

the soir

STARTERS

TOTALLY MUSHROOM

Sautéed mushrooms with cream, shallots, grated with *Le 1608 de Charlevoix* 9

FOIE GRAS SHOOTER

Au torchon, on a cacao macaroon, in a shooter with heavy cream, Pop Corn with truffle oil 12

HOUSE-STYLE POGOS

Wild boar sausage pogos, *Blanche de Chambly* beer batter 7.5

COD CAKES

Mini cod cakes served with a creamy lime dip 8

THE POP TART

Fresh tomatoes, caramelized onions and *La Bûche* goat cheese tart 9

CRAZY GRASS

Greens, raspberry dressing, Walnuts, apples, *Fleur de sel* 7

LA POUTINE « IN »

Homemade szechuan pepper gravy 7

LITTLE BIT OF THIS AND THAT

2 pogos, 2 cod cakes, ½ Pop Tart, ½ mushroom 16

SUPA SOUP

OF ZE DAY 4.5

BEER ONION SOUP

Made with *La Maudite*, grated with *Le Mamirolle* cheese 8

OUR CLASSICS

PINEAPPLE HAM

Baked for 5 hours, citrus glaze, caramelized pineapples, mashed potatoes and vegetables 18

ALMOST SHEPHERD'S PIE

Bison, wapiti, wild boar, caramelized onions, creamy corn and cheese curds mashed potatoes homemade chutney 15

LINGUINI KRAFT DINNER STYLE

Creamy aged cheddar and white wine sauce, Served with bacon bits and chopped shallots 15

SIMPLE AND CHIC

CLUB STYLE

Confit duck, orange zest mayo, tomatoes, arugula, crispy bacon, fries and red cole slaw 17

CHEESEBURGER

Deer, wapiti and bison burger, goat cheese, served with fries and our pink mayo 15

THE GRILLED CHEESE

Aged cheddar (2 years old Île-aux-grues), pistachio and walnut bread, slices of apple homemade chutney and fries 14

ON THE SIDE

Cheddar curds mashed potatoes 4

Extra cheddar curds in your potatoes 2

Mega onion rings 4

Sautéed mushrooms 4

Fries and our pink mayo 4

Poutine instead of your fries 3

COMFORT

RIBZ

BBQ style pork ribs cooked in our ginger and garlic tomato sauce, fries and red slaw 22

BEEF CHEEK

Beef cheek cooked slowly in red wine, pork rinds, vegetables 24
Extra foie gras +12

HOT CHICKEN'N FOIE GRAS

Hot chicken style « Coq au vin » 28

HAMBURGER STEAK

Game served with house gravy, sauteed mushrooms and onion rings 17
Extra foie gras +12

GONE FISHING!

Salmon filet marinated in ginger and a touch of maple syrup, served with barley 22

DUCK TOURTIÈRE

Duck and wild mushroom pie, served with greens 21

Christmas dinner

Soup of ze day

Stuffed roast turkey
Traditional meatballs stew

Game "tourtière"
Mashed potatoes & gravy
Homemade ketchup

Sugar Cream taffy
2.6\$