

Appetizers

Common broth

8

Prepared daily with love. Ask your innkeeper what delicious combination has been simmering on the stove.

Dragon trichobezoars

14

The dragon doesn't digest onions nor his prey's hair, which forces him to regularly spit out everything that doesn't contribute to his regime. We harvest those "hairballs" daily to take out the onions, fry them and serve them with a mustard, curry and honey sauce.

Dragon claws

14

Hot calabrese dry sausage in a fried dough. Served with a mustard, curry and honey sauce. A good one to share.

Dragon hatchling wings

Slightly spiced, they make the cognoscenti happy. The perfect appetizer to share.

12 wings 25 | 24 wings 42 | 100 wings 150

Basket of toasted cheese bread

French baguette spread with our legendary honey butter, grilled with cheese.

1 piece 10 | 2 pcs 16⁵⁰ | 3 pcs 22

Confit duck drumsticks

Confit duck drumsticks served with a delicious honey sauce... You'll lick your fingers all the way till dessert!

5 drumsticks 16 | 10 drumsticks 30

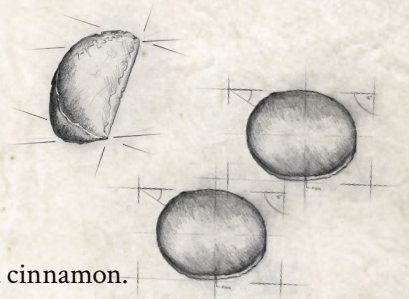
"Saxonne" fries

Stout and sprinkled with the Devil's spices.

"Pétaque" fries

Thin, crispy and sprinkled with sweetened cinnamon.

Bowl 6⁵⁰ | Basket 13



«Chaircuitier»'s platter

30

Duck rillettes, chicken liver mousse with pistachios, wild boar pâté and two dragon claws make up for this platter that only true companions can share. Served with croutons.

Dragon rouge's basket of toasted cheese bread

French baguette spread with our legendary honey butter, with chunks of calabrese sausage and our ribs sauce, then grilled with cheese. A true classic that will make History.

1 piece 14⁷⁵ | 2 pcs 21⁵⁰ | 3 pcs 28



EXTRAS (For fries and wings)

Cup of dip (2oz) 1⁵⁰ | Bowl of dip 6 | Extra honey 1⁵⁰



How to survive your meal?

Our whole menu has been rearranged to minimize the risk of allergies. Where practicable, we replaced the allergens by safe equivalents. Our whole team has also been trained to make sure your meal is an enjoyable experience.

Our biggest source of pride: our menu is almost completely gluten-free. Everyone can enjoy burgers and sauces!

Upon arrival, tell your innkeeper about your allergies. He'll be happy to guide you through a safe feast.

