumbers, onions, olives, and a variety of cold meats and cheeses, typically dressed with a house vinaigrette.

Salade de roquette & parmesan

CA\$10.95

Arugula with shaved parmesan and a balsamic vinaigrette.

Menu Restaurant L'Académie Gatineau

Salade César / Caesar Salad

CA\$9.95

Romaine lettuce, croutons, bacon, parmesan cheese, and Caesar dressing.

Salade Panzanella

CA\$9.95

Toasted bread, tomatoes, cucumbers, red onions, and basil, tossed in a classic vinaigrette.

Pâtes classiques / Classic Pasta

Fettuccini primavera

CA\$17.95

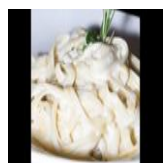
Légumes frais, huile d'olive et ail. / fresh vegetables, olive oil, and garlic.



Spaghetti sauce à la viande / Spaghetti with meat sauce

CA\$18.95

Sauce à la viande traditionnelle



Fettuccini Alfredo

CA\$19.95

Crème, beurre et parmesan. / Cream, butter, and parmesan.

Nos Spécialités Pâtes / Our Pasta Specialties



Lasagne Pasticciata

CA\$21.95

Tomate, viande, oufs, crème et champignons. / Tomato, meat, eggs, cream, and mushrooms.

Ravioli

CA\$21.95

Trois fromages, tomate et basilic. / Three cheese, tomato, and basil.



Penne con Salsiccia

CA\$21.95

Saucisse, poivron, ail, tomate, basilic, épinard & huile d'olive

Menu Restaurant L'Académie Gatineau

Tortelini Emilia

Farci de veau, sauce rosée

CA\$21.95

Penne con Pollo

Poulet grillé, épinard, échalotte, poivron rouge crème & vin blanc

CA\$21.95



Linguini con Gamberi

Crevettes, feta, épinards et tomate. / Shrimps, feta, spinach, and tomato.

CA\$23.95

Penne di Trieste

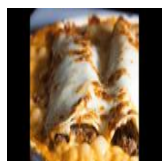
Prosciutto, champignons et sauce rosée. / Prosciutto, mushrooms, and rosé sauce.

CA\$21.95

Linguini Giorgio

Huile d'olive, champignons, tomate séchée, épinard, ail, poireau, sauce crémeuse & roquette

CA\$21.95



Cannelloni

Viande, ricotta et fines herbes. / Meat, ricotta, and fine herbs.

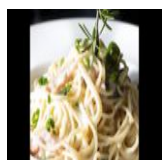
CA\$21.95



Fettucini Nastaba

Saumon fumé, crème, poivre concassé, échalotte & roquette

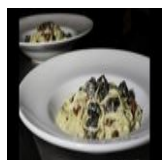
CA\$22.95



Spaghetti carbonara

Crème, vin blanc, échalotte & pancetta

CA\$21.95



Linguini con lumache

Escargots, crème d'ail, tomates séchées et basilic. / Snails, garlic cream, sun dried tomatoes, and basil.

CA\$21.95

Moules et frites / Mussels & Fries

Moules Roquefort

CA\$22.95

Crème et fromage roquefort. / Cream and roquefort cheese.

Moules À l'italienne / Italian

CA\$22.95

Vin blanc, sauce tomate et ail. / White wine, tomato, and garlic.

Provençale / Provençal

CA\$22.95

Vin blanc, ail, tomates et oignons. / white wine, tomato, and garlic.



Moules Madagascar

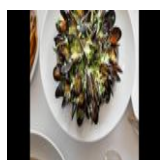
CA\$22.95

Cognac, crème et poivre vert. / Cognac, cream, and green peppercorns.

Moules Dijonnaise

CA\$22.95

Moutarde de Dijon et crème. / Dijon mustard and cream.



Moules Flamande

CA\$22.95

Vin blanc, poireaux et crème. / White wine, leeks, and cream.



Moules Marinière

CA\$22.95

Vin blanc, citron et beurre. / White wine, lemon, and butter.

