



## Menu

# Restaurant Cuillère Gourmande Greasy Spoon

Restaurant Greasy Spoon, 160 Avenue Laurier O, Montréal, QC H2T 2N7, Canada | (514) 495-7666

## Most Ordered



### Mac & 4 cheese

CA\$24.00

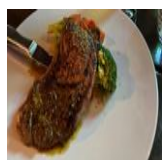
Gruyère, Cheddar Blanc, Swiss, Parmesan



### Tartare de bouf / Beef Tartar

CA\$31.00

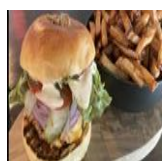
Bouf filet mignon parmesan échalotes françaises coriandre oufs de caille et huile de truffes



### Entre côte / New-York steak

CA\$47.00

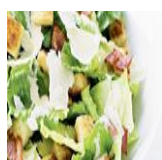
Grilled New York steak with a savory herb seasoning, accompanied by steamed broccoli and carrots.



### Cheeseburger classique / Classic Cheeseburger

CA\$32.00

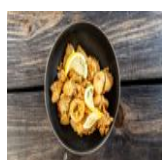
Oignons, cornichons, tomate, laitue, fromage cheddar, sauce de maison et frites. / Onions, pickles, tomato, lettuce, cheddar cheese, home sauce, and fries.



### Salade César / Caesar Salad

CA\$21.00

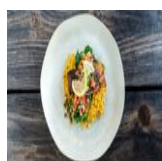
Sauce, croûtons maison et bacon croustillant. / House dressing, croutons and crispy bacon.



### Calamars croustillants/ Crispy Squids

CA\$25.00

Sauce mayonnaise épices. / Spicy mayo.



### Tartare de saumon / Salmon Tartar

CA\$30.00

Saumon, cypres, Échalottes Françaises, Citron, Crème du raifort

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## Frites régulières /Regular Fries

CA\$9.00

Freshly cut potatoes, fried to a golden crisp and lightly seasoned with salt.

## Croquettes de fromage de chèvre / Goat Cheese Croquettes

CA\$26.00

Miel épicé et roquette. / Spicy honey and arugula.

## Biscuit mi-cuit / Half-cooked biscuit

CA\$9.00

Brisures de chocolat et crème glacée à la vanille. / Chocolate chips & scoop of vanilla ice cream.

## Tartares / Tartars



### Tartare de bouf / Beef Tartar

CA\$31.00

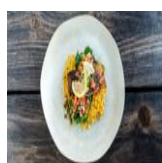
Bouf filet mignon parmesan échalotes françaises coriandre oufs de caille et huile de truffes



### Trilogie de tartares

CA\$65.00

Three varieties of steak tartare: classic beef, spicy tuna, and salmon, each garnished with microgreens and accompanied by crispy bread and chips.



### Tartare de saumon / Salmon Tartar

CA\$30.00

Saumon, cipres, Échalottes Françaises, Citron, Creme du raifort



### Tartare de thon / Tuna Tartar

CA\$31.00

Purée d'avocat Thon aromatisé à la sauce mirin.

## Entrées / Appetizers



### Mac & 4 cheese

CA\$24.00

Gruyère, Cheddar Blanc, Swiss, Parmesan

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## Calamars croustillants/ Crispy Squids

CA\$25.00

Sauce mayonnaise épices. / Spicy mayo.

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## Croquettes de fromage de chèvre / Goat Cheese Croquettes

CA\$26.00

Miel épicé et roquette. / Spicy honey and arugula.

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## Médailon de homard / Lobster Medaillon

CA\$33.00

Ravioli de homard, tomates fraîches coupées et sauce au beurre. / Lobster ravioli, fresh cut tomatoes and butter sauce.

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## Chicken wings/ Ailes de poulet

CA\$24.00

12 pics served with teriyaki sauce/ 12 pcs servi avec teriyaki sauce.

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## Mac And Cheese Au Homard/ Mac And Cheese With Lobster

CA\$33.00

Quatre fromages gruyère cheddar blanc swiss parmesan et homard



## Salade César / Caesar Salad

CA\$21.00

Sauce, croûtons maison et bacon croustillant. / House dressing, croutons and crispy bacon.

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## Salade Maison / House Salad

CA\$18.00

Mix salads, poivrons, Tomates cerises, concombres, échalottes française, vinaigre balsamique.

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## Plats principaux / Main Courses

### Burger poulet frit/ Chiken burger

CA\$29.00

Mayo épicé, coleslaw, cornichons, et laitue de boston. servi avec frites

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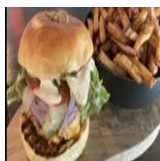
# Menu Restaurant Cuillère Gourmande Greasy Spoon



## Burger végété / Veggie Burger

CA\$27.00

Patate douce et fèves noires, champignons et oignons sautés, fromage de chèvre et laitue.



## Cheeseburger classique / Classic Cheeseburger

CA\$32.00

Oignons, cornichons, tomate, laitue, fromage cheddar, sauce de maison et frites. / Onions, pickles, tomato, lettuce, cheddar cheese, home sauce, and fries.

## Medaillon de homard

CA\$33.00

Ail échalottes française, concassé de tomates, mousse velouté de bisque et champignons sauvages.



## Entre côte / New-York steak

CA\$47.00

Grilled New York steak with a savory herb seasoning, accompanied by steamed broccoli and carrots.

## Bavette

CA\$43.00

Grilled flap steak typically includes a tender cut of beef known for its rich flavor.



## Brochette de poulet / Chicken Kebab

CA\$32.00

Poitrine de poulet, riz et légumes. / Chicken breast, rice and vegetables.



## Côtelettes d'agneau / Lamb Chops

CA\$55.00

Purée de patates à l'ail confit

## Les à côtés / Sides

### Frites régulières /Regular Fries

CA\$9.00

Freshly cut potatoes, fried to a golden crisp and lightly seasoned with salt.

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## Frites truffes et parmesan/ Truffle and parmesan Fries

CA\$24.00

Hand-cut fries tossed with truffle oil and garnished with freshly grated Parmesan cheese.

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## Poutine Maison

CA\$20.00

Fresh-cut fries topped with house-made gravy and cheese curds, a classic side dish.

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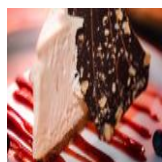
## Desserts

### Biscuit mi-cuit / Half-cooked biscuit

CA\$9.00

Brisures de chocolat et crème glacée à la vanille. / Chocolate chips & scoop of vanilla ice cream.

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### Gâteau au fromage/ Cheesecake

CA\$18.00

Housemade Cheesecake Servi avec Coulis de fruits rouge et chocolat tuiles

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## Boissons / Drinks

### Coke

CA\$4.00

(355 ml) en canette. / (355 ml) in can.

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### Coke diététique / Diet Coke

CA\$4.00

(355 ml) en canette. / (355 ml) in can.

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### 7up

CA\$4.00

Crisp, refreshing lemon-lime carbonated drink for a rejuvenating burst of flavor.

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### Sprite

CA\$4.00

(355 ml) en canette. / (355 ml) in can.

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**Iced tea nestea lemon**

(355 ml).

**CA\$4.00**

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