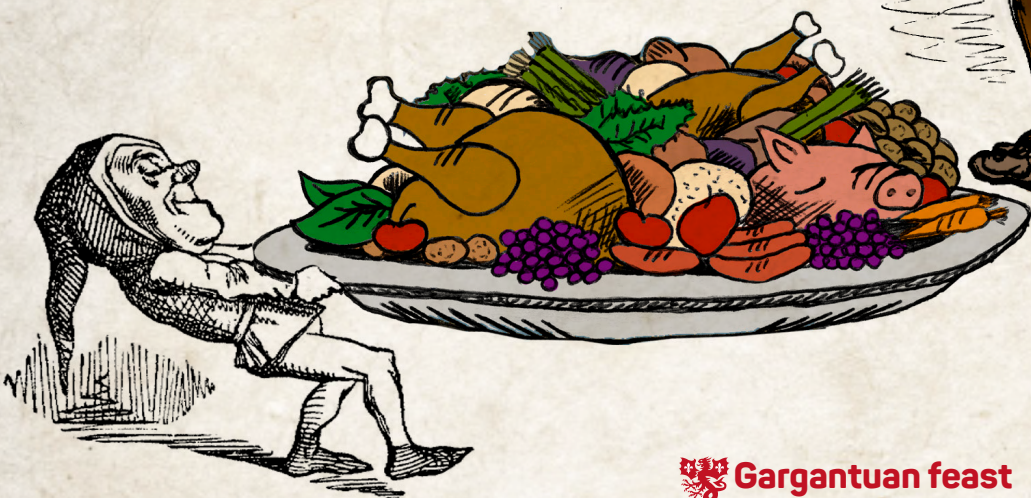
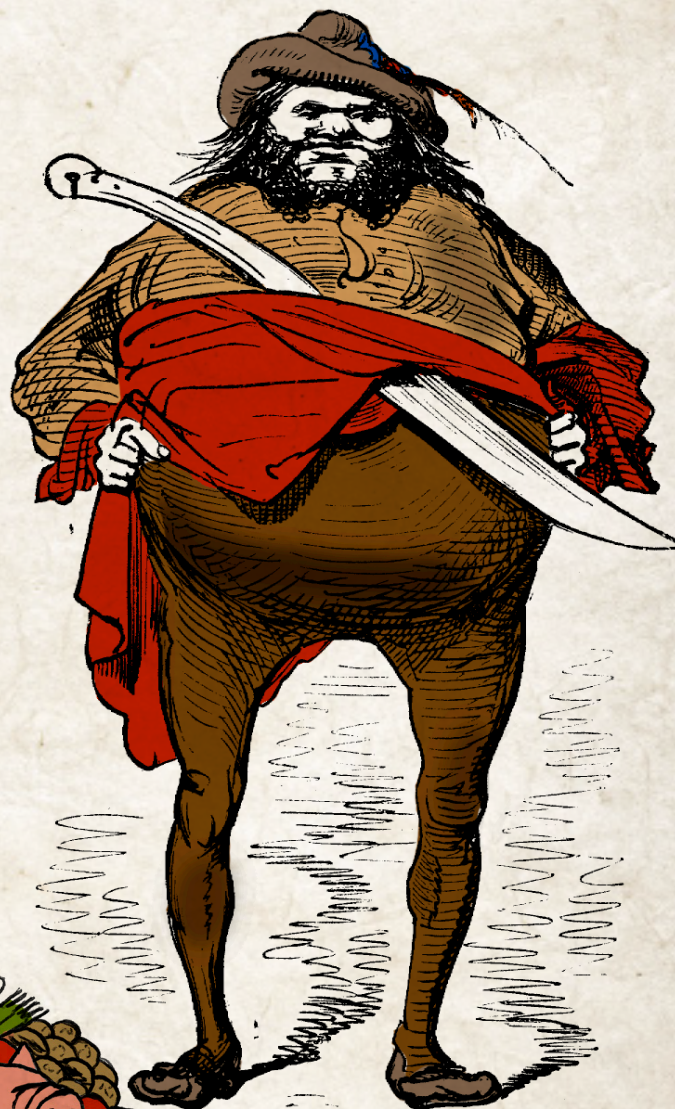
A little sum will be added to your bill in order to feed our musicians: Adults \$10 / Children \$5
The gratuities may be directly added on the bill for parties of 8 people and over.

Gargantua's Platter

It is told that Gargantua mobilized 17 913 cows from Pantille and Bréhémont while he was a suckling child. As an adult, the famous giant ate a tremendous quantity of tripes, grilled meats, hams and other games on a daily basis.

Let it be said that he was not the only one who loved to eat till bursting. In the Middle Ages, the quantity of food served was as important as its quality to make good impression in a banquet. The guests were forging alliances and friendships while making all kinds of excesses during collective feasts.

In memory of those great banquets, l'Auberge offers you the chance to order a gargantuan feast for parties from 2 to 12 people. Your feast will be served in an impressive platter with all the consideration you deserve.



Gargantuan feast

Game Pie, confit duck leg, confit wild boar sausages, roasted chicken and piglet spareribs.
Comes with the side dish of your choice.

For two 120

For every additional person 60

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Medieval cuisine

The days of plenty table

Available with any main course

Choice of appetizer

Common potage,
Dragon trichobezoars (3),
Dragon claws (3),
Duck rillettes,
Chicken liver mousse,
or Wild boar pâté.

Main course of your choice

The palate cleanser

Choice of dessert

Add \$25

to the price of the selected main course

The vikings quenelle

26

Beef, calabrese sausage, garlic, bell pepper, jalapeño pepper and cheese nicely put together and wrapped in a round puff pastry. Makes the most famished really, really happy.

Cider and apples pork cheek confit

31

After a long cooking process with pearl onions, cider and apples, this pork cheek becomes so tender, it melts in your mouth.

Game pie

31

Duck and wild boar cooked in a puff pastry. The game pie is a favorite of our "maistre queux". Served with a rich red wine and shallot sauce.

Gluten-free

+3

Piglet baby back ribs



36

Marinated and simmered pork back ribs coated with our unique maple syrup and horseradish sauce.



