

Menu

Bistro Chez Roger

2316 Rue Beaubien E, Montréal, QC H2G 1M9, Canada | (514) 593-4200

Most Ordered



Bouf classique à l'huile de truffe / Classic Beef with Truffle Oil

CA\$23.00

Tartare de boeuf classique à l'huile de truffe servi avec croutons grillés et salade verte



Frites / Fries

CA\$5.00

Crispy, golden fries with a perfectly seasoned exterior and fluffy interior.



Saumon, sésame, panko, coriandre, menthe et caviar de mujjol / Salmon Tartare with Sesame, Panko, Coriander, Mint, and Mujol Caviar

CA\$23.00

Tartare de Saumon, sésame, panko, coriandre, menthe et caviar de mujjol. Servi avec croutons grillés et salade verte/ Salmon tartar, Sesame, Panko, Coriander, Mint, and Mujol Caviar. Served with grilled croutons and green salad.



Gâteau au fromage vanille et pommes/ Cheesecake with vanilla and apples

CA\$8.00

Gâteau au fromage vanille et pommes/ Cheesecake with vanilla and apples



Salade verte / Green salad

CA\$6.00

Salade verte, légumes marinés, vinaigrette citron-érable / Green salad, pickled vegetables, lemon and maple dressing



Salade de choux de Luxe / Deluxe Cole Slaw

CA\$6.00

Crisp cabbage, shredded carrots, radish slices, and fresh herbs in a tangy dressing.

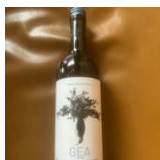


Vin Blanc Sauvignon Blanc 2023

CA\$40.00

A blend of Colombard and Sauvignon Blanc grapes, offering crisp acidity with notes of citrus and green apple.

Menu Bistro Chez Roger



Vin Rouge Cabernet Sauvignon 2023

CA\$40.00

Certified organic Cabernet Sauvignon from Tierra de Castilla, featuring rich, bold flavors with notes of dark berries and subtle hints of oak.



Petite bourgogne (bière rousse)/ (red ale)

CA\$9.00

Red ale with rich malt flavors, brewed in Montreal, containing less than 0.5% alcohol.

Tartares



Bouf classique à l'huile de truffe / Classic Beef with Truffle Oil

CA\$23.00

Tartare de boeuf classique à l'huile de truffe servi avec croutons grillés et salade verte

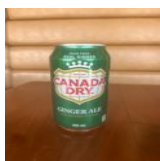


Saumon, sésame, panko, coriandre, menthe et caviar de mujjol / Salmon tartar, Sesame, Panko, Coriander, Mint, and Mujol Caviar

CA\$23.50

Tartare de Saumon, sésame, panko, coriandre, menthe et caviar de mujjol. Servi avec croutons grillés et salade verte/ Salmon tartar, Sesame, Panko, Coriander, Mint, and Mujol Caviar. Served with grilled croutons and green salad.

Breuvages



Ginger ale

CA\$2.50

Made from real ginger, this ginger ale offers a refreshing, natural flavor in a 355 mL can.



Coke diet

CA\$2.50

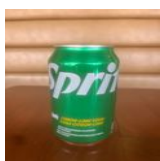
Sugar-free cola with zero calories, offering a refreshing and guilt-free beverage option.



Coca Cola

CA\$2.50

Classic cola with a crisp, refreshing taste.

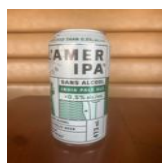


Sprite

CA\$2.50

Lemon-lime soda with natural flavors and no caffeine.

Bières sans alcool/ Non alcoholic beer



Amer IPA (bière IPA)/ (india pale ale)

CA\$9.00

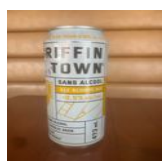
India Pale Ale with less than 0.5% alcohol by volume, offering a classic hoppy taste without the alcohol content.



Petite bourgogne (bière rousse)/ (red ale)

CA\$9.00

Red ale with rich malt flavors, brewed in Montreal, containing less than 0.5% alcohol.

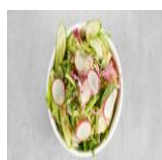


Griffintown (bière blonde)/ (blond ale)

CA\$9.00

A non-alcoholic blonde ale with a light, crisp taste and subtle malt notes. Contains less than 0.5% alcohol by volume.

Accompagnements / Sides



Salade verte / Green salad

CA\$6.00

Salade verte, légumes marinés, vinaigrette citron-érable / Green salad, pickled vegetables, lemon and maple dressing



Salade de choux de Luxe / Deluxe Cole Slaw

CA\$6.00

Crisp cabbage, shredded carrots, radish slices, and fresh herbs in a tangy dressing.



2 croûtons grillés au beurre à l'ail / 2 Grilled Croutons with Garlic Butter

CA\$2.00

2 croûtons grillés au beurre à l'ail / 2 Grilled Croutons with Garlic Butter



Frites / Fries

CA\$5.00

Crispy, golden fries with a perfectly seasoned exterior and fluffy interior.

Dessert



Gâteau au fromage vanille et pommes/ Cheesecake with vanilla and apples

CA\$8.00

Gâteau au fromage vanille et pommes/ Cheesecake with vanilla and apples

Vin blanc / White Wine



Vin Blanc Sauvignon Blanc 2023

CA\$40.00

A blend of Colombard and Sauvignon Blanc grapes, offering crisp acidity with notes of citrus and green apple.

Vin rouge / Red Wine



Vin Rouge Cabernet Sauvignon 2023

CA\$40.00

Certified organic Cabernet Sauvignon from Tierra de Castilla, featuring rich, bold flavors with notes of dark berries and subtle hints of oak.
