

NOTRE MENU

APPETIZERS

SOUP OF THE DAY

Ask your server for the flavor. 6,95

FRIES

Served with choice of mayonnaise. 6,95

SMALL CHEF SALAD

Baby lettuce, seasonal fresh vegetables. 8,95

SMALL CAESAR SALAD

Romaine, croutons, Parmesan, bacon, homemade dressing. 9,75

STOUT BEER ONION SOUP

Onion, beef broth, dark beer, Worcestershire sauce, brown sugar. 9,95

CHICKEN WINGS

Choice of flavor: salt and pepper, maple, or spicy. 6 wings. 11,50 / 12 wings. 22,50

FRIED CHEESE CURDS

Served with choice of mayonnaise. 12,25

FRIED PICKLES

Served with spicy mayonnaise. 12,25

SMOKED TROUT

Smoked trout from Saint-Alexis-des-Monts, herb cream cheese, lemon, red onion, capers, croutons. 14,25

TROUT TARTARE (3oz)

Trout, mango, red onion, coriander, chopped capers, mango mayonnaise, croutons. 17,25 EXTRA CROUTONS 3,25

BEEF TARTARE (3oz)

Beef, pickles, red onion, spicy mayonnaise, truffle oil, croutons. 18,25 EXTRA CROUTONS 3,25

FRIED CALAMARI

Served with lime mayonnaise. 18,75

BEEF TATAKI

Beef fillet, dark beer marinade, olive oil, dark beer mayonnaise, mirin, sambal oelek, mixed greens. 19,50

APPETIZERS TO SHARE

HALF BAGUETTE

Served with balsamic vinegar and olive oil. 6,25

CHEESY NACHOS

Corn chips, mozzarella, red onion, banana peppers, black olives, served with sour cream, guacamole, salsa 19,95 EXTRA CHEESE 4,95

DUCK CHEESY NACHOS

Corn chips, mozzarella, red onion, banana peppers, black olives, served with sour cream, guacamole, salsa and shredded duck. 24,50 EXTRA DUCK 7,95
EXTRA CHEESE 4,95

MAPLE AND FRUITS BAKED BRIE IN A BREAD BOWL

Brie cheese, bread bowl, berries, maple syrup. 25,95

TROUT TRIO FROM SAINT-ALEXIS

Trout tartare, IPA-gravlax trout, hot-smoked trout, herb cream cheese, croutons. 27,25 EXTRA SMOKED TROUT 9,95

BREWER'S PLATTER

Wild terrine, mild Italian sausage, cold cuts, hard-boiled egg, 3 Quebec cheeses, pear jam with white beer, pickled onions, croutons. 29,50

MAYONNAISES

1,25 EACH / 4,00 FOR 4

LIME

AVOCADO

PESTO

BEER

SPICY

SWAP FRIES FOR SALAD 4,25

BURGERS ET SANDWICHES

SWAP FRIES FOR POUTINE 6,25

NOUVELLE-FRANCE BURGER

8 oz beef patty, cheddar cheese, blonde beer mayonnaise, bacon, caramelized onions, tomato, lettuce, served with fries and coleslaw. 23,95

VEGE BURGER

Veggie patty, guacamole, spicy mayonnaise, caramelized onions, tomato, lettuce served with chef salad. 23,95

DUCK AND APPLE GRILLED CHEESE

Nut bread, shredded duck, maple apple, sharp cheddar, caramelized onions, served with chef salad. 25,75

SMOKED TROUT BAGEL

Bagel, herb cream cheese, smoked trout, red onion, capers, lettuce, served with chef salad. 25,95

POUTINE

EXTRA CHEESE CURDS 7,95

TRADITIONAL POUTINE

Fries, cheese curds and beer gravy. 17,95

GENERAL TAO POUTINE

Fries, cheese curds, tao sauce, brown gravy, green onion, sesame seeds. 23,95

DUCK POUTINE

Fries, shredded duck, caramelized onions, cheese curds, black beer pepper sauce. 24,50



MEATS AND POULTRY

GENERAL TAO CHICKEN

Fried chicken, Tao sauce, onions, peppers, broccoli, served over rice vermicelli. 23,95

MAPLE GLAZED POULET MANCHON

Chicken breast, maple syrup, seasonal vegetables, rice. 29,50

PORK RIBS

Pork ribs, red ale beer BBQ sauce, fries, coleslaw.
1/2 rack. 26,65 / Full rack. 37,95

FOREST VEAL STEW

Veal, red beer sauce, mushrooms, onions, carrots, parsnips, potatoes, served in a bread bowl. 31,95

STEAK FRIES

8 oz strip loin, fries, seasonal vegetables, black beer pepper sauce. 36,75

FISH AND SEAFOOD

FISH AND CHIPS

Haddock fillet, fries, tartar sauce, lemon wedge, coleslaw. 26,25

DILL AND LEMON TROUT FILET

Trout fillet, dill lemon cream sauce, rice, seasonal vegetables, lemon. 28,25

GARLIC CREAM MUSSELS

2 lb of mussels, white wine, garlic and cream served with fries. 27,95

SMOKED TROUT MUSSELS

2 lb of mussels, white wine, garlic, cream, smoked trout, served with fries. 32,95

GARLIC SHRIMPS

10 shrimp, garlic butter, lemon wedge, rice, seasonal vegetables. 32,95

SALADS AND PASTA

MAC & CHEESE

Garlic, cheddar, Oka, old cheddar, onions, cream, breadcrumbs, green onions. 24,95

MAC & FISH

Garlic, cheddar, Oka, old cheddar, onions, cream, breadcrumbs, green onions. 28,95

ALEXIMONTOISE SALAD

Mesclun, fresh vegetables, berries, hard-boiled egg, smoked trout and raspberry beer vinaigrette. 26,95

SMOKED TROUT CEASAR SALAD

Romaine lettuce, bacon, croutons, Parmesan and smoked trout. 27,95

TARTARE

TROUT TARTARE (5oz.)

