

BEERS



DRAFT BEERS
\$ 6,50 / \$ 8 / \$ 15

ALCOHOLS FREE BEERS

Boréal blonde \$ 6

GLUTEN FREE BEERS

GLUTENBERG \$ 6

SEE OUR SELECTION ON THE SLATE
BETWEEN \$ 6 AND \$ 8



WINES

WHITE

CLIFF 79 \$ 6,25 / \$ 8,25 / \$ 14,25 / \$ 26
CHARDONNAY, AUSTRALIE

L'ORPAILLEUR \$ 28
VIDAL, SEYVAL, FRONTENAC BLANC,
DUNHAM, QUÉBEC

CONO SUR ORGANIC \$ 32
SAUVIGNON BLANC,
VALLE DE SAN ANTONIO, CHILI

VERDERA \$ 7 / \$ 28
GRENACHE BLANC, ESPAGNE

FONTAMARA \$ 7 / \$ 28
PINOT GRIGIO, ITALIE

RED

DONINI \$ 6,25 / \$ 8,25 / \$ 14,25 / \$ 26
MERLOT, ITALIE

DOMAINE DES DEUX RUISSEaux \$ 32
CABERNET SAUVIGNON, PAYS D'OC, FRANCE

LE FRENCH \$ 8 / \$ 32
BEAUJOLAIS-VILLAGES, FRANCE

IL VISPO \$ 34
SANGIOVESE, TOSCANE, ITALIE

RESERVA PINGOROTE, LATÚE \$ 38
100 % TEMPRANILLO, FÛT DE CHÊNE,
VIN ÉCOLOGIQUE, ESPAGNE

ROSÉ

TEMPRANILLO ROSÉ, LATÚE \$ 7 / \$ 28
VIN ÉCOLOGIQUE, ESPAGNE

CIDERS AND MEAD

CIDRE MYSTIQUE EN FÛT
\$ 4,25 / \$ 5,75 / \$ 11,50
CIDRE PÉTILLANT, HEMMINGFORD

LE DÉGEL 12% 750 ML \$ 21
LA FACE CACHÉE DE LA POMME, QUÉBEC

CRÉMENT 2,5% 750 ML \$ 19
CIDRERIE SAINT-NICOLAS, QUÉBEC

ALCOHOLS

BRAZILIAN COFFEE \$ 7,25
(ORANGE BRANDY, CAFÉ ROYAL & COGNAC)