The tasting platter

35

Undecided? Gourmand? Adventurous? This platter is the perfect choice for discovering medieval cuisine.

Two choices (except the wild boar shank and the duck)

Confits are too good to be !

The following dishes have simmered for a long time in duck fat, and, thus, have reached an unparalleled level of tenderness.

Wild boar sausages confit



29

Duck confit

30



Wild boar shank confit

52

The boar reveals all of its flavor in this piece of meat that makes us so proud.

Wild boar shank and confit sausage

60

Dragon's hunger?

Your portion is not gargantuan enough?

Ask what meat you can add to your feast.

Transform your side dish in a root vegetable confit

+4

"mud sauce" (traditional brown sauce with duck fat).

Available with any dish.

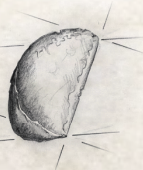
Red wine sauce

4

CHOICES OF SIDES

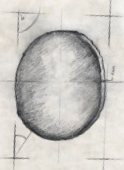
"Saxonne" fries

Stout and sprinkled with the Devil's spices.



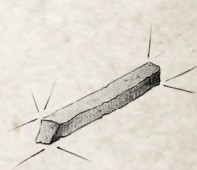
"Pétaque" fries

Thin, crispy and sprinkled with sweetened cinnamon.



"Confit" fries

Invented by Julienne, it's the salty and common kind.



The “Gallettes”

Created in Hambourg in 971 after an argument broke between the chef François de Bovin and his wife. One of the most popular plates was “the hilt” (minced meat shaped in the form of a sword hilt, i.e. round). Thus, as the argument was building, the enraged Bovin threw a hilt at his wife. it smashed against a wall and landed in a frying pan. That’s how the “galette” (patty) was born. Bread, toppings and fries came later on. Another accident made History.

	COMMON 1/3 lb	BOURGEOIS 2/3 lb	ROYAL 1 lb
Of Lent	19	25	30
Clever mix of sweet potatoes, red beans and spices. Choice of mozzarella or swiss cheese. Mayo, lettuce and tomatoes.			
“Des bons vivants”			
Ground beef. Mayo, lettuce and tomatoes.			
+ 1 garnishment	21	29	36
+ 2 garnishments	23	32	40
The garnishments: mozzarella, swiss, brie, blue, sharp cheddar, goat cheese, cream cheese, bacon, merguez sausage or calabrese.			
The big hog 	22	30	38
Smoked pork shoulder, dijon sauce and caramelized onions.			
The Red Dragon	22	30	38
Ground beef, calabrese sausage, smoked jalapeño peppers, “dragon’s blood” and dijon mustard. Mayo, lettuce and tomatoes.			
Creamy chicken and bacon	23	31	39
Grilled chicken, cream cheese and bacon. Mayo, lettuce, tomatoes and dijon mustard.			
Of the ogre	23	31	39
Ground beef, mozzarella cheese, bacon, mushrooms, bell peppers and onions. Mayo, lettuce and tomatoes.			
Wild boar			
Ground wild boar. Mayo, lettuce and tomatoes.			
+ 1 garnishment	24	34	42
+ 2 garnishments	27	39	46
The garnishments: mozzarella, swiss, brie, blue, sharp cheddar, goat cheese, cream cheese, bacon, merguez sausage or calabrese.			
“Du fleur de lys” 	24	34	42
Created to celebrate our love of Quebec’s terroir and our 25th anniversary!			
Ground beef, sharp cheddar cheese, bacon relish, smoked mayonnaise and aragula.			

Transform your sides into a root vegetables confit with “mud sauce”

+4



Gargantuan Galette

To share between two 125

A “galette” made for the biggest eater of all times: two pounds of meat and sausages, one pound of bacon, sharp cheddar, caramelized onions, stewed confit cherry tomatoes. Gargantuan!

If you manage to eat it all, we’ll give you a rare magical item : the BOTTOMLESS HORN OF FRIES.
As you can imagine, the beast is quite thick, so be aware of an additional preparation time.

Our maistre queux's inspirations

Root vegetables confit

During the first crusade, in the winter of 1096, the notorious marshal Poutin the third and his 150 men were stuck in the snow for three months in the Isola del Cantone pass (i.e. very remote place). Very soon, the food supplies of the tiny village (29 inhabitants) came to an end. All that was left was some locally made cheese and some old root vegetables (potatoes, carrots, parsnip...). Once candied and coated with sauce, these roots were quite good and nutritious.

