



Menu

Universel Déjeuners et Grillades

3 - 2055 Rue Peel, Montréal QC H3A 1V4, Canada | (514) 840-7136

Most Ordered



Poutine déjeuner / Breakfast Poutine

CA\$20.00

Patates maison, fromage en grains, sauce hollandaise, bacon, et saucisse, surmontée d'un ouf. / Home potatoes, cheese curds, hollandaise sauce, bacon, and sausage, topped with an egg.



Club au poulet / Chicken Club

CA\$22.00

Poulet de grain (viande blanche), bacon, laitue et tomates. / Grain-fed chicken (white meat), bacon, lettuce, and tomatoes.



Filet de saumon de l'Atlantique / Atlantic Salmon Fillet

CA\$33.00

Filet de saumon de l'Atlantique grillé sur charbon de bois, sauce hollandaise au citron grillé et persil italien, servi avec légumes grillés et couscous israélien. / Charcoal-grilled Atlantic salmon fillet, hollandaise grilled lemon sauce, and Italian parsley, served with with grilled vegetables and Israeli couscous.



Déjeuner Universel - Deux oufs et trois viandes / Universel Breakfast

CA\$30.00

Chaque commande vient avec deux oufs, choix de crêpes, pain doré ou gaufres et trois viandes, servi avec fèves au lard et cretons. / One order comes with two eggs, choice of crepes, French toast, or waffles, and three meats, served with baked beans and cretons.



Brochette de poulet au citron, à l'ail et origan / Chicken Brochette

CA\$20.00

Chaque commande vient avec riz, patates maison, salade, et sauce tzatziki maison. / One order comes with rice, potatoes, salad and homemade tzatziki sauce.

Oufs bénédictine aux champignons / Mushroom Eggs Benedict

CA\$23.00

Deux oufs pochés, champignons, fromage de chèvre et sauce hollandaise sur un muffin anglais. / Two poached eggs, mushrooms, goat cheese, and hollandaise sauce on an English muffin.

Pain doré nature (3 mcx) / Plain French Toast (3 pcs)

CA\$16.00

Three pieces of plain French toast, typically made with thick bread, dipped in an egg mixture and grilled until golden brown.

Menu Universel Déjeuners et Grillades

Déjeuner Universel - Deux oufs et viande / Universal Breakfast - Two Eggs and Meat **CA\$16.00**

Chaque commande vient avec deux oufs, choix de crêpes, pain doré ou gaufres et choix de bacon, jambon ou saucisses, servi avec fèves au lard et cretons. / One order comes with two eggs, choice of crepes, French toast, or waffles, and choice of bacon, ham or sausages, served with baked beans and cretons.

Deux oufs et bacon / Two Eggs and Bacon **CA\$16.00**

Two eggs with bacon and your choice of preparation: sunny-side up, scrambled, or poached. Also includes white, whole wheat, or pumpernickel toast.

Bacon **CA\$5.00**

Crispy thick-cut, smoked to perfection.

Couverts / Place Settings

Nombre d'ustensiles requis / Number of Plastic Cutlery **0,00 \$**

Cette commande servira combien de personnes? / How many people will be eating from this order?

Nouveautés du déjeuner / Newly Added Breakfast Items

Poulet croustillant et gaufre / Crispy Chicken and Waffle **CA\$27.00**

Servi avec pomme de terre maison, bacon, et crème anglaise / served with home potatoes, bacon and english cream.

Pizza déjeuner / Breakfast Pizza **CA\$19.00**

Bacon, pommes, sirop d'érable, cannelle, fromage cheddar et deux oufs, servi avec pommes de terre maison. / Bacon, apples, maple syrup, cinnamon, cheddar cheese, and two eggs, served with home potatoes.



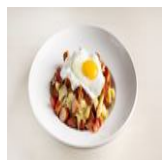
Steak et oufs / Steak and Eggs **CA\$38.00**

Steak d'entrecôte de dix onces servi avec pommes de terre maison. / Ten-ounce rib steak served with home potatoes.

Burger déjeuner / Breakfast Burger **CA\$25.00**

Huit onces de viande hachée maigre 100% bouf, sauce hollandaise, fromage cheddar, croustilles d'oignons, œuf et bacon sur un pain doré de pain bretzel. / Eight ounces of 100% lean ground beef, hollandaise sauce, cheddar cheese, onion chips, egg, and bacon served on a French toast pretzel bun.

Menu Universel Déjeuners et Grillades



Poutine déjeuner / Breakfast Poutine

CA\$20.00

Patates maison, fromage en grains, sauce hollandaise, bacon, et saucisse, surmontée d'un œuf. / Home potatoes, cheese curds, hollandaise sauce, bacon, and sausage, topped with an egg.

Demi Bénédict classique / Half Classic Benedict

CA\$24.00

Chaque commande vient avec gaufre aux fraises, à la banane et au chocolat, servi avec pommes de terre maison. / One order comes with strawberry, banana, and chocolate waffle, served with home potatoes.

Déjeuner mexicain / Mexican Breakfast

CA\$22.00

Burrito farci avec œufs brouillés, fromage cheddar et fèves au lard, gratiné avec fromage mozzarella et couvert de salsa et guacamole, servi avec pommes de terre maison et fruits frais. / Burrito stuffed with scrambled eggs, cheddar cheese, and baked beans, oven-baked with mozzarella cheese and covered with salsa and guacamole, served with home potatoes and fresh fruit.

Les œufs / Eggs

Deux œufs et saucisses / Two Eggs and Sausages

CA\$16.00

Two eggs and sausages with choice of egg style and toast. Egg options: sunny-side up, scrambled, over-easy, over-medium, over-hard, poached, hard-boiled. Toast options: white, whole wheat, pumpernickel.

