

# M E N U

## STARTERS & SHARES

<b>Soup of the day</b>	8	<b>Chef's salad</b>	P 7 - G 10
<b>Homemade onion soup</b> with red wine and Menestrel cheese	11	<b>Caesar salad</b>	12
<b>Escargots in puff pastry</b> with a creamy leek sauce	12	Half romaine heart grilled, garnished with bacon, croutons, parmesan and creamy dressing	
<b>Bruschetta Signature</b>	15.95	<b>Moza sticks</b>	9
On toasted rye bread and <i>Galette</i> cheese		(4 un) Napolitana sauce	
<b>Boar terrine</b>	17	<b>Chicken wings</b>	(6un) 9.50   (12un) 18.50
Blueberries and Whiskey		<b>Fried pickles (4)</b>	10
<b>Crab cake and Argentinan shrimps</b>	17	<b>Trio Gare 422</b>	17.95
Fresh salsa		potato skins au gratin (2), bruschetta and cheese sticks (4)	
<b>Apero platter</b>	28		
Assortment of local cheeses, mixte olives and crostinis			

## MAIN DISHES

<b>Poutine 422</b>	16	<b>Fish of the day - See chalkboard</b>	PM
Homemade sauce with veal stock and beer		<b>Penne alla gigi</b>	22
<b>Poutine and its confit duck leg</b>	22	Pan-fried mushrooms and pancetta, deglazed with Cognac and topped with a creamy rosé sauce	
Homemade sauce with veal stock, pepper and brandy		<b>Carbonara 422</b>	22
<b>All Beef Burger</b>	21	Linguine, bacon, parmigiano reggiano, white wine, cream, covered with a raw egg yolk	
beef patty, Monterey Jack, bacon, lettuce, tomatoes, pickles, onions, chipotle mayo, served with fries		<b>Linguine pesto basilic</b>	22
<b>Burger Royal Cheese Samuel L Jacskon</b>	23	cherry tomatoes, kalamata olives, goat cheese, pine nuts	
7oz beef Angus patty, <i>Fou du Roy</i> cheese, bacon, lettuce, tomatoes, caramelized onions, Louisiana mayo, served with fries		<b>Flank Steak</b>	33
<b>Pulled Pork Burger</b>	24	Our renowned flank steak served with seasonal vegetables, pepper sauce and fries.	
Braised for 8 hours in a delicious Whiskey sauce, garnished with coleslaw and tangy green apple served with fries		<b>Lamb shank</b>	35
<b>Chicken de la Gare</b>	23	slowly cooked in its own juice and Whisky, served with potatoes with duck fat and seasonal veggies	
grilled breast topped with bacon, <i>Monterey Jack</i> , chipotle mayo and bruschetta, served with sauteed seasonal veggies and fries		<b>Pulled Beef Layered</b>	30
<b>Duck Club</b>	25	Slow-cooked beef, veal stock reduction with Stout beer, mushrooms, caramelized onions and mashed sweet potato	
Club sandwich with shredded duck, mushrooms, caramelized onions, tomatoes and arugula		<b>Butcher's platter</b>	70
<b>Flank Steak Sandwich</b>	23	Flank steak and its pepper sauce, rack of Louisiana Ribs, assortment of sausages, coleslaw, sauteed seasonal veggies and fries	
On a grilled naan bread, caramelized onions, mushrooms, aioli, tomatoes, lettuce and Mozzarella served with fries			
<b>Louisiana Ribs</b>	½ 19   rack 29		
served with fries and coleslaw			

# M E N U

## TARTARES

### Salmon Tartare

cucumbers, green onions, capers, lemon juice, hot sauce, home made saisonning, topped with fired onions and crostini's **17**  
**Meal served with fries 28**

### Two Salmon Tartare

Maple-glazed hot-smoked salmon, creamy vinaigrette, crispy taro, served with fries **29**

### Classic Beef Tartare

capers, dill pickels, Meaux mustard and honey, hot sauce, green onions, topped with raw egg yolk, crostini's **17**  
**Meal served with fries 28**

## SIDE ORDERS

Fries, aioli	5	Sauteed seasonal vegetables	6
Potato Gare 422	6	Little César	12
Cheddar, sour cream, bacon & green onions		Half romaine heart grilled, garnished with bacon, croutons, parmesan and creamy dressing	
Little green salad	7		

## KIDS MENU

10 years old and under

Poutine homemade sauce | Mini pizza on naan bread | Ceasar Salad | Linguine Alfredo or rosé | Chicken fingers and fries

## SWEET TOOTH

Ask to see our dessert tray, we dare you to resist!

## TO DRINK

Coffee - Tea	2,75	Soda fountain drink	2
Herbal tea	3	Can	2,60
Espresso	3	Juice	3
Cappucino   Latte	4	Milk	2,50
Eska Water - Sparkling (355ML) 3   (750ML) 6		Hot Chocolate	4
Kombucha	4,50		

