

**NOUVELLE  
FRANCE**  
MICROBRASSERIE

**NOTRE  
MENU**

**NOUVELLE  
FRANCE**  
MICROBRASSERIE



**APPETIZERS**



**CASSEAU OF HOMEMADE CHIPS** \_\_\_\_\_ **\$5.25**  
Seasoned with Cajun spices

**FRIED CHEESE CURDS** \_\_\_\_\_ **\$13.75**  
Served with poutine sauce

**CASSEAU OF FRIES** \_\_\_\_\_ **\$6.75**  
Served with mayonnaise of your choice

**FISH TACOS** \_\_\_\_\_ **\$14.95**  
3 tacos, breaded fish, avocado mayonnaise, corn, red cabbage, tomato and Mozzarella

**SOUP OF THE MOMENT** \_\_\_\_\_ **\$6.95**  
See your server for the flavor of the moment

**SMOKED TROUT** \_\_\_\_\_ **\$14.95**  
Croutons served with smoked trout, herb cream cheese, red onion and capers

**CHEF'S SMALL SALAD** \_\_\_\_\_ **\$8.50**  
Young lettuce shoots, fresh vegetables of the moment

**TROUT TARTAR (3o.z.)** \_\_\_\_\_ **\$16.25**   
Trout, mango, red onion, coriander, chopped capers, mango mayonnaise and croutons

**EXTRA CROUTONS: \$2.95**

**SMALL CAESAR SALAD** \_\_\_\_\_ **\$9.25**  
Romaine, croutons, parmesan, bacon and house vinaigrette

**BEEF TARTAR (3o.z.)** \_\_\_\_\_ **\$17.50**   
Beef, pickle, red onion, spicy mayonnaise, truffle oil and croutons

**EXTRA CROUTONS: \$2.95**

**GRATINED GARLIC SNAILS** \_\_\_\_\_ **\$9.25**  
Snails, garlic butter, mozzarella and naan bread

**BISON TARTAR (3o.z.)** \_\_\_\_\_ **\$18.25**   
Bison, red onion, parmesan, whole-grain mustard, chopped capers, beer mayonnaise and croutons

**EXTRA CROUTONS: \$2.95**

**ONION SOUP WITH BEER** \_\_\_\_\_ **\$9.25**  
Onion, red beer, beef broth, croutons, mozzarella

**FRIED SQUID** \_\_\_\_\_ **\$18.50**  
Served with lime mayonnaise

**CHICKEN WINGS (6)** — **\$11.75** | **(12)** \_\_\_\_\_ **\$22.25**  
Flavor of your choice, salt and pepper, maple or spicy

**SESAME AND MAPLE TUNA TATAKI** \_\_\_\_\_ **\$19.50**   
Tuna, sesame, maple syrup, balsamic vinegar reduction served on arugula nest

**BEEF MARROW BONES** \_\_\_\_\_ **\$19.95**  
Marrow bones, mushrooms, snails, Rouse beer sauce served with croutons



**MAYONNAISE**



**\$1.25 EACH**  
**\$4.00 FOR 4**

BEER

PESTO

LIME

SPICY

AVOCADO



GLUTEN FREE option



vegetarian option



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## TO SHARE





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

**GRATINED NACHOS WITH PULLED BEEF \$23.25**   
Mozzarella, red onion, chili, black olives, pulled beef, mushrooms, BBQ sauce served with sour cream, guacamole and salsa  
**EXTRA PULLED BEEF: \$7.95**

  **HUMMUS AND CRUDITÉS** \_\_\_\_\_ **\$19.25**  
Bowl of hummus, cucumber, tomato, carrot and Naan bread

**FONDANT BRIE WITH BACON AND TOMATO** \_\_\_\_\_ **\$23.25**  
Brie cheese, bacon, tomato, maple syrup served with baguette

 **GRAINED NACHOS** \_\_\_\_\_ **\$19.50**  
Mozzarella, red onion, banana pepper, black olives, served with sour cream, guacamole and salsa

**ST-ALEXIS TROUT TRILOGY** \_\_\_\_\_ **\$26.25**   
Trout tartare, IPA trout gravlax, hot smoked trout, herb cream cheese and croutons

