


CÔTÉ COUR

CAFÉ TERRASSE


BEERS ON TAP

		
BLANCHE DE CHAMBLY - UNIBROUE	7 10 28	
RED LAGER - UNIBROUE	7 10 28	
IPA - UNIBROUE	7 10 28	
LAGER - SLEEMAN ORIGINAL DRAUGHT	7 10 28	

BOTTLES & CANS

BLANCHE DE CHAMBLY	9⁰⁰
FIN DU MONDE	9⁰⁰
SAISON LIBRE	9⁰⁰
SAPPORO	9⁰⁰
SLEEMAN CLEAR 2.0	9⁰⁰
SMITHWICK	9⁰⁰
GUINNESS	9⁵⁰
SMIRNOFF ICE	8⁵⁰
WHITE CLAW	8⁵⁰
RABASKA ROSÉ CIDER 355 ml	8⁵⁰
RABASKA BRUT CIDER 473 ml	9⁷⁵

WINE LIST

		
WHITE		
TWO OCEANS, SAUVIGNON BLANC	9 40	
FLEUR DU CAP, CHARDONNAY	10 45	
CAVIT, PINOT GRIS	10 45	
EMILIANA ADOBE, CHARDONNAY Organic	12 50	
RED		
TWO OCEANS, SHIRAZ	9 40	
NORTON, MALBEC	10 45	
FLEUR DU CAP, MERLOT	10 45	
EMILIANA ADOBE, CABERNET-SAUVIGNON , Organic	12 50	
MONTECILLO RESERVA, TEMPRANILLO	50	
ROSÉ		
BUTI NAGES	10 45	
SPARKLING WINES		
PROSECCO ZONIN	10 45	
MIMOSA	10	
RED SANGRIA	12 40	
Shiraz, Crème de cassis (black currant) from Monna & Filles, Sprite and orange juice.		
WHITE SANGRIA	12 40	
Sauvignon blanc, pear syrup from Cidrierie Pedneault, orange juice and ginger ale.		

QUEBEC COCKTAILS

MAPLE SOUR	12
Sortilège Whisky, simple syrup, lemon juice and egg whites.	
LIMONJINTO	12
Romeo's Gin, lime, cucumber, mint, homemade lemonade, soda and simple syrup.	
QUEBECOLADA	12
Wabasso Crema Colada, dark rum, lime juice, simple syrup and pineapple juice.	
«LE SUSPECT» SUMMER'S COCKTAIL	12
Wabasso Gin (grapefruit and yuzu), lemon juice, simple syrup, grapefruit juice and soda.	
GIN & TONIC	10
Choice of Ungava Gin, Romeo's Gin or Wabasso Gin (grapefruit and yuzu).	
AMARETTO SOUR - Miele	12
BLOODY CAESAR - Kamouraska Vodka	12
SPRITZ - Amermelade	12
ESPRESSO MARTINI	12

MOCKTAILS MONSIEUR COCKTAIL

AMARETTO SOUR	10
SPRITZ	10
«LE SUSPECT» COCKTAIL	10

NON-ALCOHOLIC BEVERAGES

SOFT DRINK	4
MATE LIBRE (ENERGY DRINK)	4⁵⁰
JUICE - orange, grapefruit, cranberry	5
HOMEMADE LEMONADE	6⁵⁰
SLEEMAN POINT FIVE LIME	8⁵⁰
CARLSBERG 0%	8⁵⁰

COFFEE

ESPRESSO	4⁵⁰
LONG ESPRESSO	4⁵⁰
LATTE	5
ICED LATTE	5




All prices include taxes.

This menu is made from 100% sustainable recycled paper.

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MEAL-SIZED SALADS

 **SALAD WITH GOAT CHEESE AND CARMELIZED MAPLE PECANS** **21⁸⁰**
Balsamic dressing, mesclun, radishes, peppers and crunchy vegetables.

COUSCOUS SALAD WITH CHICKEN, LEMON AND FINE HERBS **22⁶⁰**
Sun-dried tomatoes and basil dressing, zucchinis, peppers, olives and artichokes.

BUDDHA BOWLS

SALMON TATAKI IN SESAME COATING BUDDHA BOWL **23⁹⁵**
Maple soy dressing, basmati rice, quinoa, edamame, carrots, radishes and sesame.

ORANGE SPICED BEEF BUDDHA BOWL **23¹⁰**
Orange ginger dressing, Chinese sesame noodles, broccoli, pickled cucumbers and peppers.

SANDWICHES AND WRAPS

SMOKED HAM CROISSANT **10⁷⁵**
St-Lawrence Cheddar, mayonnaise, Meaux mustard and lettuce.

GRILLED BEEF AND MUSHROOM BAGUETTE **11⁸⁰**
Lettuce, cucumbers, tomatoes and radishes

PESTO CHICKEN AND SAINT-LAURENT CHEDDAR WRAP **11⁸⁰**
Artichokes, spinach, olives and pesto.

ROASTED CHICKEN CIABATTA WITH BBQ SAUCE **12⁰⁵**
Honey mustard mayonnaise, lettuce, red onions, Monterey Jack, tomatoes and bacon.

 **SWEET AND SOUR TOFU BURRITO** **10⁵⁰**
Crunchy vegetables, spicy mayonnaise, cabbage and radishes.

 **GRILLED VEGETABLE AND GOAT CHEESE BAGUETTE** **11⁸⁰**
Artichokes, spinach, olives and pesto.



Ask your waiter for our daily selection of meals.

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