



# Menu

## La Goulée

420 Rue Notre-dame, Repentigny, QC J6A 2T1, Canada | (579) 474-0156

### Most Ordered

#### Burger traditionnel / Traditional Burger

CA\$23.00

Bouf, cheddar, bacon, tomate, cornichons, épinards, laitue Boston, sauce La Goulée. Servi avec salade de chou et frites. / Beef, cheddar, bacon, tomato, pickles, spinach, Boston lettuce, La Goulée sauce. Served with coleslaw and fries.

#### Tartare Bouf (repas) / Tartare Beef (meal)

CA\$27.00

Servie avec frites ou salade verte. Oignons rouges, câpres, cornichons, herbes fraîches, moutarde, œuf. / Served with fries or green salad. Red onions, capers, gherkins, fresh herbs, mustard, egg.

#### Cornichons frits et mayonnaise épicée / Fried pickles with Spicy Mayonnaise

CA\$6.00

Crispy breaded pickles paired with a zesty, spicy mayonnaise for dipping.

#### Tartare Saumon (repas) / Tartare Salmon (meal)

CA\$27.00

Servie avec frites ou salade verte. Tomates séchées, concombres, câpres, herbes fraîches, feuilles de nori. / Served with French fries or green salad. Dried tomatoes, cucumbers, capers, fresh herbs, nori leaves.

#### BLT

CA\$23.00

Poulet mariné, bacon, tomate, provolone, épinards, laitue Boston, mayonnaise. Servi avec salade de chou et frites. / Marinated chicken, bacon, tomato, provolone, spinach, Boston lettuce, mayonnaise. Served with coleslaw and fries.

#### Accras

CA\$11.00

Morue, crevettes nordiques, mayonnaise citronnée épicée, verdure. / Cod, prawns, spicy lemon mayonnaise, greens.

#### Fromage grillé / Grilled Cheese

CA\$23.00

Fromage à la crème, cheddar vieilli, canard confit, oignons caramélisés, épinards. Servi avec salade de chou et frites. / Cream cheese, aged cheddar, duck confit, caramelized onions, spinach. Served with coleslaw and fries.

## Menu La Goulée

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### Burger au bleu / Blue Cheese Burger

CA\$25.00

Bouf, tomate, champignons portobellos frits, oignons caramélisés, fromage bleu l'Ermite, épinards, laitue Boston, mayonnaise. Servi avec salade de chou et frites. / Beef, tomato, fried portobello mushrooms, caramelized onions, Hermit blue cheese, spinach, Boston lettuce, mayonnaise. Served with coleslaw and fries.

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### Fondant au chocolat / Chocolate Fondant

CA\$9.00

Servi avec une sauce au caramel. / Served with caramel sauce.

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### Charcuteries / Cured Meats

CA\$17.00

Rillettes de canard, saucisson, fromage, jambon sec, marinades. / Duck rilette, sausage, cheese, dry-cured ham, marinades.

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## Petits plats / Small Dishes

### Soupe à l'oignon / Onion Soup

CA\$12.00

Bière, croûton, fromage de la fromagerie Champêtre. / Beer, croutons, fromagerie Champêtre cheese.

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### Bâtonnets de fromage / Cheese Sticks

CA\$11.00

Servis avec sauce tomate

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### Frites / French Fries

CA\$5.00

Sans gluten. / gluten-free.

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### Chou-fleur rôti / Roasted Cauliflower

CA\$11.00

Pois chiches, tomates, câpres, purée d'aubergine, graines de citrouille. / Chickpeas, tomatoes, capers, eggplant puree, pumpkin seeds.

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### Frites parmesan / Parmesan fries

CA\$6.00

Romarin, parmesan, mayonnaise

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# Menu La Goulée

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## Gravlax de saumon / Salmon gravlax

CA\$13.00

Câpres, oignons marinés, aneth, sirop de gin aux bleuets, croûtons

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## Pieuvre / Octopus

CA\$14.00

Purée de légumes rôtis, bruschetta de tomates, olives Kalamata, câpres, aneth

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## Charcuteries / Cured Meats

CA\$17.00

Rillettes de canard, saucisson, fromage, jambon sec, marinades. / Duck rilette, sausage, cheese, dry-cured ham, marinades.

