

Most Ordered



Le Bol Rouge au Poulet BBQ

CA\$24.00

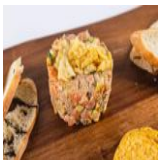
Riz basmati au sésame, poulet grillé BBQ, sauce épicée, sauce tzatziki et choix de 6 garnitures : - Fromage Texmex - Fromage Parmesan - Fromage salé BBQ - Concombre - Tomate - Bruschetta - Olives Kalamata - Mangue - Pomme verte - Maïs - Oignon rouge - Cornichon - Piments bananes - Bacon (+1,50\$)



Le cheeseburger / The Cheeseburger

CA\$21.00

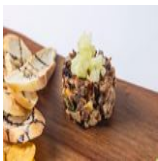
Coup de cour. Sans gluten. Tartare de bœuf, oignons verts, bacon, cheddar, cornichons et mayo épicée. / Favorite. Gluten-free. Beef tartare, green onions, bacon, cheddar, pickles, and spicy mayo.



Le vickie's / Vickie's

CA\$22.00

Coup de cour. Sans gluten. Tartare de saumon, fromage salé BBQ, bacon, câpres, oignons verts, mangues, chips sel et vinaigre. / Favorite. Gluten-free. Salmon tartare, BBQ cheese, bacon, capers, green onions, mangoes, salt and vinegar chips.



Le charcoal / The Charcoal

CA\$22.00

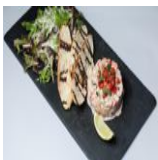
Sans gluten. Tartare de bœuf style BBQ, fromage fumé, pommes vertes, oignons verts, échalotes, bacon, canneberges et mayo balsamique. / Gluten-free. BBQ-style beef tartare, smoked cheese, green apples, green onions, shallots, bacon, cranberries, and balsamic mayo.



Le bœuf et framboises / The Beef and Raspberries

CA\$22.00

Sans gluten. Tartare de bœuf, canneberges, oignons verts, bacon, échalotes françaises, câpres, vinaigrette framboise et mousse de chèvre au basilic. / Gluten-free. Beef tartare, cranberries, green onions, bacon, French shallots, capers, raspberry vinaigrette, and basil goat cheese mousse.



Le saumon - crevette / Salmon - Shrimp

CA\$21.00

Sans gluten. Tartare de saumon, crevettes, poivrons grillés, fraises, concombres, basilic, menthe et mayo aux agrumes. / Gluten-free. Salmon tartare, shrimp, roasted peppers, strawberries, cucumbers, basil, mint, and citrus mayo.



Le chasseur / The Hunter

CA\$23.00

Coup de cour. Sans gluten. Tartare de bison, canard confit, fromage à la bière, roquette, champignons sautés, oignons, piments bananes, aïoli maison et mayo chipotle. / Favorite. Gluten-free. Bison tartare, duck confit, beer cheese, arugula, sautéed mushrooms, onions, banana peppers, homemade aioli, and chipotle mayo.

Menu Le Loft



L'éden / The Eden

CA\$22.00

Sans gluten. Tartare de saumon, pommes, mangues, sambal oelek, vinaigre de riz et sésame. / Gluten-free. Salmon tartare, apples, mangoes, sambal oelek, rice vinegar, and sesame.

Le loft / The Loft

CA\$21.00

Sans gluten. Tartare de bouf, oignon, ciboulette, bacon, câpres et moutarde. / Gluten-free. Beef tartare, onion, chives, bacon, capers, and mustard.

Le style brasserie / The Brasserie Style

CA\$22.00

Sans gluten. Tartare de bouf, saucisses bacon et cheddar (cuites), oignons confits à la bière brune, cornichons, Ringolos et mayo épicée à la moutarde. / Gluten-free. Beef tartare, bacon and cheddar sausage (cooked), onions confit in dark beer, pickles, Ringolos, and spicy mustard mayo.

Bol Rouge au Poulet



Le Bol Rouge au Poulet BBQ

CA\$24.00

Riz basmati au sésame, poulet grillé BBQ, sauce épicée, sauce tzatziki et choix de 6 garnitures : - Fromage Texmex - Fromage Parmesan - Fromage salé BBQ - Concombre - Tomate - Bruschetta - Olives Kalamata - Mangue - Pomme verte - Maïs - Oignon rouge - Cornichon - Piments bananes - Bacon (+1,50\$)

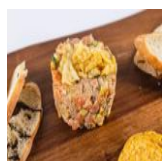
Tartares



Le cheeseburger / The Cheeseburger

CA\$21.00

Coup de cour. Sans gluten. Tartare de bouf, oignons verts, bacon, cheddar, cornichons et mayo épicée. / Favorite. Gluten-free. Beef tartare, green onions, bacon, cheddar, pickles, and spicy mayo.