Deux œufs et fromage / Two Eggs and Cheese

CA\$16.00

Two eggs with cheese. Choose egg preparation, toast type, and between cheddar or Swiss cheese.

Deux œufs et bacon / Two Eggs and Bacon

CA\$16.00

Two eggs with bacon and your choice of preparation: sunny-side up, scrambled, or poached. Also includes white, whole wheat, or pumpernickel toast.

Deux œufs et jambon / Two Eggs and Ham

CA\$16.00

Two eggs with ham. Choose your egg preparation: sunny-side up, scrambled, over-easy, over-medium, over-hard, poached, or hard-boiled. Select a toast: white, whole wheat, or pumpernickel.

Déjeuners Universel / Universal Breakfasts



Déjeuner Universel - Deux œufs et trois viandes / Universal Breakfast - Two Eggs and

CA\$20.00

Chaque commande vient avec deux œufs, choix de crêpes, pain doré ou gaufres et trois viandes, servi avec fèves au lard et cretons. / One order comes with two eggs, choice of crepes, French toast, or waffles, and three meats, served with baked beans and cretons.

Menu Universel Déjeuners et Grillades

Déjeuner Universel - Deux oufs, viande et bleuets / Universal Breakfast - Two Eggs, Meat, and Blueberries ~~CA\$23.00~~ CA\$21.00

Chaque commande vient avec deux oufs, choix de crêpes, pain doré ou gaufres et choix de bacon, jambon ou saucisses, servi avec fèves au lard et cretons. / One order comes with two eggs, choice of crepes, French toast, or waffles, and choice of bacon, ham or sausages, served with baked beans and cretons.

Déjeuner Universel - Deux oufs, viande, banane, fraise et chocolat aux noisettes / Universal Breakfast - Two Eggs, Meat, Banana, Strawberry and Chocolate with Walnuts ~~CA\$23.00~~ CA\$21.00

Chaque commande vient avec deux oufs, choix de crêpes, pain doré ou gaufres et choix de bacon, jambon ou saucisses, servi avec fèves au lard et cretons. / One order comes with two eggs, choice of crepes, French toast, or waffles, and choice of bacon, ham or sausages, served with baked beans and cretons.

Déjeuner Universel - Deux oufs et viande / Universal Breakfast - Two Eggs and Meat ~~CA\$21.00~~ CA\$16.00

Chaque commande vient avec deux oufs, choix de crêpes, pain doré ou gaufres et choix de bacon, jambon ou saucisses, servi avec fèves au lard et cretons. / One order comes with two eggs, choice of crepes, French toast, or waffles, and choice of bacon, ham or sausages, served with baked beans and cretons.

Les omelettes / The Omelettes

Omelette western / Western Omelette

CA\$20.00

Jambon, poivrons verts et oignons rouges. / Ham, green peppers, and red onions.

Omelette au bacon et fromage suisse / Bacon and Swiss Cheese Omelette

CA\$19.00

Bacon and Swiss cheese omelette. Choice of White, Whole Wheat, or Pumpernickel toast. Coffee or Tea.

Omelette aux asperges, jambon et fromage suisse / Asparagus, Ham, and Swiss Cheese Omelette ~~CA\$21.00~~ CA\$19.00

Asparagus, ham, and Swiss cheese omelette. Choice of white, whole wheat, or pumpernickel toast. Coffee or tea options available.

Omelette au jambon, saucisses, bacon et fromage brie / Ham, Sausages, Bacon, and Brie Cheese Omelette ~~CA\$23.00~~ CA\$21.00

Savory mix of ham, sausages, bacon, and creamy brie cheese. Choice of white, whole wheat, or pumpernickel toast. Accompanied by coffee or tea.

Omelette aux épinards, échalotes et fromage cheddar / Spinach, Shallot, and Cheddar Cheese Omelette ~~CA\$23.00~~ CA\$19.50

Spinach, shallot, and cheddar cheese omelette. Choice of toast (white, whole wheat, pumpernickel) and drink (coffee, tea).

Menu Universel Déjeuners et Grillades

Omelette végétarienne / Vegetarian Omelette

CA\$22.00

Végétarienne. Poivrons verts, oignons rouges, champignons, patates douces, épinards et fromage de chèvre. / Vegetarian. Green peppers, red onions, mushrooms, sweet potatoes, spinach, and goat cheese.

Omelette au fromage feta, olives noires, tomates et oignons rouges / Feta Cheese, Black Olive

CA\$22.00

Feta cheese, black olives, tomatoes, and red onion omelette. Toast options: white, whole wheat, pumpernickel. Drink options: coffee or tea.

Omelette au saumon fumé, oignons rouges et fromage de chèvre / Smoked Salmon, Red Onion

CA\$23.00

Smoked salmon, red onions, and goat cheese omelette. Includes toast choice: White, Whole Wheat, or Pumpernickel. Select drink: Coffee or Tea.

Omelette Universel / Universel Omelette

CA\$23.00

Omelette served with your choice of White Toast, Whole Wheat, or Pumpernickel Toast. Includes Coffee or Tea.

Omelette nature / Plain Omelette

CA\$18.00

A fluffy omelette served with choice of white, whole wheat, or pumpernickel toast and coffee or tea.

Omelette aux trois fromages / Three Cheese Omelette

CA\$21.00

Fromage cheddar, fromage suisse et fromage brie. / Cheddar cheese, Swiss cheese, and Brie cheese.

Les oufs bénédictiones / Eggs Benedict

Oufs bénédictione aux champignons / Mushroom Eggs Benedict

CA\$23.00

Deux oufs pochés, champignons, fromage de chèvre et sauce hollandaise sur un muffin anglais. / Two poached eggs, mushrooms, goat cheese, and hollandaise sauce on an English muffin.

