

SINCE



1998

OUR MENU

MICROBRASSERIE



NOUVELLE
FRANCE

ON THE GO

FRENCH FRIES 6\$

Homemade fries

ONION RINGS 8\$

Spicy homemade mayonnaise

CHICKEN WINGS (6) 8\$

Homemade barbecue sauce

FRIED SQUIDS 13.50\$

Aioli made with fresh coriander

MIXED OLIVES 5\$

Olive platter along with homemade crouton

MOZZARELLA STICKS (5) 8\$

Homemade Salsa

ONION SOUP MADE WITH LA CLAIRE FONTAINE 9\$

Made with beer au gratin

HOMEMADE MAYONNAISE ASSORTMENTS 3.95\$

Classic, aioli, spicy, smoked paprika, made with beer, smoked trout
choice of one mayonnaise - 2oz container - 1\$

TO SHARE

CLASSIC NACHOS 15\$

maïs chips, guacamole, sour cream, homemade salsa,
black olives, spicy peppers and mozzarella cheese

PULLED PORK NACHOS 18\$

maïs chips, homemade barbecue pulled pork, homemade salsa,
red onions, sour cream, homemade salsa and mozzarella cheese

For all nachos add guacamole or sour cream extra for 1,75\$
or pulled pork extra for 2,95\$

APPETIZERS

SOUP OF THE MOMENT 6\$

Please ask your waitress

SMALL GREEN 6\$

salad with condiments and homemade dressing

APPETIZER OF THE MOMENT

Please ask your waitress

PLATES

CHEESES AND MEATS 19\$

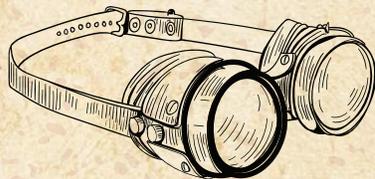
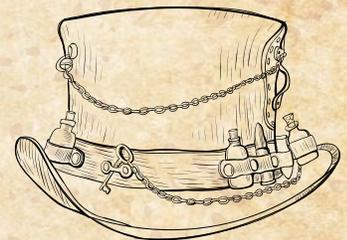
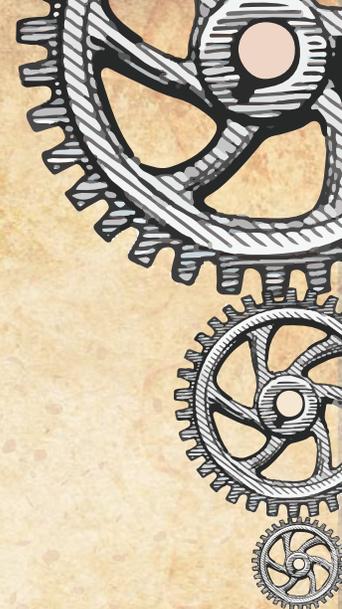
Pieces of Quebec cheese (2pcs), meat from Charlevoix,
terrine from our hometown, apple butter, sprouts

3 WAYS TROUT PLATE 21\$

Trout gravlax, marinated smoked trout and rillette made with
trout and salmon, sour cream, lime, dill and caper

Cheese extra 2\$
Terrine extra 2\$
gravlax extra or
smoked trout or rillette 3,50\$

We always make the maximum effort to use the most local products possible



**PAY A BEER
TO THE CHEF
3\$**

DISHES

WILD MEAT SAUSAGES 17\$

Sausages, Sauerkraut, seasonal vegetables, homemade fries with brewer sauce

TROUT FILLET 20\$

Polenta fries, seasonal vegetables, white wine cream sauce

FISH AND CHIPS 15\$

Haddock fillets breaded with beer

STEAK FRIES DE LA NOUVELLE-FRANCE 22\$

Marinated beef flap, homemade fries, green salad, shallot and red wine sauce
Mushrooms extra 2\$

CONFIT GUINEA FOWL SUPREME 23\$

Guinea fowl, roasted potatoes, seasonal vegetables and dune pepper sauce

HALF SPARE RIBS 26\$

Quebec pork, homemade fries, coleslaw, sauce made with Nouvelle-France Rouge

For all dishes Change your fries in poutine for 3\$ or
add black pudding extra (3pcs) for 5\$ or
Mushrooms extra for 2\$

POUTINES

THE TRADITIONAL 11\$

Homemade fries, brown sauce and cheese curds

THE IMPRESSIVE 15\$

Homemade fries, confit onions, pulled pork, homemade barbecue sauce, cheese curds

THE FRESH ITALIAN 13\$

Homemade fries, homemade meat sauce and cheese curds

For all poutines add cheese extra for 2\$ or
pulled pork extra for 2.95\$

PASTA

LIKE AT HOME 14\$

Linguines accompanied by our homemade meat sauce

THE FOREST 17\$

Mushroom ravioli, mushroom mix, tomato confit, white wine forest sauce made with cream and thym

SMOKED TROUT LINGUINES 19\$

Fresh pasta, marinated smoked trout from Fumée des monts, red onions, caperons, white wine and cream sauce

For all pasta add cheese gratin for 2\$

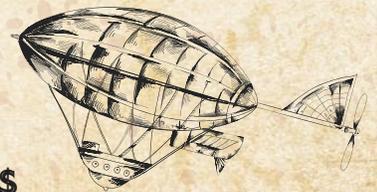
MUSSELS

CREAM. SHALLOTS AND WHITE WINE 20\$

SMOKED TROUT. RED ONIONS AND CAPERONS 23\$

A pound of mussels accompanied with generous serving of French fries and green salad

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HAMBURGERS AND SANDWICHES

THE CLASSIC BLT 16\$

Beef meatball, crispy pork belly, red onions, salad, tomato and smoked paprika mayonnaise served on artisanal bread

VEGETARIAN CHEESEBURGER 14\$

Brown rice cake, oats, mushrooms, Mozzarella and Swiss cheese, lettuce, tomato, mayonnaise and salad

QUEBEC DEER BURGER 20\$

Quebec deer, Riopelle cheese, confit onions, arugula served with sweet potato fries and salad

SMOKED MEAT 17\$

Smoked beef, fried pickles, mustard, rye bread served with homemade coleslaw

SMOKED SALMON SANDWICH 15\$

Smoked salmon, aioli, lime and fresh coriander, red onions, arugula, onions poppy on bagnat bread served with green salad

For all hamburgers and sandwiches
change your fries in poutine for 3\$
or add bacon extra for 1,95\$
or sweet potato extra for 2.25\$

SALADS

CLASSIC CAESAR SALAD WITH GRILLED CHICKEN 16\$

Grilled chicken breast, bacon, capers, garlic, Parmesan shavings, croutons

ALEXISMONTOISE SALAD 18\$

Nicoise style salad, smoked and marinated trout, quail eggs, green beans, red onions, tomatoes, Kalamata olives, homemade vinaigrette, sprouts

DESSERTS

CHOCOLATE AND CARAMEL FLUFFY CAKE 7\$

Served with coulis and fresh fruits

CHEESE AND LEMON CAKE 7\$

Served with coulis and fresh fruits

VANILLA CRÈME BRULÉE 9\$

Served with fresh fruits

KIDS MENU

POUTINE 6.50\$

Homemade fries, brown sauce, cheese curds

CHICKEN WINGS AND FRIES 9.50\$

Homemade barbecue sauce

MEAT SAUCE SALSA 7.50\$

Linguines accompanied by our homemade meat sauce

CHICKEN STRIPS 9.50\$

Served with fries

MINI BEEF BURGER 7\$

Traditional burger served with fries

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