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## Accras

CA\$11.00

Morue, crevettes nordiques, mayonnaise citronnée épicée, verdure. / Cod, prawns, spicy lemon mayonnaise, greens.

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## Grignotines / Snacks

### Cornichons frits et mayonnaise épicée / Fried pickles with Spicy Mayonnaise

CA\$6.00

Crispy breaded pickles paired with a zesty, spicy mayonnaise for dipping.

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### Trempe à la ciboulette / Chive Dip

CA\$3.00

Chive dip: Creamy dip typically includes fresh chives and garlic, often accompanied by crunchy potato chips or bread for dipping.

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### Trempe aux oignons caramélisés / Caramelized Onion Dip

CA\$3.00

Caramelized onion dip features slowly cooked onions, often blended with garlic aioli and chives, typically accompanied by house-made potato chips for dipping.

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### Chips bbq maison / Homemade BBQ Chips

CA\$5.00

House-made potato chips lightly dusted with barbecue seasoning, offering a classic snack experience.

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## Menu La Goulée

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### **Chips nature maison / Homemade Plain Potato Chips**

**CA\$5.00**

Thinly sliced potatoes, freshly fried and seasoned, offering a classic snack experience.

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## **Salades / Salads**

### **Betteraves (demie) / Beet (half)**

**CA\$11.00**

Épinards, betteraves rouges et jaunes, oignons rouges, croûton de fromage de chèvre, vinaigrette xérès et érable. / Spinach, red and yellow beets, red onions, sherry and maple vinaigrette, goat cheese crouton.

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### **Verte (demie) / Green (half)**

**CA\$9.00**

Épinards, concombres, tomates, edamames, oignons verts, vinaigrette classique. / Spinach, cucumbers, tomatoes, edamame, green onions, classic vinaigrette.

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### **Fromage bleu (demie) / Blue Cheese (half)**

**CA\$11.00**

Noix de Grenoble, fromage bleu l'Ermitte, pommes vertes, céleri, oignons rouges, laitue Boston, vinaigrette crémeuse. / Walnuts, Hermit blue cheese, green apples, celery, red onions, Boston lettuce, creamy vinaigrette.

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## **Burgers et sandwichs / Burgers and Sandwiches**

### **Fromage grillé / Grilled Cheese**

**CA\$23.00**

Fromage à la crème, cheddar vieilli, canard confit, oignons caramélisés, épinards. Servi avec salade de chou et frites. / Cream cheese, aged cheddar, duck confit, caramelized onions, spinach. Served with coleslaw and fries.

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### **Burger saumon et crevettes / Salmon and Shrimp Burger**

**CA\$25.00**

Saumon et crevettes, cornichons, concombres, tomate, oignons rouges, épinards, laitue Boston, crème sure à l'aneth et câpres. Servi avec salade de chou et frites. / Salmon and shrimp, pickles, cucumbers, tomato, red onions, spinach, Boston lettuce, dill sour cream and capers. Served with coleslaw and fries.

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### **Burger végétarien / Vegetarian Burger**

**CA\$23.00**

Galette végétarienne, légumes rôtis, oignons caramélisés, hummus, fromage Le Boucan de la fromagerie Champêtre, mayonnaise aux tomates épicées. Servi avec salade de chou et frites. / Vegetarian patty, roasted vegetables, caramelized onions, hummus, Le Boucan cheese from Fromagerie Champêtre, spicy tomato mayonnaise. Served with coleslaw and fries.

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### **BLT**

**CA\$23.00**

Poulet mariné, bacon, tomate, provolone, épinards, laitue Boston, mayonnaise. Servi avec salade de chou et frites. / Marinated chicken, bacon, tomato, provolone, spinach, Boston lettuce, mayonnaise. Served with coleslaw and fries.

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## Menu La Goulée

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### Burger traditionnel / Traditional Burger

CA\$23.00

Bouf, cheddar, bacon, tomate, cornichons, épinards, laitue Boston, sauce La Goulée. Servi avec salade de chou et frites. / Beef, cheddar, bacon, tomato, pickles, spinach, Boston lettuce, La Goulée sauce. Served with coleslaw and fries.

