

NOTRE MENU



STARTERS

BOX OF HOMEMADE CHIPS \$4.50
Seasoned with Cajun spices

BOX OF FRIES \$6.25
Served with mayonnaise of your choice

SOUP OF THE DAY \$6.95
To know the soup of the moment, simply ask your waitress

CHEF'S SMALL SALAD \$8.25
Young lettuce shoots, fresh vegetables of the day and sun-dried tomato vinaigrette

OPTION VEGAN
OPTION SANS GLUTEN

BEER ONION SOUP \$9.95
Onion, beef broth with black beer (Zeste Noir), croutons and mozzarella cheese gratin

SMALL CAESAR SALAD \$9.95
Romaine lettuce, garlic croutons, bacon, parmesan shavings and homemade caesar dressing

FRIED CHEESE CUBS \$12.95
Fried cheese curds in seasoned breadcrumbs served with spicy mayonnaise

FRIED JALAPENOS \$10.95
Fried jalapeno peppers stuffed with cheese and served with avocado mayonnaise

HOT PISTACHIO GOAT CHEESE \$11.95
Warm goat cheese coated in pistachios served with sliced port apples and croutons

SESAME AND MAPLE TUNA TATAKI \$15.25
Tuna, sesame seeds served with maple balsamic sauce

OPTION SANS GLUTEN

SMOKED TROUT \$15.25
Croutons served with smoked trout, herb cream cheese, red onion and capers

OPTION SANS GLUTEN

CHICKEN WINGS (6) \$10.75 (\$12) \$18.75
Flavor of your choice: Salt and pepper, spicy or maple with beer

FRIED CALAMARI \$16.25
Served with lime mayonnaise and lemon wedge

MAYONNAISE

\$1.25 EACH
\$4.00 FOR 4

PESTO

LIME

SPICY

AVOCADO

BEER

TO SHARE

NACHOS GRATIN \$19.25
Corn chips, mozzarella, red onion, banana pepper and black olives, served with sour cream, guacamole and salsa

OPTION VEGAN
OPTION SANS GLUTEN

PULLED PORK NACHOS GRATIN \$22.50
Corn chips, mozzarella, red onion, banana peppers, black olives, pulled pork, BBQ sauce, served with sour cream, guacamole and salsa

OPTION SANS GLUTEN

ST-ALEXIS TROUT TRILOGY \$23.25
Trout tartare, trout gravlax with IPA, hot smoked trout, cream cheese with herbs served with croutons

OPTION SANS GLUTEN

APPETIZER \$29.25
Fried calamari, fried cheese curds, fried cheese stuffed jalapenos and chicken wings (6)

BREWER'S BOARD \$23.75
Game terrine, roast pork, boiled egg, 2 Quebec cheeses of the day, candied onions, pear jam and croutons

HALF BAGUETTE OF BREAD \$5.95
Served with balsamic vinegar and olive oil



MICROBRASSERIE
NOUVELLE
FRANCE

POUTINE

TRADITIONAL _____ **\$15.75**

Fries, cheese curds, gravy

SAUSAGE _____ **\$21.95**

Fries, cheese curds, Italian sauce and sausage

PULLED PORK _____ **\$20.95**

Fries, cheese curds, pepper sauce, pulled pork and beer BBQ sauce

SEAFOOD _____ **\$21.95**

Fries, cheese curds, creamy sauce, imitation crab, shrimp and scallops

BURGERS

AMERICAN _____ **\$20.95**

8 oz beef patty, cheddar, beer mayonnaise, tomato, lettuce, red onion served with fries and coleslaw

WITH TROUT _____ **\$23.25**

Trout meatball, tartar sauce, spicy mayonnaise, tomato and lettuce served with fries and coleslaw

OPTION
VEGAN

VEGAN _____ **\$22.75**

Vegan meatball, guacamole, tomato, lettuce, pepper and red onion served with chef's salad

