

A la table d'Outremont

BRING YOUR OWN WINE

TABLE D'HÔTE

32 \$

From Tuesday to Friday daytime, from 11h to 15h

ENTRÉES

Soup of the moment

Seasonal Salad

MAIN COURSE

All of our dishes are accompanied with seasonal vegetables,
potatoes, rice, couscous, barley or lentils.

HOMEMADE BOUDIN NOIR

CHICKEN BREAST
À LA DIJONNAISE

FISH & CHIPS WITH
HOMEMADE TARTER SAUCE

GRILLED VEGETABLE
PASTA

1187 AVENUE VAN HORNE'S
COUNTRY-STYLE OMELETTE

CHEF'S INSPIRATION

BEVERAGES

Filtered Coffee

Tea / Herbal Tea

DESSERTS

Chef's Specialty	14 \$
Surprise of the moment	12 \$
Tarte tatin	11 \$
Gourmet Tea / Coffee	12 \$

OPENING HOURS

Tuesday	11h00 - 15h00	Friday	11h00 - 15h00, 17h30 - 22h00
Wednesday	11h00 - 15h00, 17h30 - 22h00	Saturday	10h00 - 15h00, 17h30 - 22h00
Thursday	11h00 - 15h00, 17h30 - 22h00	Sunday	10h00 - 15h00

EVENING

Day and evening, from 11h to 15h and 17h30 to 22h

ENTRÉES

Chef's inspiration	P/M \$
Velouté À La Table d'Outremont	12 \$
French onion soup	16 \$
Salad of the moment	19 \$
Grilled Shrimps	21 \$

PLATS

All of our dishes are accompanied with seasonal vegetables,
potatoes, rice, couscous, barley or lentils.

Bowl of Fries +6\$

Lamb stew	37 \$
Duck leg confit with port wine sauce	35 \$

Cassoulet of Castelnaudary
À La Table d'Outremont 40 \$

Maple Glazed Pork Tenderloin 32 \$

Homemade Boudin Noir
with caramelized apples 33 \$

Fish of the day (grilled, fried, poached) P/M\$

Chef's inspiration P/M\$

Grilled Vegetables Pasta 30\$

Mussels and Fries 31\$
(Reservation required, 24h in advance)

DRINKS

SPARKLING WATER PÉRIER

250ml	4 \$
Bottle	7 \$

JUICE

Orange, Apple or Pineapple

Small Glass	2.50 \$
Large Glass	3.50 \$

HOT BEVERAGES

Filtered Coffee	3.25 \$
Tea / Herbal Tea	3.50 \$
Espresso	4 \$
Long Espresso	5.50 \$

BRUNCH

29 \$

Saturday, Sunday and holidays, from 10h to 15h
(Reservation required)

All of our brunch dishes are served with potatoes,
fresh fruits, bacon, sausage, ham, bread and jam,
a small juice and coffee or tea.

CREPES

1 crepe served with 2 eggs cooked to taste and
maple syrup.

- A Apples
- B Goat Cheese and Nuts
- C Pear and Chocolate
- D Banana and Chocolate

PAIN PERDU

E French toast brioche served
with maple syrup

BAGEL (ST-VIAEUR)

F Smoked salmon bagel, cream cheese,
red onions and capres

G Grilled bagel, cream cheese

POACHED EGGS

THE BÉNÉDICTINES

2 poached eggs on an english muffin
served with hollandaise sauce

SPINACH

Sautéed ham, swiss cheese and
cheddar served with hollandaise sauce

SALMON

Grilled bagel, capres, swiss cheese and
cheddar served with hollandaise sauce

THE OMELETTES

GARDENER'S

Mixed vegetables sautéed in dessert
wine and grated cheese

SPINACH AND FETA

Sautéed spinach, onions and shallots
in dessert wine with feta cheese

OR YOUR CHOICE OF 2 EGGS

Scrambled, fried eggs, eggs over-easy

