

Appetizers

Common broth

8

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

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 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 diet.

We harvest those "hairballs" daily to take out the onions, fry them and serve them with a mustard, curry and honey sauce.

Basket of toasted cheese bread

Baguette spread with our honey butter, grilled with cheese.

1 morceau 10 | 2 mcx 16⁵⁰ | 3 mcx 22

Dragon rouge's basket of toasted cheese bread

Baguette spread with our honey butter, with pieces of calabrese and pape syrup ribs sauce, grilled with cheese. A classic that will make History.

1 morceau 14²⁵ | 2 mcx 21⁵⁰ | 3 mcx 28



«Chaucier»'s platter



30

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

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

Dragon hatchling wings

Spicy, they make the cognoscenti happy. Ideal to share with your comrades.

12 wings 25 | 24 wings 42 | 100 wings 150



Pheonix wings

9 wings 25

The pheonix, the mythical bird that has the power to be reborn from its ashes, embodies the cycle of life and death. Whoever sets their eyes on a pheonix will be blessed by chance and wealth. You want to witness it? To have a chance to see the legendary beast, the innkeeper offers you to try it...

Fried then sautéed in our homemade butter and hot pepper sauce, we finish cooking them by flaming the wings at your table with **Sang de dragon - Cuvée vénérable!**

SIDES

Cup of dip 1⁵⁰ | Bowl of dip 6 | Bowl of fries 6⁵⁰ | Basket of fries 13



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.

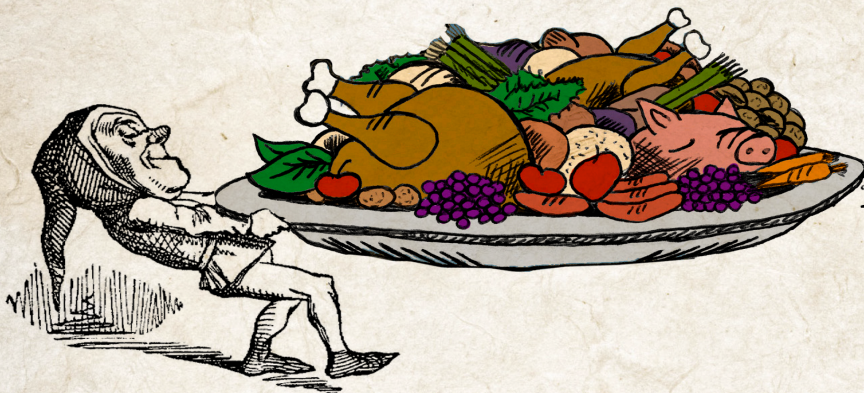
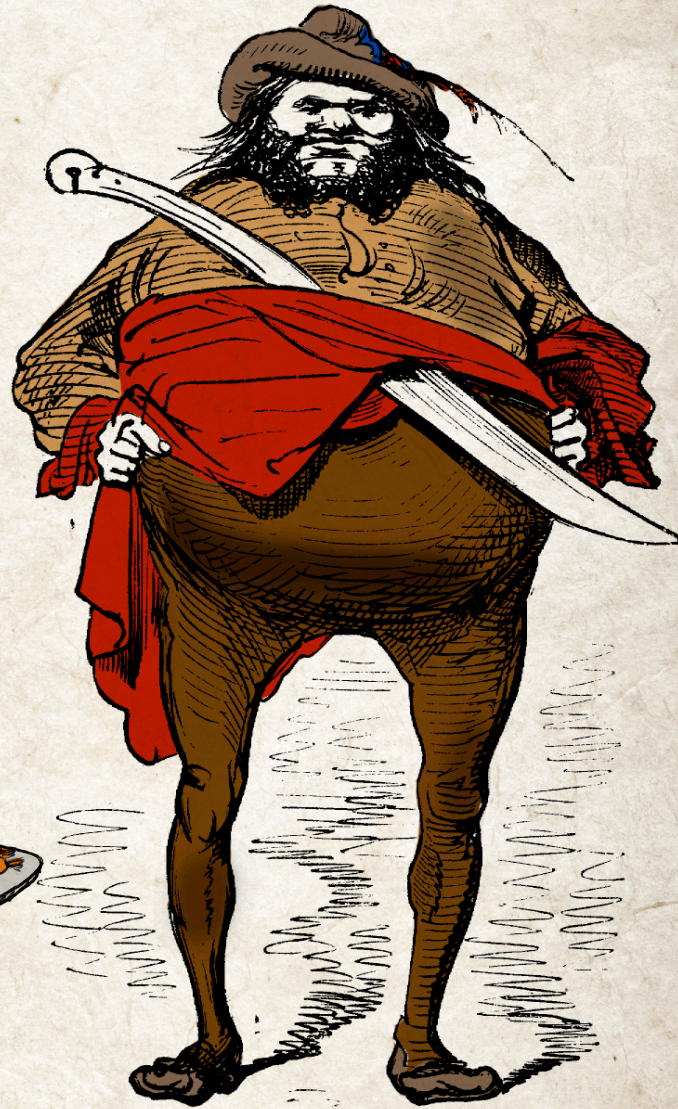
A little sum will be added to your bill in order to feed our musicians: Adults \$10 Children \$5
The gratuities will be directly added on the bill for parties of 8 people and over.

Gargantua's platters

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 gargantuan feasts for parties from 2 to 12 people. It will be served in an impressive platter with all the consideration you deserve.



Gargantua's farm feast

Vikings quenelle, shredded porc shoulder, wild boar sausages, roasted chicken and apple cider porc cheek.

Served with the sides of your choice.

For two 120

For every additional person 60

Gargantua's forest feast

Game pie, confit duck leg, wild boar sausages, honey duck drumsticks and maple syrup piglet ribs.