**BREWER'S BOARD** \_\_\_\_\_ **\$26.25**

Game terrine, cold meat, boiled egg, 3 Quebec cheeses, pear jam with white beer, marinated onion and croutons

**EXTRA GUACAMOLE, CREAM OR SALSA: \$2.95**  
**EXTRA GRATINED CHEESE: \$4.25**



## POUTINE



**TRADITIONAL** \_\_\_\_\_ **\$17.25**  
Fries, cheese curds, Rousse beer brown sauce

**GENERAL TAO** \_\_\_\_\_ **\$22.50**  
Fries, cheese curds, chicken, brown sauce, tao sauce, sesame seeds and green onion

**PULLED BEEF** \_\_\_\_\_ **\$22.50**  
Fries, pulled beef, mushrooms, cheese curds and Rousse beer pepper sauce

**EXTRA CHEESE CURDS: \$4.25**



## BURGERS AND SANDWICHES




**BAGUETTE CLUB** \_\_\_\_\_ **\$22.25**  
Chicken, tomato, lettuce, bacon, mayonnaise served with coleslaw and fries

**CHANGE FRIES INTO POUTINE: \$5.95 / CHANGE FRIES INTO SALAD: \$3.75**

**NEW FRANCE BURGER** \_\_\_\_\_ **\$22.75**  
8oz meatball, Cheddar, Blonde beer mayonnaise, bacon, pickled mushrooms, tomato, lettuce, served with fries and coleslaw

**CHANGE FRIES INTO POUTINE: \$5.95 / CHANGE FRIES INTO SALAD: \$3.75**

 **VEGETARIAN BURGER** \_\_\_\_\_ **\$22.75**  
Vegetarian meatball, guacamole, mushrooms, tomato, lettuce, served with chef's salad

**SMOKED TROUT SANDWICH** \_\_\_\_\_ **\$24.50**  
Baquette of bread, herb cream cheese, smoked trout, red onion, capers, arugula served with fries and coleslaw

**CHANGE FRIES INTO POUTINE: \$5.95 / CHANGE FRIES INTO SALAD: \$3.75**



GLUTEN FREE option



vegetarian option



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## DISHES

### CHICKEN CARBONARA LINGUINE \_\_\_\_\_ \$21.95

Garlic, bacon, cream, parmesan, chicken and green onion

**SMOKED TROUT OPTION: \$26.95**

### CAESAR SALAD WITH CHICKEN \_\_\_\_\_ \$22.25

Romaine, bacon, croutons, parmesan and chicken breast

**SMOKED TROUT OPTION: \$26.95**

### FISH AND CHIPS \_\_\_\_\_ \$24.50

Haddock fish, fries, tartar sauce and lemon wedge

### CHICKEN FAJITAS \_\_\_\_\_ \$25.50

3 fajitas, chicken, tomato, peppers, red onions, mozzarella, corn, guacamole, sour cream, salsa and fries

### SMOKED TROUT SALAD \_\_\_\_\_ \$25.50

Mesclun, vegetable garnish, boiled egg and smoked trout

### MUSSELS WITH GARLIC CREAM \_\_\_\_\_ \$26.95

2 lbs of mussels, white wine, garlic, cream served with fries

### SMOKED TROUT MUSSELS \_\_\_\_\_ \$31.95

2 lbs of mussels, white wine, garlic, cream, smoked trout served with fries

### MEUNIÈRE TROUT FILLET \_\_\_\_\_ \$26.95

Trout fillet with vegetables of the day and lemon. 


### ITALIAN SAUSAGES \_\_\_\_\_ \$29.50

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

### LAMB SHOCK WITH BEER AND MAPLE \_\_\_\_\_ \$30.95


1 shank, Rouse beer and maple sauce served with pasta and vegetables of the day

### TROUT TARTAR (5o.z.) \_\_\_\_\_ \$30.50

Trout, mango, red onion, coriander, chopped capers, mango mayonnaise and croutons served with arugula salad, parmesan and fries 


**EXTRA CROUTONS: \$2.95**

### BEEF TARTAR (5o.z.) \_\_\_\_\_ \$33.50

Beef, pickle, red onion, spicy mayonnaise, truffle oil and croutons served with arugula salad, parmesan and fries 