PULLED PORK _____ **\$22.25**

Pulled pork, beer BBQ sauce, cheddar, tomato and lettuce served with fries and coleslaw

DISHES

CHICKEN CREAM PESTO LINGUINE _____ **\$22.75**

Creamy sauce, pesto, onion, pepper, mushroom, parmesan and chicken

OPTION
VEGAN

LINGUINE PESTO AND VEGETABLES _____ **\$22.75**

Pesto and grilled vegetables of the day

FISH AND CHIPS _____ **\$22.50**

Haddock fillet served with coleslaw, fries, tartar sauce and lemon wedge

OPTION
SANS
GLUTEN

MEUNIÈRE TROUT FILLET _____ **\$24.25**

Trout fillet served on cooked vegetables and lemon wedge

OPTION
SANS
GLUTEN

MUSSELS WITH GARLIC CREAM _____ **\$25.95**

2 lbs of mussels topped with creamy garlic sauce served with fries

OPTION
SANS
GLUTEN

MUSSELS WITH CREAM AND PESTO _____ **\$25.95**

2 lb mussels topped with creamy pesto sauce served with fries

OPTION
SANS
GLUTEN

SMOKED TROUT MUSSELS _____ **\$30.95**

2 lbs of mussels topped with creamy garlic sauce served with hot smoked trout and fries

CHICKEN SKEWER _____ **\$26.95**

1 skewer, fries, caesar salad and pepper sauce

OPTION
SANS
GLUTEN

SAUSAGES _____ **\$27.25**

2 sausages, baby potatoes, vegetables of the day and beer mayonnaise

OPTION
SANS
GLUTEN

BEEF flank steak _____ **\$31.75**

8 oz flank steak, baby potatoes, vegetables of the day and pepper sauce

BEEF CHEEK _____ **\$33.95**

Beef cheek, beer sauce and mushrooms served on linguine and vegetables



MICROBRASSERIE
**NOUVELLE
FRANCE**

🌀 **TARTAR** 🌀

🌀 **SALADS** 🌀

OPTION
SANS
GLUTEN

ST-ALEXIS TROUT (3 oz) — \$14.95 (6 oz) — \$28.95

Trout, mango, shallots, coriander and mango mayonnaise. 6 oz served with chef's salad and fries

OPTION
SANS
GLUTEN

WITH ST-ALEXIS SMOKED TROUT — \$23.25

Mesclun, vegetable and fruit garnish, boiled egg and smoked trout served with sun-dried tomato vinaigrette

OPTION
SANS
GLUTEN

BEEF TARTAR (3 oz) — \$15.95 (6 oz) — \$30.95

Beef, pickles, shallots, spicy mayonnaise, truffle oil. 6 oz served with chef's salad and fries

GRILLED CHICKEN CAESAR — \$22.25

Romaine lettuce, garlic croutons, bacon, parmesan shavings and grilled chicken breast served with house dressing

🌀 **CHILDREN'S MENU** 🌀

🌀 **DESSERTS** 🌀

POUTINE — \$9.25

Fries, cheese curds and gravy

OPTION
SANS
GLUTEN

CREAM BRÛLÉE WITH COUREUR DES BOIS — \$8.25

OPTION
VEGAN

BROWNIES SERVED HOT WITH VANILLA ICE CREAM — \$9.25

OPTION
SANS
GLUTEN

TROUT FILLET — \$12.25

Meunière trout, sautéed vegetables and lemon wedge

OPTION
VEGAN

DULCE DE LECHE CHEESE CAKE — \$9.25

PESTO LINGUINE — \$11.25

Pesto, chicken, onion, pepper and mushroom

OPTION
VEGAN

STRAWBERRY SHORTBREAD CAKE — \$9.25

OPTION
VEGAN

OPTION
SANS
GLUTEN

**IF YOU CHOOSE A VEGAN OR GLUTEN-FREE OPTION,
PLEASE NOTIFY YOUR SERVER.**

ENJOY YOUR MEAL !