

M E N U

STARTERS & SHARES

Soup of the day	8	Chef's salad	11
Medaglioni and Roasted Pepper Coulis Ricotta, leeks and spinach	16	Caesar salad Half romaine heart grilled, garnished with bacon, croutons, parmesan and creamy dressing	12
Crispy bundle of snails Cream sauce with leeks and pastis	15	Beef Tataki with citrus emulsion	18
Rustic Bruschetta On grilled country bread, goat cheese and olive tapenade	16	Duo of the Sea Lightly fried Argentine shrimp, fried squid, Harissa mayo	27
Crab cake and Argentinian shrimps Fresh salsa	17	Apero platter Assortment of local cheeses, mixte olives and crostinis	26

MAIN DISHES

Poutine 422 Homemade sauce with veal stock and beer	19	Catch of the Day - See chalkboard	PM
Poutine and its Confit Duck Leg Homemade sauce with veal stock, pepper and brandy	24	Penne Alla Gigi Pan-fried mushrooms and pancetta, deglazed with Cognac and topped with a creamy rosé sauce	24
Veal Burger Old cheddar, braised and rum glazed bacon, ranch sauce, fried onions, served with fries	25	Carbonara 422 Linguine, bacon, parmigiano reggiano, white wine, cream, covered with a raw egg yolk	24
Deluxe Veggie Burger Tofu, curry, marinated carrot, lucerne, ranch sauce, served with fries	21	Pesto Basilic Linguine Cherry tomatoes, Kalamata olives, goat cheese, pine nuts	23
Burger Royal Cheese Samuel L Jacskon 7oz beef Angus patty, <i>Fou du Roy</i> cheese, bacon, lettuce, tomatoes, caramelized onions, Louisiana mayo, served with fries	24	Rack of Lamb Pistachio crust, mint chimicuri, celeriac and apple purée, seasonal veggies	45
Pulled Pork Sandwich Braised for 8 hours in a delicious Whiskey sauce, garnished with coleslaw and tangy green apple served with fries	26	Flank Steak Our renowned flank steak served with seasonal veggies, pepper sauce and fries.	35
Chicken de la Gare Grilled breast topped with bacon, fresh Mozzarella, spicy mayo and with cherry tomatoes bruschetta, served with sauteed seasonal veggies and fries	26	Lamb Shank Slowly cooked in its own juice and Whisky, served with potatoes with duck fat and seasonal veggies	38
Duck Club Club sandwich with shredded duck, mushrooms, caramelized onions, tomatoes and arugula	27	Beef Filet Mignon Mushroom sauce, topped with La Nymphe cheese, served with duck fat potatoes	55
Flank Steak Sandwich On a grilled naan bread, caramelized onions, mushrooms, aioli, tomatoes, lettuce and Mozzarella served with fries	25	Butcher's Platter Flank steak and its pepper sauce, rack of Louisiana Ribs, assortment of sausages, coleslaw, sauteed seasonal veggies and fries	70
Mushroom Risotto With Truffle oil	22		

M E N U

TARTARES

Salmon Tartare

Cucumbers, green onions, capers, lemon juice, hot sauce, home made seasoning, topped with fired onions and crostini's **18**
Meal served with fries 30

Two Salmon Tartare

Maple-glazed hot-smoked salmon, creamy vinaigrette, crispy taro, served with fries **31**

Classic Beef Tartare

Capers, dill pickels, Meaux mustard and honey, hot sauce, green onions, topped with raw egg yolk, crostini's **18**
Meal served with fries 31

Steakhouse Style Bison Tartare

Creamy sauce, capers, dill pickle, Ungava gin, hot sauce, served with fries **33**

Discovery Tartare - Available every Tuesday

SIDE ORDERS

Fries, aioli	5
Sweet potatoes fries, aioli	6
Sautéed seasonal vegetables	6
Potato Gare 422	6
Cheddar, sour cream, bacon & green onions	

KIDS MENU

10 years old and under

Poutine homemade sauce | Mini pizza on naan bread | Ceasar Salad | Linguine Alfredo or rosé | Chicken fingers and fries

SWEET TOOTH

Ask to see our dessert tray, we dare you to resist!

TO DRINK

Coffee - Tea	2,75	Soda Fountain Drink	2
Herbal tea	3	Can	2,60
Espresso	3	Juice	3
Cappuccino Latte	4 5	Milk	3
Eska Water - Sparkling (355ML) 3 (750ML) 6		Hot Chocolate	4
Kombucha	4,50		