Oufs bénédictione Montréal / Montreal Two poached Eggs Benedict

CA\$25.00

Deux oufs pochés, fromage gruyère, sauce hollandaise et viande fumée sur un muffin anglais. / Two poached eggs, Gruyere cheese, hollandaise sauce, and smoked meat on an English muffin.

Menu Universel Déjeuners et Grillades

Oufs bédicte Universel / Universal Eggs Benedict

CA\$25.00

Deux oufs pochés, bacon, saucisse, fromage gruyère, champignons et sauce hollandaise sur un bagel.
/ Two poached eggs, bacon, sausage, Gruyere cheese, mushrooms, and hollandaise sauce on a bagel.

Oufs bédicte combinés / Eggs Benedict Combination

CA\$23.00

Deux oufs pochés, asperges, jambon, fromage gruyère et sauce hollandaise sur un muffin anglais. /
Two poached eggs, asparagus, ham, Gruyere cheese, and hollandaise sauce on an English muffin.

Oufs bédicte au saumon fumé / Smoked Salmon Eggs Benedict

CA\$23.00

Deux oufs pochés, saumon, fromage gruyère et sauce hollandaise sur un muffin anglais. / Two poached
eggs, salmon, Gruyere cheese, and hollandaise sauce on an English muffin.

Oufs bédicte Billy Goat / Billy Goat Eggs Benedict

CA\$25.00

Deux oufs pochés, saumon, épinards, fromage de chèvre et sauce hollandaise sur un bagel. / Two
poached eggs, salmon, spinach, goat cheese, and hollandaise sauce on a bagel.

Oufs bédicte classique / Classic Eggs Benedict

CA\$22.00

Deux oufs pochés, jambon, fromage gruyère et sauce hollandaise sur un muffin anglais. / Two poached
eggs, ham, Gruyere cheese, and hollandaise sauce on an English muffin.

Oufs bédicte florentine / Florentine Eggs Benedict

CA\$22.00

Deux oufs pochés, épinards, fromage gruyère et sauce hollandaise sur un muffin anglais. / Two
poached eggs, spinach, Gruyere cheese, and hollandaise sauce on an English muffin.

Menu santé du déjeuner / Health Breakfast Menu

Coupe de fruits frais nappé de yogourt et granola / Fresh Fruit Cup with Yogurt and Granola

CA\$13.00

Chaque commande vient avec un bagel rôti et fromage à la crème. / One order comes with a toasted
bagel and cream cheese.



Yogourt avec bananes, bleuets et granola / Yogurt with Banana, Blueberries, and Granola

CA\$19.00

Chaque commande vient avec miel chaud. / One order comes with hot honey.

Menu Universel Déjeuners et Grillades



Deux œufs pochés sur pain brun rôti avec guacamole maison / Two poached eggs

Chaque commande vient avec fruits frais et fromage cottage. / One order comes with fresh fruit and cottage cheese.

CA\$20.00

Omelette santé / Healthy Omelette

CA\$21.00

Champignons, épinards, poivrons verts, oignons, patates douces et trois blancs d'œufs, servi avec fruit frais et rôties de pumpernickel. / Mushrooms, spinach, green peppers, onions, sweet potatoes, and three egg whites, served with fresh fruit and pumpernickel toast.

Menu végétalien du déjeuner / Vegan Breakfast Menu

Burrito végétalien / Vegan Burrito

CA\$22.00

Végétalien. Burrito farci avec poivrons rouges, poivrons verts, oignons et fromage végétalien, couvert de salsa et guacamole, servi avec pommes de terre maison et bol de fruits frais. / Vegan. Burrito stuffed with red peppers, green peppers, onions, and vegan cheese, covered in salsa and guacamole, served with home potatoes and bowl of fresh fruit.

Avo-Toast

CA\$20.00

Végétalien. Pain de seigle noir pumpernickel, guacamole, échalotes, tomates, roquette et flocons de piments forts, servi avec pommes de terre maison et bol de fruits frais. / Vegan. Pumpernickel black rye bread, guacamole, shallots, tomatoes, arugula, and hot pepper flakes, served with home potatoes and bowl of fresh fruit.

Végétalien parfait / Perfect Vegan

CA\$19.00

Végétalien. Banane, bleuets, fraises, avoine et yogourt à la noix de coco. / Vegan. Banana, blueberries, strawberries, oats, and coconut yogurt.

Les sandwichs complets du déjeuner / The Complete Breakfast Sandwich

Plat sandwich au fromage grillé / Grilled Cheese Sandwich Platter

CA\$16.00

Fromage cheddar. / Cheddar cheese.

Sandwich au fromage avec bacon / Bacon and Grilled Cheese Sandwich

CA\$17.00

Sandwich Western / Western Sandwich

CA\$17.00

Jambon, poivrons verts, oignons et œuf. / Ham, green peppers, onions, and egg.

Menu Universel Déjeuners et Grillades

Sandwich au fromage avec jambon / Ham and Grilled Cheese Sandwich

CA\$17.00

Grilled sandwich with ham and melted cheese on toasted bread.



Sandwich au jambon, ouf et fromage cheddar sur croissant / Ham, Egg, and Cheddar

Butter croissant with ham, egg, and cheddar cheese.

Sandwich aux saucisses, à l'ouf et au fromage cheddar sur croissant / Sausage, Egg, and Cheddar

Sausage, scrambled egg, and cheddar cheese on a buttery croissant.

Les crêpes / The French Crepes

Crêpes aux fraises et crème pâtissière / Strawberry with Custard Crepes

CA\$20.00

Crêpes filled with fresh strawberries and creamy custard, typically garnished with powdered sugar.