Served with the sides of your choice.

For two 130

For every additional person 65

Gargantuan Galette

To share for 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.

Medieval cuisine

The days of plenty table

Available with every meal

A choice of appetizer

Common broth,
Dragon trichobezoards (3),
Dragon claws (3),
Duck rillettes,
Poultry liver mousse,
or Wild boar pâté

The main course of your choice

"Trou du milieu"

A shot to clean your palate before dessert

Dessert of your choice

Add 25¢ to the price of your meal

The vikings quenelle 27

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 32

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

Game pie 32

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 version +3

Piglet baby back ribs 36

Marinated, simmered and browned 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 duck leg)

Confits are too good to be !

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

Wild boar sausages confit 30

Duck leg confit 32

Wild boar shank confit starting at 52

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

Wild boar shank and sausage confit starting at 60

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

Red wine sauce 4

ALL PLATES COME WITH A CHOICE OF SIDES

Frite saxonne

Robuste et saupoudrée d'épices du Diable.



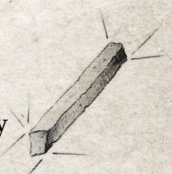
"Pêtaque" fries

Thin, crispy and sprinkled with sweetened cinnamon.



"Confit" fries

Invented by Julienne, it is the salty and frankly quite common.




The "Gallettes"

Created in Hambourg in 1771 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 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 Clever mix of sweet potatoes, red beans and spices. With mozzarella or swiss cheese. Mayo, lettuce and tomatoes.	19 ⁷⁵	25 ⁵⁰	30
The big hog  RESTAURANT AU MENU Porc shoulder, dijonnaise sauce, coleslaw et caramelized onions.	22 ⁷⁵	30 ⁵⁰	38
 The "Dragon Rouge" Ground beef, calabrese, smoked jalapenos, Dragon's blood and hot mustard. Mayo, lettuce and tomatoes.	22 ⁷⁵	30 ⁵⁰	38
The creamy chicken and bacon Grilled chicken, cream cheese and bacon. Mayo, lettuce, tomatoes and hot mustard.	23 ⁷⁵	31 ⁵⁰	39
The master cheese maker Ground beef and a dripping cheese patty fried in a crunchy rice crust. Mayo, aragula and tomatoes. Dripping and delicious.	23 ⁷⁵	31 ⁵⁰	39
Of the ogre Ground beef, mozzarella, bacon, mushrooms, bell peppers and onions. Mayo, lettuce and tomatoes.	23 ⁷⁵	31 ⁵⁰	39
The "bons vivants" Ground beef. Mayo, lettuce and tomatoes. Up to two garnishments: mozzarella, swiss, brie, blue, sharp cheddar, goat cheese, cream cheese, bacon, merguez or calabrese.	23 ⁷⁵	32 ⁵⁰	40
The "fleur de lys"  RESTAURANT AU MENU Created to celebrate our love of Quebec's terroir and our 25 th anniversary! Ground beef, sharp cheddar, homemade bacon relish, smoked mayo and aragula.	26 ⁷⁵	36 ⁵⁰	42
The wild boar Ground wild boar. Mayo, lettuce and tomatoes. Up to two garnishments: mozzarella, swiss, brie, blue, sharp cheddar, goat cheese, cream cheese, bacon, merguez or calabrese.	27 ⁷⁵	39 ⁵⁰	46



Add a garnishment of your choice Mozzarella, swiss, brie, blue, sharp cheddar, goat cheese, cream cheese, bacon, merguez or calabrese.	+3	+4 ⁵⁰	+6 ⁵⁰
Transform your side dish in a root vegetable confit			+4

 Fried dripping cheese patty A decadent patty allying melted cheese and hot bechamel sauce, fried in a crunchy rice crust. Because it is so good when it drips...			+6 ⁵⁰
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Master chef'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.

Married to a beautiful Italian woman, Poutin's 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" (traditional brown sauce with duck fat) **+4**

Root vegetables confit of the big hog



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

Root vegetables confit of maistre queux Nazaire

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 and goat cheese

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

Root confit of the gardener

24

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 and 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**

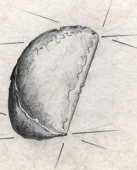
Gluten-free option **+3**

Shareable main dish **+5**

ALL GALETTE COMES WITH A CHOICE OF SIDES

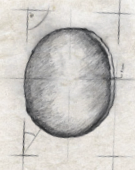
"Saxonne" fries

Stout and sprinkled with the Devil's spices.



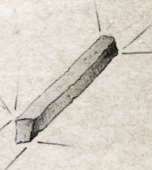
"Pétaque" fries

Thin, crispy and sprinkled with sweetened cinnamon.



"Confit" fries

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Sweets

"Pêtaques" donuts

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

Three donuts with maple syrup dip 7 | Seven donuts with maple syrup dip 10 | Twelve donuts to bring home 12

Sortilège maple whisky crème brûlée

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 Grand Antonio chutney

Melting and tender moist dark chocolate cake served with a cranberry and grand marnier chutney, coated with a rich caramel.



Morbleu spiced rum cheese cake

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 spiced rum coulis, topped with a sweet crumble.

Lancelot's lemon meringue pie

The meringue, invented in France by master chef Lancelot de Casteau, joins its light and creamy texture to the zesty freshness of lemons, creating a tasty enchantment.

The miraculous cake of Death

Prepared for the first time at the wake of the great-grand sire 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. He's 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

"À la Gargantua" style 45

(to share with friends, 8 pers.)

Additional person +6

Just because you can, we know you want it!

Maple syrup dip 2

Alcoholized candle 4

Topping of caramelized bacon 5



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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