

M E N U

STARTERS & SHARES

Soup of the day 8

Escargots in puff pastry 11
with leek cream sauce

Homemade bruschetta 14.95
with its cheese La Galette

Moza sticks 8
(4un) Napolitana sauce

Chef's Salad S 7 - L 10

Caesar Salad 10
Half romaine heart grilled, garnished with
bacon, croutons, parmesan and creamy dressing

Fried pickles 9
with Sriracha and lime mayonnaise

Chicken wings (6UN) 9.50 | (12UN) 18.50

MAIN DISHES

Poutine 14

Poutine Duck confit 19
pepper sauce

All Beef Burger 20
beef patty, Monterey Jack, bacon, lettuce,
tomatoes, pickles, onions, chipotle mayo,
served with fries

Burger Royal Cheese Samuel L Jacskon 22
beef Angus patty, Fou du Roy cheese, bacon,
lettuce, tomatoes, caramelized onions,
Louisiana mayo, served with fries

*Pulled pork Burger 24
Braised in a delicious Whiskey sauce, garnished
with coleslaw and tangy green apple. Served
with fries

Chicken de la Gare 22
grilled breast topped with bacon, Monterey
Jack, chipotle mayo and bruschetta, served
with sauteed seasonal veggies and fries

Fish of the day MP

*Penne alla gigi 20
Mushroomms, pancetta, deglazed cognac with
its creamy sauce

Linguine pesto basilic 21
cherry tomatoes, kalamata olives, goat cheese,
pine nuts

Louisina Ribs ½ 18.95 | RACK 28.95
glazed with our classic smoky and sweet sauce
served with fries, coleslaw

Flank Steak 33
pepper sauce, served with seasonal vegetables
and fries.

Lamb shank 32
slowly cooked in its own juice and Whisky,
served with potatoes with duck fat and seasonal
veggies

*Butcher's platter 68
Flank steak, pepper sauce, sausage and a rack
of Louisina Ribs, coleslaw, sauteed seasonal
veggies and fries

M E N U

TARTARES & POKE BOWL

Salmon Tartare

cucumbers, green onions, capers, lemon juice, hot sauce, home made saisonning, topped with fired onions and crostini's **17**
Meal served with fries **28**

*Two Salmon Tartare

Maple-glazed hot-smoked salmon, creamy vinaigrette, crispy taro, served with fries **29**

Classic Beef Tartare

capers, dill pickels, Meaux mustard and honey, hot sauce, green onions, topped with raw egg yolk, crostini's **17**
Meal served with fries **28**

SIDE ORDERS

Fries, aioli	5	Sauteed seasonal vegetables	6
Little César	10	Potato Gare 422	5
Half romaine heart grilled, garnished with bacon, croutons, parmesan and creamy dressing		Cheddar, sour cream, bacon & green onions	
		Little green	7

KIDS MENU

10 years old and under

Poutine | Pizza | 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
Cappucino Latte	4	Milk	2,50
Eska Water - Sparkling (355ML) 3 750ML) 6		Hot Chocolate	4
Kombucha	4,50		