Poutin was married to a beautiful Italian woman, and his descendants took the name of poutini... funny how the people of the bois-francs region think that they invented everything!

Transform your side dish in a root vegetable confit "mud sauce" (traditionnal brown sauce with duck fat). **+4**

Root vegetables confit of the big hog 23

Potatoes garnished with pulled pork, cheese curds and our beer sauce.

Root vegetables confit of maistre queux Nazaire 25

Our master chef hits the spot again with this gargantuan creation. On a bed of roots made of potatoes, we put merguez sausage, calabrese sausage and bacon. We coat it with a rich sauce before adding the cheese curds.

Monsieur Séguin root vegetables confit with duck confit 27

Potatoes coated with a rich black pepper sauce, garnished with duck confit, cheese curds and crumbly goat cheese.

Root confit of the gardener 23

Potatoes garnished with a mountain of vegetables, cheese curds and our beer sauce.

Butternut squash stew 25

Brought back from trips to the "Infidels" land, curry and coconut milk are at the heart of this recipe. Served with dragon trichobezoars.

Butternut squash and sweet potatoes cooked in coconut milk and curry.

The innkeeper's salad 25

Made by the innkeeper, this salad combines roasted chicken, nuts, dried fruits and cheese. It will satisfy the most ferocious appetites.

Replace the chicken by duck confit +5

Extras for the gluttons

For your "galette" or your root vegetables confit

Choices :

• Fried onions • Mushrooms • Mozzarella cheese • Smoked jalapeno peppers • Swiss cheese • Bacon • Merguez sausage • Calabrese dry sausage • Brie cheese • Goat cheese • Cream cheese • Sharp cheddar • Cheese curds • Blue cheese • Ogre mix (bell peppers, mushrooms and onions) •

Roots confit	+3	Bourgeois galette	+4⁵⁰
Common galette	+3	Royal galette	+6⁵⁰

Fries dip (regular mayo or with herbs)

Cup (2oz) 1⁵⁰ | **Bowl** 6

Red wine sauce 4

Gluten-free option +3

Shareable main dish +5

OUR PATTIES ARE OFFERED WITH THESE CHOICES OF SIDES

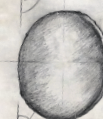
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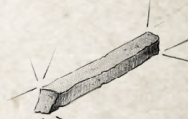
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Sweets

"Pétaques" donuts

You made the call! We heard you all! Our famous "pétaques" fries presented to you in the form of donuts!!! Only a dozen to bring back home? Really???

Three donuts and a dipping sauce 7 | A dozen for take-out 10 | Extra dipping sauce 2

Sortilège maple whisky crème brûlée

10

Ah! The youthful joy we feel when we break the crispy caramelized top of a crème brûlée. Aromatised with Sortilège, a quebecers maple and whisky liqueur.

Moist chocolate cake with cranberry and orange liquor chutney

10

Melting and tender moist dark chocolate cake served with a cranberry and Zeste orange liquor chutney, coated with a rich caramel.

Morbleu spiced rum cheese cake

10

Sometimes we go a bit too far... This might be one of those times. Graham crackers crust, cream cheese cake marbled with a fruit and Morbleu spicedrum coulis, topped with a sweet crumble.

Lancelot's meringue lemon pie

12

The meringue, invented in France by maistre queux Lancelot de Casteau, allies its light and creamy texture to the fresh and zesty taste of lemon to create a real culinary enchantment.

"Gâteau de la mort miraculeux"

Prepared for the first time at the wake of the great-grandfather of the innkeeper, an old man who was known to be a bit of a sorcerer and an alchemist, this cake has a strange story attached to it. It is said that the chocolate chips turned into gold while baking, and thus made its unique heir, your host, quite rich.

To honor this legend, if you find a dried fruit in your cake, the innkeeper will pay for all the food you ate. Please note that you will still have to pay for your drinks, we're not that rich!

Covered with a delicious fondant chocolate, this banana and chocolate chips cake is highly recommended for decadent desserts lovers.

A big naughty chunk 12

A la gargantua style 45
(To share with your friends, 8 pers.)

Extra share +6

Just because you can, we know you want it!

Topping of caramelized bacon 5

Alcoholized candle 4



The feast was to your liking?

Thank the maistre queux and his apprentices.
Send them a round to show you appreciation.

ONE ROUND OF SHOTS

4 / apprentice

On top of having the privilege to go in the kitchen and have a toast with them, l'Auberge offers you a shot.



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Eco-conscious, the innkeeper has some environmentally friendly take-out containers for \$1