Crêpes aux fruits frais et crème pâtissière / Fresh Fruit and Custard Crepes

CA\$21.00

Fresh fruit and custard crepes: Delicate crepes filled with fresh seasonal fruits and creamy custard, typically garnished with powdered sugar.

Crêpes aux bananes, fraises et crème anglaise / Banana, Strawberry, and English Cream Crepes

CA\$20.00

Crêpes typically include fresh bananas, strawberries, and a drizzle of English cream.

Crêpes aux pommes, bacon et fromage cheddar / Apple, Bacon, and Cheddar Cheese Crepes

CA\$19.00

Crêpes filled with apples, crispy bacon, and cheddar cheese.

Crêpes aux bananes et chocolat aux noisettes / Banana and Hazelnut Chocolate Crepes

CA\$19.00

Freshly made crepes filled with sliced bananas and hazelnut chocolate spread, typically topped with whipped cream and a drizzle of chocolate syrup.

Menu Universel Déjeuners et Grillades

Crêpes aux bananes, fraises et chocolat aux noisettes / Banana, Strawberry, and Hazelnut Ch

Banana, strawberry, and hazelnut chocolate typically layered in a delicate French crepe.

Crêpes natures (3 crêpes) / Plain Crepes (3 crepes)

CA\$17.00

Three plain crepes typically dusted with powdered sugar.

Crêpe aux bleuets (3 crêpes) / Blueberry Crepes (3 crepes)

CA\$18.00

Three delicate crêpes filled with fresh blueberries and topped with blueberry sauce. Lightly dusted with powdered sugar.

Les pains dorés / The French Toast

Pain doré aux fraises et bananes (3 mcx) / Strawberry and Banana French Toast (3 pcs)

French toast with strawberries and bananas.

Pain doré aux bananes, fraises et chocolat aux noisettes (3 mcx) / Banana, Strawberry, and H

French toast with bananas, strawberries, and hazelnut chocolate.

Pain doré aux fruits frais et crème anglaise / Fresh Fruit and English Cream French Toast (3 p

Fresh fruit and English cream French toast (3 pcs): French toast typically topped with a medley of fresh fruits and drizzled with crème anglaise (custard sauce).

Pain doré nature (3 mcx) / Plain French Toast (3 pcs)

CA\$16.00

Three pieces of plain French toast, typically made with thick bread, dipped in an egg mixture and grilled until golden brown.

Pain doré aux fraises (3 mcx) / Strawberry French Toast (3 pcs)

CA\$19.00

Three pieces of French toast typically topped with fresh strawberries.

Menu Universel Déjeuners et Grillades

Les gaufres / The Waffles

Gaufres aux bananes, fraises et chocolat aux noisettes / Banana, Strawberry, and Hazelnut Cakes

Waffle topped with fresh banana slices, strawberries, and hazelnut chocolate drizzle.

CA\$22.00

Gaufres aux fraises, bananes et crème anglaise / Strawberry, Bananas, and English Cream Waffles

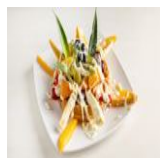
Waffle with fresh strawberries, banana slices, and English cream.

CA\$22.00

Gaufres aux fruits frais et crème anglaise / Fresh Fruit and English Cream Waffles

Freshly made waffles topped with assorted fresh fruits and drizzled with crème anglaise (English cream).

CA\$22.00



Gaufres Universel / Universel Waffles

Bananes, fraises, chocolat aux noisettes et crème chantilly. / Bananes, strawberries, hazelnut chocolate, and Chantilly cream.

CA\$23.00

Gaufres aux bananes / Banana Waffles

Toasted waffle with fresh banana slices and a drizzle of caramel sauce.

CA\$18.00

Gaufres nature / Plain Waffles

Freshly made waffle, typically served with butter or syrup.

CA\$17.00

Les solos du déjeuner / The Breakfast Solos

Gruau / Oatmeal

Lait, sucre brun, dattes, noix de Grenoble et miel. / Milk, brown sugar, dates, walnuts, and honey.

CA\$13.00

Croissant

Flaky, Butter-rich French Pastry with a Golden, Crisp Exterior

CA\$6.00

Menu Universel Déjeuners et Grillades

Coupe de fruits frais / Fresh Fruit Cup

CA\$10.00

A mix of diced seasonal fresh fruits, typically including melons and berries.

Sandwich au fromage grillé / Grilled Cheese Sandwich

CA\$11.00

Bagel avec saumon fumé / Bagel with Smoked Salmon

CA\$21.00

Saumon fumé, fromage à la crème, oignons rouges et câpres. / Smoked salmon, cream cheese, red onions, and capres.

Bagel et fromage à la crème / Bagel and Cream Cheese

CA\$11.00

Bagel maison avec fromage à la crème. / Homemade bagel with cream cheese.

Les à-côtés du déjeuner / Breakfast Sides

Bagel

CA\$5.00

Classic breakfast favorite with a chewy texture, perfect for a delightful start to your day.

Fèves au lard / Baked Beans

CA\$4.00

Baked beans: Slow-cooked beans in a sweet and savory sauce, typically including bacon and onions.

Ouf / Egg

CA\$5.00

Eggs: Choice of preparation-sunny-side up, scrambled, over-easy, over-medium, over-hard, poached, or hard-boiled.

Fromage brie / Brie Cheese

CA\$5.00

Brie cheese typically served as a breakfast side.

Menu Universel Déjeuners et Grillades

Crêpe aux bleuets (1 crêpe) / Blueberry Crepe (1 crepe)

CA\$8.50

Chaque commande vient avec une crêpe aux bleuets. / Each order comes with one blueberry crepe.

