

WE'RE PROUD TO SERVE LOCAL PRODUCTS IN SEASON.



# les Enfants Terribles

## BRASSERIE



### OYSTERS / MP

#### SNACKS

<b>POUTINE</b> ♣	9 / 13
Kingsey cheese curds	
<b>CHORIZO MINI POGOS</b>	9
Yellow mustard	
<b>FRIED CALAMARI</b>	15
Spicy mayonnaise	
<b>MACARONI WITH THREE CHEESES, BACON AND KALE GRATIN</b>	15
TRUFFLE PASTE +6	
<b>MAC&amp;CHEESE GRATIN WITH MEAT</b>	15
Beef bolognaise, three cheeses	
* <b>PÂTÉ DE CAMPAGNE</b>	9
Balsam fir mustard, pickles, toast	

#### BURGERS

<b>BLT CHEESEBURGER</b>	21
AAA Beef, bacon, provolone, lettuce, tomatoes, onions, pickles, homemade fries	
<b>POUTINE</b>	+3
<b>MUSHROOM CHEESEBURGER</b>	20
AAA Beef, mushrooms, provolone, lettuce, tomatoes, onions, pickles, homemade fries	
<b>POUTINE</b>	+3

#### MEAT & POULTRY

<b>QUEBEC BEEF FLANK STEAK 8 OZ</b> ♣	29
Au jus, Maître d'hôtel butter, homemade fries or salad	
<b>BBQ BACK RIBS</b> ♣	29
Coriander and jalapeño cabbage slaw, fries and homemade mayonnaise	
* <b>GRAIN FED CHICKEN PAILLARD WITH HERBS</b> ♣	22
Potatoes, niçoise salad, candied tomatoes, Dijon-shallot and lemon vinaigrette	

#### VEGETABLES

<b>HALF-BURRATA</b>	18
Anchoïade, tomatoes, toasted country bread	
<b>ARTISAN SALAD</b>	7
Lemon-honey-mustard vinaigrette, cucumbers, tomatoes - VEG	
* <b>BEEF CARPACCIO AND GOAT CHEESE</b>	14
Arugula, grapes, buckwheat, rose vinaigrette - VEG	
* <b>CAESAR SALAD AND PROSCIUTTO CHIPS</b>	13 / 19
Romain lettuce, baby kale, parmesan breadcrumbs	
<b>GRILLED GRAIN-FED CHICKEN BREAST FROM QUEBEC 7oz +12</b> ♣	
<b>ENDIVE, DUCK CONFIT AND BLUE CHEESE SALAD</b> ♣	24
Brome lake duck, blue cheese, Honeycrisp apple, sweet potato chips, pecans	
* <b>ROASTED CAULIFLOWER, PARMESAN AND DAISY CAPERS</b> ♣	14
Black walnuts, watercress, lemon	
* <b>SIGNATURE SMOKED SALMON SALAD</b>	22
Avocado yogurt, watercress and frisée lettuce, lemon, horseradish, roasted buckwheat, green apples	

#### FISH & SEAFOOD

<b>GRILLED OCTOPUS</b>	37
Herb chimichurri from lower St-Lawrence, broccoli, potatoes, candied garlic sour cream and sesame	
<b>SEARED SALMON</b>	28
Caramel and pepper, quinoa, cucumbers, kale, edamame, oranges	
<b>ATLANTIC COD FISH &amp; CHIPS</b>	21
Coriander and jalapeño cabbage slaw, fries and tartar sauce	

#### TARTARS

<b>SALMON TARTAR</b> (LIGHTLY SPICY)	15 / 27
Fresh and half smoked, cucumbers, dill, lemon, Mujjol caviar, puffed rice	
<b>AAA BEEF TARTAR</b> (LIGHTLY SPICY)	15 / 27
Knife-cut, classic garnish, basil oil, parmesan	

#### SIDE DISHES

<b>PAN-FRIED VEGETABLES</b>	8
Cauliflower, kale, edamame	
<b>FRIES AND HOMEMADE MAYONNAISE</b>	6

#### KIDS MENU

<b>POUTINE</b>	6
<b>MAC &amp; THREE CHEESES</b>	8
<b>MAC &amp; CHEESE WITH MEAT</b>	8
<b>CHORIZO MINI POGOS (2) AND FRIES</b>	8
Yellow mustard	

<b>GRILLED CHEESE AND FRIES</b>	8
Provolone	

<b>SWEET CLOVER ICE CREAM</b> ♣	4
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<b>CHOCOLATE MOUSSE</b>	5
Chantilly cream	

#### DESSERTS

PASTRY CHEF ELENA CALUGHER	
<b>MINI CHÔMEUR</b> ♣	6
Sweet Clover Ice Cream	
<b>PUDDING CHÔMEUR</b> ♣	9
Sweet Clover Ice Cream	
<b>CHOCOLATE MOUSSE</b>	6
Chantilly cream	
<b>WILD BLUEBERRY CHEESECAKE</b> ♣	12
Wild blueberry jam, almonds, elderflower syrup	
<b>LAVENDER PANNA COTTA</b> ♣	8
Cherry compote with wintergreen, maple sugar flakes	
<b>SWEET CLOVER ICE CREAM</b> ♣	5
<b>SORBET OF THE DAY</b>	M/P
* <b>CHIA PUDDING</b> ♣	10
Wild blueberry, roasted buckwheat granola	

#### MOCKTAILS

<b>ALOE MOJITO</b>	8
Aloe vera juice, mint, lime, soda	
<b>MARCO POLO</b>	8
Coconut water, pineapple, vanilla syrup, lime, soda	
<b>COOL BREEZE</b>	6
Apple juice, lemon juice, ginger beer 1642, tarragon	
<b>LIFE JUICE</b>	6
Pineapple juice, morello cherry puree	

#### COCKTAILS

<b>PIÑA COLADA</b>	12
Sainte-Marie rum, Cremaglace, pineapple juice, lime juice	
<b>COCO LOVE</b>	13
Portage Gin, Les Îles Aperitif, lime juice, Comptonie Voyageuse Powder	
<b>FRUIT PUNCH</b>	14
Beefeater, Maison Sivo raspberry liqueur, Morello cherry puree, lemon juice	
<b>TERRIBLE COSMO</b>	13
White Keys, Noroi orange liqueur, white cranberry juice, lime	
<b>OUTREMONT MOJITO</b>	13
Havana Club Anejo rum, mint, maple syrup, lime, soda	
<b>TERRIBLE SANGRIA</b>	13
Absolut strawberry vodka, Absolut vodka, pineapple juice, apple juice, White wine, Soda Yuzu 1642, raspberry Prosyro	
<b>A LAST ONE FOR THE ROAD</b>	13
Lot no 40, Averna, Miele Amaretto, amer Kebek	
<b>SALTED MAPLE LATTE</b>	15
Cremaglace, espresso, maple syrup, whipped cream	

\* NEW ————— In case of a food allergy or intolerance, please mention it to your waitress or waiter.

Executive Chef :  
**SIMON LABORDE**