Nos Poutines Gourmets

Poutine Saucisse italienne & Pancetta / Italian Sausage & Pancetta

CA\$19.95

Sauce marsala. Servi avec frites maison et fromage en grain du terroir. / Marsala sauce. Served with home fries and cheese curds.

Menu Restaurant L'Académie Gatineau



Poutine au Filet Mignon sauce au Poivre / Pepper sauce

CA\$23.95

Sauce au poivre. Servi avec frites maison et fromage en grain du terroir. / Pepper sauce. Served with home fries and cheese curds.



Poutine au Canard confit / Duck Confit

CA\$22.95

Sauce au Porto. Servi avec frites maison et fromage en grain du terroir. / Porto sauce. Served with home fries and cheese curds.

Veau / Veal

Escalope Parmigiana

CA\$27.95

Légèrement panée et tomate, gratinée. / Lightly breaded, tomato, and gratiné. Served with pasta and grilled vegetables.



Scallopini aux champignons sauvages / Wild Mushrooms)

CA\$27.95

sauce aux champignons sauvages, tomates séchées & fromage chèvre. Servi avec pâtes et légumes grillés. / wild mushrooms sauce, Sun dried tomatoes & goat cheese. Served with pasta and grilled vegetables.

Scallopini Madagascar

CA\$27.95

crème, demi glace, poivres, cognac. Servi avec pâtes et légumes grillés. / cream, demi glace, green pepper, cognac. Served with pasta and grilled vegetables.



Scallopini San Daniele

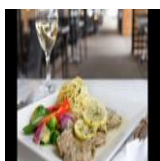
CA\$27.95

Prosciutto, épinards et sauce à la crème. Servi avec pâtes et légumes grillés. / Prosciutto, spinach, and cream sauce. Served with pasta and grilled vegetables.

Scallopini di vitello pizzaiola

CA\$27.95

sauce tomate, basilic, ail, persil, vin blanc, échalotte. Servi avec pâtes et légumes grillés. / tomato sauce, basil, garlic, parsley, white wine, shallot. Served with pasta and grilled vegetables.

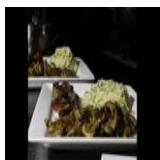


Scallopini piccata limone

CA\$27.95

Vin blanc et citron. Servi avec pâtes et légumes grillés. / White wine and lemon. Served with pasta and grilled vegetables.

Menu Restaurant L'Académie Gatineau



Scallopini Marsala

Champignons et vin Marsala. Servi avec pâtes et légumes grillés. / Mushrooms and Marsala wine. Served with pasta and grilled vegetables.

CA\$27.95

Du Grill

Filet Mignon de Boeuf Canadien 7oz sauce au poivre ou porto

accompagné de pommes de terre & légumes de saison

CA\$40.95

Filet de Saumon de l'atlantique

salsa aux tomates & fines herbes, oignons frits accompagné de riz & légumes de saison

CA\$28.95

Mosaïque / Mosaïc

Filet Mignon de Boeuf sauce au porto & crevettes géantes accompagné de riz & légumes de saison

CA\$45.95

Poitrine de poulet Cajun

Crème dijonnaise & érable. / Mustard Cream & maple sauce.

CA\$25.95

Poitrine de poulet aux champignons sauvages

Champignons sauvages, crème et tomates séchées. / Wild mushrooms, cream, and dried tomatoes.

CA\$25.95

Magret de canard / Duck Magret

Sauce au Porto et framboises. Servi avec pommes de terre et légumes frais. / Porto and raspberry sauce. Served with potatoes and fresh vegetables.

CA\$33.95

Assiette de grosse Crevettes à la Florentine/ Shrimps Florentina

Crème d'ail & épinard. Servi avec riz et légumes frais. / garlic cream & spinach sauce. Served with rice and fresh vegetables.