Pain doré / French Toast

CA\$9.00

Brioche bread dipped in egg batter with cinnamon and vanilla, then grilled and typically topped with powdered sugar.

Saucisses / Sausages

CA\$5.00

Grilled breakfast sausages, typically made from finely ground meat mixed with seasoning.

Bacon

CA\$5.00

Crispy thick-cut, smoked to perfection.

Sauce hollandaise / Hollandaise Sauce

CA\$5.00

Creamy lemon, butter, and egg sauce typically used to enhance breakfast dishes.

Pain gluten-responsable / Gluten-Friendly Bread

CA\$8.00

Gluten-friendly bread typically includes ingredients suitable for those avoiding gluten.

Baguette

CA\$4.00

Sliced baguette with a crisp crust and soft interior.

Muffin anglais / English Muffin

CA\$5.00

Toasted and buttered English muffin, soft and fluffy with nooks and crannies, typically enjoyed plain or with jam or cheese.

Cretons

CA\$4.00

A traditional spread made from ground pork, typically seasoned with onions, spices, and breadcrumbs.

Menu Universel Déjeuners et Grillades

Fromage suisse / Swiss Cheese

CA\$4.00

Swiss cheese: A side of classic Swiss cheese, typically known for its mild flavor and characteristic holes.

Fromage cheddar / Cheddar Cheese

CA\$4.00

Cheddar cheese, a classic breakfast side, typically includes a rich, sharp flavor, commonly enjoyed with various breakfast dishes.

Fromage cottage / Cottage Cheese

CA\$5.00

Cup of fresh cottage cheese.

Fromage à la crème / Cream Cheese

CA\$6.00

Creamy spread typically used as a topping for bagels or toast.

Crêpe / Crepe

CA\$8.00

Crêpe: Typically includes a thin, delicate pancake made from flour, eggs, milk, melted butter, and a touch of sugar and salt.

Demi-gaufre / Half Waffle

CA\$8.00

Half of a Belgian waffle typically served with powdered sugar, syrup, and honey butter.

Jambon / Ham

CA\$5.00

Sliced and griddled ham typically includes savory and tender cuts.

Saucisses au poulet / Chicken Sausages

CA\$6.00

Finely chopped or ground chicken, typically mixed with seasoning and formed into sausage links.

Pommes de terre maison / Home Potatoes

CA\$5.00

Diced potatoes sautéed with onions and bell peppers.

Menu Universel Déjeuners et Grillades

Yogourt nature / Plain Yogurt

CA\$6.00

Plain yogurt typically includes a creamy texture and a mild, tangy flavor.

Crème anglaise / English Cream

CA\$5.00

Crème anglaise: Smooth, vanilla-flavored custard sauce typically used to complement desserts.

Chocolat aux noisettes / Hazelnut Chocolate

CA\$5.00

Hazelnut chocolate: Typically includes rich chocolate combined with hazelnuts for a classic, nutty flavor.

Saumon fumé / Smoked Salmon

CA\$10.00

Smoked salmon typically includes red onions, capers, and cream cheese.

Rôties / Toast

CA\$5.00

Assorted toast options: white, whole wheat, or pumpernickel.

Rôties et fromage / Toast and Cheese

CA\$8.00

Toast paired with cheese. Choices: white, whole wheat, or pumpernickel.

Entrées classiques / Classic Appetizers

Ailes de poulet Universel / Universel Chicken Wings

CA\$19.00

Sauce Sriracha, crème au citron et oignons verts. / Sriracha sauce, lemon cream, and green onions.

Calmars frits au paprika fumé / Smoked Paprika Fried Calamari

CA\$18.00

Calmars frits marinés avec du lait et des épices cajun, servi avec une sauce cocktail maison. / Fried calamari marinated with milk and Cajun spices, served with homemade cocktail sauce.

Menu Universel Déjeuners et Grillades

Rondelles d'oignon / Onion Rings

CA\$9.00

Rondelles d'oignon aromatisées à la bière, servi avec du miel. / Onion rings dipped in beer batter, served with honey.

Crevettes tempura croustillantes / Crispy Tempura Shrimp

CA\$16.00

Purée de mangues épicée et lime. / Spicy mango puree and lime.

Nachos

CA\$18.00

Croustilles de maïs nappées de fromage fondu, tomates, poivrons verts, jalapenos et olives noires, servi avec guacamole, crème sure et salsa. / Corn chips covered in melted cheese, tomatoes, green peppers, jalapenos, and black olives, served with guacamole, sour cream, and salsa.

Salades / Salads

Salade maison / House Salad

CA\$12.00

Laitue romaine, tomates, concombres, carottes et vinaigrette maison. / Romaine lettuce, tomatoes, cucumbers, carrots, and house dressing.

Salade grecque traditionnelle / Traditional Greek Salad

CA\$15.00

Tomates, concombres, oignons rouges, olives noires, poivrons, fromage feta, vinaigrette balsamique à l'huile d'olive vierge et origan, servi avec pain pita. / Tomatoes, cucumbers, red onions, black olives, feta cheese, virgin olive oil and oregano dressing, served with pita bread.

Salade César / Caesar Salad

CA\$13.00

Laitue romaine, fromage parmesan, croûtons à l'ail, bacon et vinaigrette César. / Romaine lettuce, Parmesan cheese, garlic croutons, bacon, and Caesar dressing.

Salade jardinière / Garden Salad

CA\$12.00

Mesclun, radis, tomates cerises, vinaigrette balsamique et framboise. / Mesclun, radishes, cherry tomatoes, balsamic and raspberry dressing.

Sur le grill et plus / On the Grill and More



Brochette de poulet au citron, à l'ail et origan / Chicken Brochette with Lemon, Garlic, and Oregano

CA\$16.00

Chaque commande vient avec riz, patates maison, salade, et sauce tzatziki maison. / One order comes with rice, potatoes, salad and homemade tzatziki sauce.