Le vickie's / Vickie's

CA\$22.00

Coup de cour. Sans gluten. Tartare de saumon, fromage salé BBQ, bacon, câpres, oignons verts, mangues, chips sel et vinaigre. / Favorite. Gluten-free. Salmon tartare, BBQ cheese, bacon, capers, green onions, mangoes, salt and vinegar chips.



L'éden / The Eden

CA\$22.00

Sans gluten. Tartare de saumon, pommes, mangues, sambal oelek, vinaigre de riz et sésame. / Gluten-free. Salmon tartare, apples, mangoes, sambal oelek, rice vinegar, and sesame.



Le bouf et framboises / The Beef and Raspberries

CA\$22.00

Sans gluten. Tartare de bouf, canneberges, oignons verts, bacon, échalotes françaises, câpres, vinaigrette framboise et mousse de chèvre au basilic. / Gluten-free. Beef tartare, cranberries, green onions, bacon, French shallots, capers, raspberry vinaigrette, and basil goat cheese mousse.

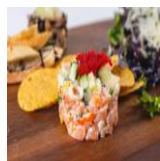
Menu Le Loft



Le Soupe à l'oignon / The Onion soup

CA\$24.00

Nouveauté. Sans gluten. Tartare de bouf, bacon, oignons caramélisés, brocolis au jus, cheddar fort, oignons verts, parmesan et mayo au bouillon. / Beef tartare, bacon, caramelized onions, broccoli in juice, sharp cheddar, green onions, parmesan and broth mayo.



Le surfshak / The Surfshak

CA\$21.00

Nouveauté. Sans gluten. Tartare de saumon, concombres, zeste de citron, aneth, échalotes, fromage à la crème à la ciboulette, piments bananes, mayo épicée et oufs de poisson. / New. Gluten-free. Salmon tartare, cucumbers, lemon zest, dill, shallots, cream cheese with chives, banana peppers, spicy mayo, and fish roe.



Le chasseur / The Hunter

CA\$23.00

Coup de cour. Sans gluten. Tartare de bison, canard confit, fromage à la bière, roquette, champignons sautés, oignons, piments bananes, aïoli maison et mayo chipotle. / Favorite. Gluten-free. Bison tartare, duck confit, beer cheese, arugula, sautéed mushrooms, onions, banana peppers, homemade aioli, and chipotle mayo.

Le style brasserie / The Brasserie Style

CA\$22.00

Sans gluten. Tartare de bouf, saucisses bacon et cheddar (cuites), oignons confits à la bière brune, cornichons, Ringolos et mayo épicée à la moutarde. / Gluten-free. Beef tartare, bacon and cheddar sausage (cooked), onions confit in dark beer, pickles, Ringolos, and spicy mustard mayo.

La luperivoise / The Luperivoise

CA\$21.00

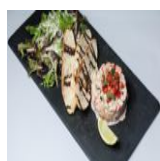
Sans gluten. Tartare de saumon, moutarde à l'ancienne, câpres, oignons rouges et sirop d'érable. / Gluten-free. Salmon tartare, whole grain mustard, capers, red onions, and maple syrup.



l'Insulaire / The Islander

CA\$23.00

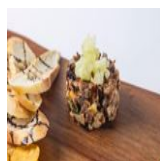
Sans gluten. Tartare de saumon, ananas grillés, jalapenos marinés, jus de lime, sauce ponzu, coriandre, oignons verts, sésame et mayo aux agrumes. / Salmon tartare, grilled pineapple, pickled jalapenos, lime juice, ponzu sauce, coriander, green onions, sesame and citrus mayo.



Le saumon - crevette / Salmon - Shrimp

CA\$21.00

Sans gluten. Tartare de saumon, crevettes, poivrons grillés, fraises, concombres, basilic, menthe et mayo aux agrumes. / Gluten-free. Salmon tartare, shrimp, roasted peppers, strawberries, cucumbers, basil, mint, and citrus mayo.



Le charcoal / The Charcoal

CA\$22.00

Sans gluten. Tartare de bouf style BBQ, fromage fumé, pommes vertes, oignons verts, échalotes, bacon, canneberges et mayo balsamique. / Gluten-free. BBQ-style beef tartare, smoked cheese, green apples, green onions, shallots, bacon, cranberries, and balsamic mayo.

Le loft / The Loft

CA\$21.00

Sans gluten. Tartare de bouf, oignon, ciboulette, bacon, câpres et moutarde. / Gluten-free. Beef tartare, onion, chives, bacon, capers, and mustard.

Boissons / Drinks

Canette / Cans

CA\$3.75

Choice of canned drinks: Cola, Diet Cola, or Lemon-Lime.

Perrier

CA\$5.75

Effervescent, crystal-clear sparkling water with a refreshing zest.

RedBull

CA\$6.00

Invigorating Energy Surge: The Classic Red Bull Experience