CA\$36.95

Menu Restaurant L'Académie Gatineau



Poitrine de poulet à la Campagnia / Campania Chicken breast

CA\$25.95

Salsa de tomate, oignon rouge, câpre, olive noire, échalotte, fines herbes italiennes & oignons frits

Copie de : Magret de canard / Duck Magret

CA\$33.95

Sauce au Porto et framboises. Servi avec pommes de terre et légumes frais. / Porto and raspberry sauce. Served with potatoes and fresh vegetables.



Magret de canard sauce aux framboises & porto

CA\$33.95

accompagné de pommes de terre & légumes de saison

Carré d'agneau sauce au porto

CA\$38.95

accompagné de pommes de terre & légumes de saison

Pizzas

Pizza Traditionelle

CA\$19.00

fromage mozzarella, sauce tomate, pepperoni, champignon, poivron

Pizza Frutti di Mare

CA\$23.00

fromage mozzarella, crème, crevettes, pétoncles, champignon, ail

Pizza con Pollo

CA\$19.00

fromage mozzarella, sauce tomate, poulet grillé, champignon, oignon rouge, épinard

Pizza pepperoni & fromage

CA\$17.00

Cheese, tomato sauce, and pepperoni.

Menu Restaurant L'Académie Gatineau



Pizza con Prosciutto

CA\$22.00

Sauce tomate, prosciutto, fromage mozzarella, roquette & réduction balsamique



Pizza Margarita

CA\$18.00

Mozzarella, tomatoes, basilic, olive oil, parmesan & tomato sauce.

Menu enfants / Kids Menu

Penne sauce rosée

CA\$6.95

Penne pasta typically tossed in a creamy tomato and cream sauce, known as "rosée."

Petite poutine régulière

CA\$6.95

French fries, cheese curds, and house sauce.

Spaghetti sauce napolitaine

CA\$6.95

Spaghetti noodles typically tossed in a tomato-based Napolitana sauce, usually garnished with a sprinkle of parmesan cheese.



Spaghetti sauce à la viande / Spaghetti with meat sauce

CA\$6.95

Sauce à la viande traditionnelle. / traditional meat sauce.

Doigts de Poulet avec frites/Chicken Fingers with fries

CA\$7.95

Breaded chicken tenders typically paired with crispy french fries.

Les-à-côtés / The Sides

Frites maison

CA\$2.95

Deep-fried house-made fries with a crunchy exterior and light, fluffy interior, typically seasoned with a hint of salt.

Menu Restaurant L'Académie Gatineau

Prosciutto

CA\$4.00

Thinly sliced Italian cured meat, typically served as a savory accompaniment or garnish.

Légumes grillés

CA\$3.95

Grilled vegetables typically include eggplant, zucchini, peppers, and mushrooms, cooked over a grill for a smoky flavor.

Saucisse Italienne

CA\$4.00

Grilled Italian sausage typically accompanied by mushrooms, onions, and green peppers.

Fromage feta

CA\$3.50

Crumbled feta cheese, commonly paired with herbs and olive oil, offering a tangy and creamy addition to your meal.

Fromage chèvre

CA\$3.50

Goat cheese, known for its creamy texture and tangy flavor, typically served as a side dish.

Sauce porto

CA\$1.95

2oz

Sauce poivre

CA\$1.95

2oz

Sauce lyonnaise

CA\$1.95

2oz

Gratiné

CA\$3.00

Cheese-topped dish, typically featuring melted cheese over a base, often served as a side.

Menu Restaurant L'Académie Gatineau

Pancetta

CA\$4.00

Pancetta, mortadella, provolone, green olives, and olive oil.

Fromage roquefort

CA\$3.50

Typically features creamy Roquefort cheese, known for its distinct blue veins and tangy flavor.

Champignons sautés à l'ail

CA\$3.95

Sautéed mushrooms with garlic, typically accompanied by a hint of spices and peppers, creating a simple yet flavorful side dish.

Roquette

CA\$1.95

Roquette lettuce complemented with parmesan cheese, sunflower seeds, and a light olive oil dressing.