Menu Universel Déjeuners et Grillades

Steak d'entrecôte / Rib Steak

CA\$49.00

Steak de seize onces grillé sur charbon de bois avec jus de viande au vin rouge, servi avec frites ou purée de pommes de terre à l'ail, carottes nantaises et épinards. / Sixteen-ounce charcoal-broiled steak with red wine au jus, served with house fries or garlic mashed potatoes, Nantes carrots, and spinach.

Bavette de bouf et frites / Beef Flank and Fries

CA\$37.00

Bavette de bouf de huit onces grillée sur charbon de bois, jus de viande au vin rouge, tapenade de persil au fromage parmesan et frites maison. / Eight-ounce beef flank charcoal-broiled, red wine au jus, parsley and Parmesan cheese tapenade, and house fries.

Terre et mer / Surf and Turf

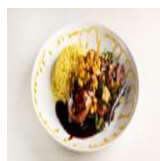
CA\$48.00

Bavette de bouf de huit onces, trois crevettes de L'Argentine et jus de viande au vin rouge, servi avec purée de pommes de terre à l'ail et légumes. / Eight-ounce beef flank, three Argentina shrimp, and red wine au jus, served with garlic mashed potatoes and vegetables.

Poitrine de poulet Santa Fe / Santa Fe Chicken Breast

CA\$29.00

Poitrine de poulet nappée d'une sauce à la crème avec épinards, aneth frais et champignons, servi avec patates maison et légumes. / Chicken breast covered in a creamy sauce with spinach, fresh dill, and mushrooms, served with house potatoes and vegetables.



Poitrine de poulet aux saveurs asiatiques / Asian-Style Chicken Breast

CA\$29.00

Sauce teriyaki maison, carottes nantaises, champignons, épinards, salsa d'ananas et réduction d'oranges et gingembre. / Homemade teriyaki sauce, Nantes carrots, mushrooms, spinach, pineapple salsa, and orange-ginger reduction.

Sandwichs / Sandwiches

Wrap aux légumes grillés / Grilled Vegetable WRAP

CA\$20.00

Poivrons rouges, courgettes, asperges, guacamole, roquette et tomates. / Red peppers, zucchini, asparagus, guacamole, arugula, and tomatoes.

Wrap Club / Club Wrap

CA\$21.00

Poulet de grain, bacon, mayonnaise chipotle, laitue et tomates. / Grain-fed chicken, bacon, chipotle mayonnaise, lettuce, and tomatoes.

Club au poulet et aux avocats / Chicken and Avocado Club

CA\$24.00

Poulet de grain (viande blanche), fromage suisse, guacamole, bacon, laitue, émulsion piquante et tomates. / Grain-fed chicken (white meat), Swiss cheese, guacamole, bacon, lettuce, spicy emulsion, and tomatoes.

Menu Universel Déjeuners et Grillades

Souvlaki végétarien / Vegetarian Souvlaki

CA\$19.00

Végétarien. Olives noires, tomates, oignons rouges, fromage feta, laitue et sauce tzatziki dans un pain pita. / Vegetarian. Black olives, tomatoes, red onions, feta cheese, lettuce, and tzatziki sauce in a pita bread.



Club au poulet / Chicken Club

CA\$22.00

Poulet de grain (viande blanche), bacon, laitue et tomates. / Grain-fed chicken (white meat), bacon, lettuce, and tomatoes.

Pita souvlaki au poulet / Chicken Souvlaki Pita

CA\$20.00

Sauce tzatziki, tomates et oignons rouges dans un pain pita. / Tzatziki sauce, tomatoes, and red onions in a pita bread.

Burgers

Burger Universel / Universel Burger

CA\$23.00

Bacon, fromage cheddar, fromage suisse, champignons sautés, laitue, oignons, tomates et émulsion piquante. / Bacon, cheddar cheese, Swiss cheese, sauteed mushrooms, lettuce, onions, tomatoes, and spicy emulsion.

Burger aux oignons frits / Fried Onion Burger

CA\$22.00

Cornichons, fromage cheddar jaune, tomates, laitue et émulsion piquante. / Pickles, yellow cheddar cheese, tomatoes, lettuce, and spicy emulsion.

Burger barbecue / Barbeque Burger

CA\$22.00

Sauce barbecue maison, fromage suisse, champignons sautés et oignons grillés, laitue et tomates. / Homemade barbecue sauce, Swiss cheese, sautéed mushrooms and grilled onions, lettuce, and tomatoes.

Burger presque classique / Almost Classic Burger

CA\$21.00

Fromage cheddar, oignons grillés, émulsion piquante, laitue et tomates. / Cheddar cheese, grilled onions, spicy emulsion, lettuce, and tomatoes.



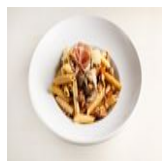
Burger au bacon épicé / Spicy Bacon Burger

CA\$22.00

Croustilles de bacon, épices à steak, sirop d'érable, fromage cheddar, émulsion piquante, roquette et tomates. / Bacon chips, steak spices, maple syrup, cheddar cheese, spicy emulsion, arugula, and tomatoes.

Menu Universel Déjeuners et Grillades

Pâtes et risotto / Pasta and Risotto



Pennine au prosciutto / Prosciutto Pennine

CA\$24.00

Poivrons rouges, prosciutto, champignons, crème, fromage parmesan et vin blanc. / Red peppers, prosciutto, mushrooms, cream, Parmesan cheese, and white wine.

Linguine Universel / Universel Linguine

CA\$28.00

Champignons, épinards, échalotes, aneth frais, poulet, sauce à la crème et bocconcini. / Mushrooms, spinach, shallots, fresh dill, chicken, cream sauce, and bocconcini.