**EXTRA CROUTONS: \$2.95**

### BISON TARTAR (5o.z.) \_\_\_\_\_ \$34.25

Bison, red onion, parmesan, whole-grain mustard, chopped capers, beer mayonnaise and croutons served with arugula salad and fries 

**EXTRA CROUTONS: \$2.95**

### BEEF FLAVOR \_\_\_\_\_ \$35.75

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

## children's menu

12 years and under

### CARBONARA PASTA \_\_\_\_\_ \$11.25

Garlic, bacon, parmesan, cream

### CHICKEN WINGS (6) \_\_\_\_\_ \$15.95

6 wings, fries and coleslaw

### POUTINE \_\_\_\_\_ \$10.25

Fries, cheese curds and brown gravy

### TROUT FILLET \_\_\_\_\_ \$14.25

1/2 fillet of trout, vegetables of the day and lemon

## desserts

### DESSERT OF THE DAY \_\_\_\_\_ \$7.25

See your server for the flavor of the moment

### CREME BRULEE \_\_\_\_\_ \$9.95

See your server for the flavor of the moment

# BEER MENU

## TASTING PALLETES

3 OR 4 CHOICE AMONG THE BEERS OFFERED IN 5oz

	TASTER	GLASS	PINT	PITCHER
	5oz	12oz	16oz	60oz
<b>OUR CLASSIC BEERS</b>				
<b>BLONDE DE LA NOUVELLE-FRANCE - 5%</b> Style: Blonde Ale   Flavors: Fresh cereals	2,50	5,50	7,00	22
<b>ROUSSE DE LA NOUVELLE-FRANCE - 5%</b> Style: Red Ale   Flavors: Hazelnuts, caramel	2,50	5,50	7,00	22
<b>BLANCHE DE LA NOUVELLE-FRANCE - 5%</b> Style: White   Aromas: Orange and coriander	2,50	5,50	7,00	22
<b>OUR SPECIAL BREWS</b>				
<b>IPA DE LA N-F - 6.5%</b> Style: New England IPA   Flavors: Tropical fruits	3,25	6,50	8,50	31
<b>DIPA DE LA N-F - 8.5%</b> Style: Double New England IPA   Flavors: Tropical fruits	3,50	7,00	9,00	33
<b>RATON VOLEUR - 5.4%</b> Style: Cold IPA   Aromas: Tropical and resinous	3,50	7,00	9,00	33
<b>TRIPLE FRUITS - 5%</b> Style: Smoothie Sour   To find out what fruits are added, please ask your server.	5,00	9,00		
<b>DOUBLE FRUITS - 6.5%</b> Style: Fruit sour   Flavors: Strawberry, raspberry and vanilla			9,00	
<b>LUPPOLATO - 5.2%</b> Style: Italian Pilsner   Aromas: Fresh cereals and fresh hops			8,50	
<b>ORANGE MÉCANIQUE - 7.5%</b> Style: Orange Creamsicle Ale   Flavors: Orange and vanilla			9,00	
<b>PALE ALE DE LA N-F - 5.5%</b> Style: Pale Ale   Flavors: Tropical fruits			8,00	
<b>OUR GLUTEN-FREE</b>				
<b>HELIX BLONDE - 5%</b> Style: Blonde Ale   Flavors: Fresh cereals			7,00	
<b>HELIX NEIPA - 5.1%</b> Style: New England IPA   Flavors: Tropical fruits			8,00	
<b>HELIX SAISON HOUBLONNÉE - 5.2%</b> Style: Season   Aromas: Citrus and spices			8,00	
<b>HELIX SOUR - 4%</b> Style: Fruit sour   To find out what fruits are added, please ask your server.			8,00	
<b>MESSAGÈRE BLONDE - 4.7%</b> Style: Blonde Ale   Flavors: Honey and champagne		5,00		
<b>MESSAGÈRE ROUSSE - 5%</b> Style: Red Ale   Aromas: Woody and caramel		5,00		
<b>MESSAGÈRE LÉGÈRE - 4%</b> Style: Light lager   Flavors: Fresh cereals		5,00		
<b>MESSAGÈRE AUX FRUITS - 4.7%</b> Style: Berry ale   Aromas: Cherry, blackcurrant and raspberry		5,00		