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### Burger au bleu / Blue Cheese Burger

CA\$25.00

Bouf, tomate, champignons portobellos frits, oignons caramélisés, fromage bleu l'Ermitte, épinards, laitue Boston, mayonnaise. Servi avec salade de chou et frites. / Beef, tomato, fried portobello mushrooms, caramelized onions, Hermit blue cheese, spinach, Boston lettuce, mayonnaise. Served with coleslaw and fries.

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## Tartares

### Tartare Saumon (demi) /Tartare Salmon (half)

CA\$14.00

Tomates séchées, concombres, câpres, herbes fraîches, feuilles de nori. / Sun-dried tomatoes, cucumbers, capers, fresh herbs, nori leaves.

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### Tartare Saumon (repas) /Tartare Salmon (meal)

CA\$27.00

Servie avec frites ou salade verte. Tomates séchées, concombres, câpres, herbes fraîches, feuilles de nori. / Served with French fries or green salad. Dried tomatoes, cucumbers, capers, fresh herbs, nori leaves.

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### Tartare Bouf (repas) /Tartare Beef (meal)

CA\$27.00

Servie avec frites ou salade verte. Oignons rouges, câpres, cornichons, herbes fraîches, moutarde, ouf. / Served with fries or green salad. Red onions, capers, gherkins, fresh herbs, mustard, egg.

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### Tartare Bouf (demi) /Tartare Beef (half)

CA\$14.00

Oignons rouges, câpres, cornichons, herbes fraîches, moutarde, ouf. / Red onions, capers, gherkins, fresh herbs, mustard, egg.

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## Plats / Dishes

### Côtes levées / Ribs

CA\$26.00

Sauce BBQ fumée aux épices des Caraïbes, salade de chou et frites. / Smoked BBQ sauce with Caribbean spices, coleslaw and fries.

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### Fish and Chips

CA\$28.00

Morue, purée de pois verts, sauce tartare, salade de chou et frites. / Cod, green pea purée, tartar sauce, coleslaw and fries.

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# Menu La Goulée

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## Bavette de boeuf / Flank steak

CA\$36.00

Beurre composé à l'ail noir et herbes, salade de chou et frites

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## Poutine classique / Classic Poutine

CA\$17.00

Sauce poutine maison La Goulée. / La Goulée homemade poutine sauce.

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## Saucisses / Sausages

CA\$26.00

Porc, échalotes, bacon, herbes, vin blanc, sauce fond de veau au beurre, salade de chou et frites.  
/ Pork, shallots, bacon, herbs, white wine, buttered veal stock sauce, coleslaw and fries.

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## Desserts / Desserts

### Tartelette au citron / Lemon tart

CA\$9.00

A buttery tart crust filled with tangy lemon curd, typically finished with a light lemon glaze.

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### Gâteau au fromage chocolat et caramel/ Cheesecake chocolate and caramel

CA\$10.00

Creamy cheesecake featuring layers of rich chocolate and smooth caramel, typically set on a classic graham cracker crust.

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### Fondant au chocolat / Chocolate Fondant

CA\$9.00

Servi avec une sauce au caramel. / Served with caramel sauce.

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## Breuvages en canette

### Sprite

CA\$2.50

Crisp, Refreshing Lemon-Lime Carbonated Drink

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### Gingerale

CA\$2.50

Refreshing, crisp ginger-flavored carbonated soft drink.

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## Orangeade

CA\$2.50

A canned orange soda that typically includes carbonated water and orange flavoring for a refreshing citrus taste.

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## Thé glacé

CA\$2.50

Freshly brewed iced tea typically includes a blend of black tea served in a can for convenient enjoyment.

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## Red Bull

CA\$4.50

Revitalizing energy drink with a unique blend of caffeine, taurine, and B vitamins.

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## Coke

CA\$2.50

Classic, refreshing carbonated beverage.

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## Coke Diet

CA\$2.50

Crisp and refreshing soda with zero calories.

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