Fettuccine aux fruits de mer / Seafood Fettuccine

CA\$30.00

Crevettes, moules, pétoncles, palourdes, échalotes, sauce aux tomates et vin blanc. / Shrimp, mussels, scallops, clams, shallots, tomato sauce, and white wine.

Aubergines Parmigiana / Eggplant Parmigiana

CA\$27.00

Chaque commande vient avec linguine au beurre et à l'ail. / One order comes with butter and garlic linguine.

Fettuccini Primavera

CA\$24.00

Poivrons, courgettes, aubergines, mignons, asperges, champignons, sauce rosee, vin blanc. / Caramelized onion cream sauce, Parmesan cheese, cheddar cheese, bacon and bread crumble, green onions, and red onions Poivrons, courgettes, aubergines, oignons, asperges, champignons, sauce rosee, vin blanc./ peppers, zucchini, eggplant, oignons, asparagus, mushrooms, rose sauce, white wine.,

Linguini Cacciatore

CA\$28.00

Champignons, oignons, poivrons, poulet, sauce tomates, vin blanc, mushrooms, oignons, peppers, chicken, tomato sauce, white wine.

Linguine à la saucisse italienne / Italian Sausage Linguine

CA\$25.00

Oignons verts, rapinis, saucisse italienne, sauce aux tomates et fromage parmesan. / Green onions, rapinis, Italian sausage, tomato sauce, and Parmesan cheese.

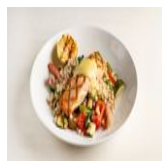
Linguine aux tomates / Tomato Linguine

CA\$20.00

Sauce aux tomates maison et fromage parmesan. / Homemade tomato sauce and Parmesan cheese.

Menu Universel Déjeuners et Grillades

Poisson et fruits de mer / Fish and Seafood



Filet de saumon de l'Atlantique / Atlantic Salmon Fillet

CA\$33.00

Filet de saumon de l'Atlantique grillé sur charbon de bois, sauce hollandaise au citron grillé et persil italien, servi avec légumes grillés et couscous israélien. / Charcoal-grilled Atlantic salmon fillet, hollandaise grilled lemon sauce, and Italian parsley, served with with grilled vegetables and Israeli couscous.

Poisson et frites / Fish and Chips

CA\$28.00

Filet de morue, pâte à frire à la bière Boréale blonde, émulsion aux cornichons, citron et frites maison. / Cod fillet battered in Boreal pale ale beer, dill pickle emulsion, lemon, and house fries.

Pizzas

Pizza paysanne / Peasant Pizza

CA\$21.00

Sauce tomate, pepperoni, champignons, poivrons verts et fromage mozzarella. / Tomato sauce, pepperoni, mushrooms, green peppers, and mozzarella cheese.

Pizza Margherita / Margherita Pizza

CA\$20.00

Sauce tomate, basilic, huile d'olive extra vierge et mozzarella frais. / Tomato sauce, basil, extra-virgin olive oil, and fresh mozzarella.

Pizza aux légumes grillés et citron / Grilled Vegetable and Lemon Pizza

CA\$21.00

Sauce tomate, oignons rouges, courgettes, poivrons, aubergines, champignons, zeste de citron, huile d'olive et fromage mozzarella. / Tomato sauce, red onions, zucchini, peppers, eggplant, mushrooms, lemon zest, olive oil, and mozzarella cheese.

Pizza Universel / Universel Pizza

CA\$23.00

Sauce tomate, oignons rouges, champignons, poivrons verts, pepperoni, bacon, chair de saucisses italiennes et fromage mozzarella. / Tomato sauce, red onions, mushrooms, green peppers, pepperoni, bacon, Italian sausage meat, and mozzarella cheese.

Pizza aux fruits de mer / Seafood Pizza

CA\$25.00

Sauce rosée, crevettes, pétoncles, échalotes, champignons, ail et fromage feta. / Rosee sauce, shrimp, scallops, shallots, mushrooms, garlic, and feta cheese.

Pizza Montréal / Montreal Pizza

CA\$25.00

Viande fumée, sauce tomate épicée, oignons grillés aux épices à steak Montréal, persil, fromage cheddar et fromage mozzarella. / Smoked meat, spicy tomato sauce, Montreal steak spice grilled onions, parsley, cheddar cheese, and mozzarella cheese.

Menu Universel Déjeuners et Grillades

Pizza au fromage de chèvre / Goat Cheese Pizza

CA\$23.00

Concassé de tomates, pesto de basilic, sauce tomate épicée, oignons caramélisés, épinards, fromage de chèvre frais et fromage parmesan. / Crushed tomatoes, basil pesto, spicy tomato sauce, caramelized onions, spinach, fresh goat cheese, and Parmesan cheese.



Pizza au prosciutto et à la roquette / Prosciutto and Arugula Pizza CA\$24.00

Sauce tomate, prosciutto, concassé de tomates, oignons verts, huile piquante, fromage parmesan et roquette biologique. / Tomato sauce, prosciutto, crushed tomatoes, green onions, spicy oil, Parmesan cheese, and organic arugula.

Pizza au poulet barbecue / Barbeque Chicken Pizza

CA\$24.00

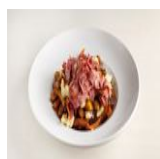
Sauce tomate, poulet de grain grillé à la sauce barbecue maison, oignons grillés aux épices à steak Montréal et fromage mozzarella. / Tomato sauce, grain-fed grilled chicken with homemade barbecue sauce, Montreal steak spice, grilled onions, and mozzarella cheese.

