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MENU
20

TO SHARE

Roasted & salted nuts	10
Marinated olives	10
Snack trio nuts, olives & chips	22
Humus & pita chips	11
Nachos , cheddar, jalapeños, olives, onions	19
Quebec Cheese platter	23
Rillettes , pickles and croutons	13

STARTER

Soup of the day	12
Green salad , marinated cherry tomatoes, cheese	13
Polpette al sugo , 3 veal meatballs with tomato sauce	16

MAIN COURSE

Beef short rib , mashed potatoes and vegetables	32
Pork osso buco , gremolata potatoes and vegetables	30
Chicken cacciatore	28
Bolognese Lasagna (30 minutes of cooking)	22
Eggplant parmigiana (30 minutes of cooking)	22
Smoked meat sandwich , chips, salad, pickle	17
Sandwich of the day , chips, salad, pickle	15
Salade César , croutons, diced bacon & parmesan	15
> Extra chicken	7

DESSERT

Baiocchi chocolate and hazelnuts sandwich cookie	11
Tiramisu	12
Pop corn salty butter caramel	6

Our meals and desserts are homemade prepared by your waiter when you order.

To drink

BUBBLES

	VERRE	BOUTEILLE
Prosecco Doc Zonin, Italy	12	54
Cava rosé Parés Baltà bio , Spain	-	54
Moët et Chandon impérial , France	-	135
Moët et Chandon rosé impérial , France	-	154
Nicolas Feuillatte Champagne, France	-	99
Dom Pérignon vintage , France	-	349

RED WINE

Pinot Noir Domaine Laroche, Pays d'Oc, France	10,5	47
Valpolicella Ripasso Superiore Zonin, Italy	11	49
Cabernet Sauvignon Errazuriz Max Reserva, Chile	11,5	54
Pétales d'Osoyoos , Colombie-Britannique, Canada	-	59
Tenuta Arbeta Barolo Nebbiolo, Piémont, Italy	-	59
Chianti Astorre Noti, Italy	-	59
Passi di Orma Bolgheri, Toscane, Italy	-	68
Orma , Toscane, Italy	-	144

WHITE WINE

Sauvignon blanc Fleur de Luze, bio , France	10,5	47
Pinot Grigio Santa Margherita, Italy	11	49
Chardonnay Louis Latour, Bourgogne, France	11,5	54
Chablis Domaine Besson, France	-	59
Chablis Premier Cru , Domaine Besson, France	-	79
Sancerre Mégalithe , La Perrière, France	-	85
Pouilly Fumé , Cédric Bardin, France	-	59

ROSÉ WINE

Pive Gris , bio , Camargue, France	11	54
Pétale de rose , bio , Côtes de Provence, France	-	59

B1STRO

- Bar -

BEERS

Draft	33CL	50CL
Stella Artois, blond 5%	8,5	10

Bottles	47CL
Stella Artois, blond 5%	10
Budweiser, blond 5%	9
Corona, mexican beer 4.6%	9,5
Chipie, red pale ale 5% québec	9
Belle Mer, IPA 6.8% québec	9
Joufflue, wheat ale 4.2% québec	9

DIGESTIFS (4 cl - 1,33oz)

Courvoisier, Cognac	10
Rémy Martin VSOP	15
Rémy Martin XO	34
St-Rémy VSOP Brandy	8
Grand Marnier	11
Baileys	8

Ask about our alcohols list...

ALCOHOL-FREE

Espresso	4
Latte, Capuccino	7
Cocktail sans alcool	10
Budweiser 0%	6,5
Soda (coke, 7up, Nestea...)	4
Juice (orange, apple, pineapple...)	3,5
Water 750ml (flat or sparkling)	6
RedBull	5
Tea, Tisane	4
Tea pot	6,5