Trout, mango, red onion, coriander, chopped capers, mango mayonnaise, croutons, served with arugula and fries. 30,95 **EXTRA CROUTONS 3,25**

TARTARE DE BOEUF (5oz.)

beef, pickles, red onion, spicy mayonnaise, truffle oil, croutons, 5 oz served with arugula salad and fries. 33,95 **EXTRA CROUTONS 3,25**

KID'S MENU

POUTINE

Fries, cheese curds and beer gravy. 10,25

MAC & CHEESE

Garlic, cheddar, Oka, old cheddar, onions, cream, breadcrumbs, green onions. 12,25

TROUT FILET

1/2 trout filet, rice, seasonal vegetables, lemon. 14,25

CHICKEN WINGS

6 wings, fries and coleslaw. 15,95

ICE CREAM CUP

Chocolate or caramel coulis. 6,95

DESSERTS

**EXTRA VANILLA
ICE CREAM SCOOP 3,95**

CRÈME BRÛLÉE

Ask your server for the flavor. 9,95

HOMEMADE POUDING CHÔMEUR

Served warm in a maple syrup can. 9,95

BLUEBERRY CHEESECAKE

Graham, cream cheese and blueberry. 9,50

ICE CREAM CUP

Ice cream with chocolate or caramel sauce topped with whipped cream. 9,25



BRASSERIE
**NOUVELLE
FRANCE**



MENU BIÈRES

PALETTES DE DÉGUSTATION

3 OU 4 CHOIX PARMIS LES BIÈRES OFFERTES EN 5oz

TASTER	VERRE	PINTE	PICHET
5oz	12oz	16oz	60oz

NOS BIÈRES CLASSIQUES

BLONDE DE LA NOUVELLE-FRANCE - 5%	2,50	5,50	7,00	22
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Style : Blonde Ale | Arômes : Céréales fraîches

ROUSSE DE LA NOUVELLE-FRANCE - 5%	2,50	5,50	7,00	22
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Style : Red Ale | Arômes : Noisettes, caramel

BLANCHE DE LA NOUVELLE-FRANCE - 5%	2,50	5,50	7,00	22
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Style : Blanche | Arômes : Orange et coriandre

NOS BRASSINS SPÉCIAUX

IPA DE LA N-F - 6.5%	3,25	6,50	8,50	31
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Style : New-England IPA | Arômes : Fruits tropicaux

DIPA DE LA N-F - 8.5%	3,50	7,00	9,00	33
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Style : Double New-England IPA | Arômes : Fruits tropicaux

RATON VOLEUR - 5.4%	3,50	7,00	9,00	33
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Style : Cold IPA | Arômes : Tropicales et résineuses

TRIPLE FRUITS - 5%	5,00	9,00		
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Style : Smoothie Sour | Pour connaître les fruits ajoutés, s.v.p demandez à votre serveur(euse).

DOUBLE FRUITS - 6.5%			9,00	
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Style : Sure aux fruits | Arômes : Fraise, framboise et vanille

ZESTE NOIR (SERVIE À L'AZOTE) - 6.5%	2,75	6,00	8,00	
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Style : Porter | Arômes : Chocolat, café

VIN D'ORGE AMÉRICAIN - COLLABO AVEC LA SOUCHE - 8.5%	3,50	7,00	9,00	
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Style : Vin d'orge | Arômes : Malt caramélisé et fruit mûr

NOS SANS GLUTEN

HELIX BLONDE - 5%			7,00	
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Style : Blonde Ale | Arômes : Céréales fraîches

HELIX BLANCHE - 5%			7,00	
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Style : Blanche | Arômes : Orange et Coriandre

HELIX NEIPA - 5.1%			8,00	
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Style : New-England IPA | Arômes : Fruits tropicaux

HELIX SAISON HOUBLONNÉE - 5.2%			8,00	
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Style : Saison | Arômes : Agrumes et épices

HELIX SOUR - 4%			8,00	
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Style : Sour aux fruits | Pour connaître les fruits ajoutés, s.v.p demandez à votre serveur(euse).

HELIX GOSE LIME ET SEL DE MER - 4.8%			8,00	
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Style : Gose | Arômes : Lime, coriandre et sel

MESSAGÈRE BLONDE - 4.7%		5,00		
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Style : Blonde Ale | Arômes : Miel et champagne

MESSAGÈRE ROUSSE - 5.5%		5,00		
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Style : Red Ale | Arômes : Boisé et caramel

MESSAGÈRE LÉGÈRE - 4%		5,00		
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Style : Lager légère | Arômes : Céréales fraîches