Poutines

Poutine Universel / Universel Poutine

CA\$25.00

Foie gras au torchon, croustilles de bacon, oignons grillés et sauce barbecue maison. / Foie gras torchon, bacon chips, grilled onions, and homemade barbecue sauce.



Poutine Montréal / Montreal Poutine

CA\$22.00

Viande fumée, sauce barbecue maison et fromage Saint-Guillaume. / Smoked meat, homemade barbecue sauce, and St. Guillaume cheese.

Poutine classique / Classic Poutine

CA\$17.00

Sauce barbecue maison et fromage Saint-Guillaume. / Homemade barbecue sauce and St. Guillaume cheese.

Frites maison / Homemade Fries

Frites avec sauce barbecue maison / Fries with Homemade Barbeque Sauce CA\$11.00

French fries served with homemade barbecue sauce. Choice of Chipotle or Pesto Mayonnaise sauce.

Frites / Fries

CA\$8.00

Crispy French fries with a choice of Chipotle or Pesto Mayonnaise sauce.

Menu Universel Déjeuners et Grillades

Frites de patate douce / Sweet Potato Fries

CA\$10.00

Sweet potato fries, choice of Chipotle or Pesto Mayonnaise sauce.

Desserts

Choco Loco

CA\$10.00

Gâteau composé de brownies, mousse au chocolat noir et ganache. / Cake made with brownies, dark chocolate mousse, and ganache.

Laits frappés / Milkshakes

Lait frappé aux fraises / Strawberry Milkshake

CA\$10.00

Contains: milk, vanilla ice cream, and fresh strawberries. May include: whipped cream and strawberry syrup.

Lait frappé Oreo / Oreo Milkshake

CA\$11.00

Vanilla ice cream, milk, and Oreo cookies blended, typically topped with whipped cream.

Lait frappé Universel / Universel Milkshake

CA\$11.00

Fraises, banane et chocolat. / Strawberries, banana, and chocolate.

Lait frappé à la vanille / Vanilla Milkshake

CA\$9.00

Contains: milk, vanilla ice cream, vanilla syrup. May include: whipped cream and a cherry.

Lait frappé au chocolat / Chocolate Milkshake

CA\$10.00

Made with chocolate ice cream and milk, typically includes chocolate syrup and is often topped with whipped cream.

Jus / Juices

Jus Jupiter / Jupiter Juice

CA\$10.00

Banane, mangue, yogourt, miel et orange. / Banana, mango, yogurt, honey, and orange.

Menu Universel Déjeuners et Grillades

Jus l'éternité / Eternity Juice

CA\$10.00

Fraises, mangue, banane, yogourt, miel et canneberges. / Strawberries, mangoes, banana, yogurt, honey, and cranberry.

Jus la terre / The Earth Juice

CA\$10.00

Épinards, ananas, orange, mangue, yogourt et miel. / Spinach, pineapple, orange, mango, yogurt, and honey.

Jus d'orange fraîchement pressé / Freshly Squeezed Orange Juice

CA\$7.00

Freshly squeezed orange juice. Size options: Small or Large.

Jus concentrés / Concentrated Juices

CA\$5.00

Concentrated flavors of your choice: Orange, Apple, Pineapple, or Cranberry.

Jus l'univers / The Universe Juice

CA\$10.00

Fraises, banane, bleuets, melon, kiwi, miel et orange. / Strawberries, banana, blueberries, melon, kiwi, honey, and orange.

Jus l'astéroïde / The Asteroid Juice

CA\$10.00

Framboises, fraises, bleuets, canneberges et miel. / Raspberries, strawberries, blueberries, cranberries, and honey.

Boissons chaudes / Hot Beverages

Café au lait / Latte

CA\$5.00

Latte with steamed milk. Size options: cup or bowl.

Café Moka / Mocha Coffee

CA\$6.00

Espresso, chocolat et lait. / Espresso, chocolate, and milk.

Menu Universel Déjeuners et Grillades

Cappuccino glacé / Iced Cappuccino

CA\$7.00

Espresso, chocolat et lait. / Espresso, chocolate, and milk.

Mokaccino glacé / Iced Mochaccino

CA\$8.00

Moka, chocolat et lait. / Mocha, chocolate, and milk.

Café / Coffee

CA\$3.00

Rich, aromatic blend brewed to perfection

Espresso

CA\$5.00

Rich, flavorful cup of espresso brewed to perfection.

Chai latté / Chai Latte

CA\$7.00

Chai latte, available in cup or bowl size. Spiced tea blend with milk.

Tisane / Herbal Tea

CA\$3.75

Herbal tea typically includes a variety of herbs and botanicals, offering soothing and aromatic blends such as chamomile, peppermint, lemon ginger, or raspberry.

Thé / Tea

CA\$2.95

Tea: Typically includes a selection of black, green, herbal, and specialty teas.

Cappuccino

CA\$5.00

Classic espresso with steamed milk, topped with a layer of frothy foam.

Chocolat chaud / Hot Chocolate

CA\$5.00

Rich and creamy hot chocolate. Available in a cup or bowl.

Menu Universel Déjeuners et Grillades

Boissons / Beverages

Boisson gazeuse en bouteille / Bottled Soft Drink

CA\$5.00

Coke, Diet Coke, Sprite bottled soft drinks.

Bouteille d'eau / Bottled Water

CA\$6.00

Available in 350ml or 750ml sizes. Refreshing bottled water.

Eau gazeuse / Sparkling Water

CA\$6.00

Effervescent refreshment. Size options: 350ml, 750ml.

Lait / Milk

CA\$5.00

Milk: Whole milk, 2% milk, chocolate milk, and strawberry milk.

Lait au chocolat / Chocolate Milk

CA\$5.50

A blend of milk and cocoa, creating a smooth and creamy chocolate milk.