SAINT-CRÈME \$ 6,25
DISTILLERIE MARIANA, QUÉBEC

SAINT-CRÈME LATTE \$ 7,25 / \$ 8,75

CHARTREUSE \$ 5,25

CHARLES-AIMÉ ROBERT (TYPE PORTO) \$ 6,25
DOMAINE ACER, AUCLAIR

BLOODY CAESAR \$ 7,25

GIN TONIC DU ST.LAURENT \$ 9,25
DISTILLERIE DU ST.LAURENT, RIMOUSKI
TONIC 1642, MONTRÉAL

KIR \$ 7,25
RASPBERRIES AND CASSIS SYRUP OF LA
VALLÉE DE LA FRAMBOISE

SANGRIA FOU DU ROY \$ 8,25 / \$ 19,25
LES BOISSONS DU ROY, QUÉBEC

BALADI ACERUM \$ 7,25
BANANA, PINEAPPLE, COCONUT MILK AND
ACERUM, DISTILLERIE DU ST. LAURENT

BATAILLE VODKA \$ 7,25
STAWBERRIES, RASPBERRIES AND ORANGE

MIMOSA \$ 5,50
CIDER AND ORANGE JUICE

AMARETTO SOUR \$ 7,25
DISTILLERIE MARIANA AVRIL'S ALMOND LIQUOR
MIXED WITH LEMON JUICE, ON THE ROCKS



A LITTLE EXTRA

JAM
\$ 1,75

MAPLE SYRUP
\$ 2,25

CRETON / VEGGIE-PÂTÉ
\$ 1,75 / \$ 2,50

3 BACON OR HAM SLICES
OU JAMBON
\$ 2,50

3 HOMESTYLE HASH BROWN
DE TERRE
\$ 2,25

BRIE OR GOAT CHEESE
\$ 2,75

1 crEpe WITH MAPLE SYRUP
\$ 3,50

1 CREPE / 1 TOAST
\$ 1,25 / \$ 1,25
(EXTRA BUCKWHEAT CREPE+1,75 \$)

CHEESE SAUCE
\$ 1,25

BREAKFAST

SERVED UNTIL 11 A.M. ON WEEKDAYS
AND 2 P.M. ON WEEKENDS

BREAKFAST CREPES

CREPE APPLE, BRIE, HONEY AND CINNAMON \$ 9,50

C'EST LA MIENNE \$ 10,50
CRANBERRIES, APPLE AND CINNAMON FILLING, AND MILD CHEDDAR

LA MARCHEUSE \$ 10,50
GOAT CHEESE, PEARS, GRENOBLE WALNUTS, RAISINS, AND HONEY

CREPE APPLE, EMMENTAL AND MAPLE SYRUP \$ 10,75

EGG, HAM AND CHEESE CREPE \$ 12,25
WITH MAPLE SYRUP \$ 2,25

CRACK SUR MOI \$ 15
LAMB MERGUEZ, ONIONS, APPLES, CHEESE SAUCE, EMMENTAL, AND A SUNNY
SIDE UP EGG ON TOP

SERVED WITH TOASTS (WHITE BREAD OR MULTIGRAIN BREAD)
AND JAM (STRAWBERRY OR RASPBERRY) OR PEANUT BUTTER.

AMERICAN BREAKFASTS

EGG, HOMESTYLE BREAD AND JAM 1 egg \$ 6 2 eggs \$ 6,75

LE RETAPEUR \$ 12,50
2 EGGS, HOMESTYLE BREAD, BACON, HASH BROWN
BRIE AND JAM

HOMESTYLE BREAD AND JAM \$ 3,50

OMELETS (2\$ less without toasts)

OMELET WITH SPINACH AND EMMENTAL \$ 9,50

OMELET WITH MUSHROOMS AND BRIE \$ 9,50

OMELET WITH HAM AND EMMENTAL \$ 10,50

EGG POTS (2\$ less without toasts)

LE FLORENTIN \$ 12
A MIX OF HAM, MUSHROOMS, ONIONS, SPINACH AND MELTED EMMENTAL
WITH A SUNNY SIDE UP EGG ON TOP

LE A-M \$ 12
A MIX OF VEGGIE-PÂTÉ, MUSCHROOMS, TOMATOES, ZUCCHINIS, MELTED
EMMENTAL AND BRIE WITH A SUNNY SIDE UP EGG ON TOP

LE SHERPA \$ 13
A MIX OF LAMB MERGUEZ, MUSHROOMS, GREEN PEPPERS, TOMATOES, ONIONS,
AND MELTED TOMME DE KAMOURASKA WITH A SUNNY SIDE UP EGG ON TOP

LE CANARDON \$ 14
A MIX OF SMOKED DUCK BREAST, ONIONS, SUNDRIED TOMATOES, ZUCCHINIS, AND
MELTED EMMENTAL AND GOAT CHEESE WITH A SUNNY SIDE UP EGG ON TOP

SOUP AND SALADS

SOUP OF THE DAY	\$ 3,75 / \$ 4,75
CURRY CHICKPEA SALAD	\$3,25
DUCK AND BRIE	\$7,25
LARGE VEGETABLE SALAD (LETTUCE, TOMATO, MUSHROOMS)	\$7,25
LARGE SALAD: CHICKEN OR SMOKED SALMON OR SMOKED DUCK,	\$ 11
SERVED WITH A MIX OF NUTS AND DRIED CRANBERRIES, LETTUCE, MUSHROOMS, TOMATOES AND JAPANESE VINAIGRETTE	

FAVORITE CREPES

C'EST LA MIENNE CRANBERRIES, APPLE FILLING AND MILD CHEDDAR	\$ 10
FORESTIÈRE ROAST BEEF, MUSHROOMS, ZUCCHINIS AND PESTO CHEESE SAUCE	\$ 11,50
CELLE DU VOISIN SMOKED SALMON, PEARS, ROASTED ALMONDS AND CHEESE SAUC	\$ 11
LORD BLUE HAM, SPINACH, APPLE, BLUE CHESSE AND CHEESE SAUCE	\$ 12,25
BERTHE LA CREVETTE SHRIMPS, SPINACH, BÉCHAMEL SAUCE AND PARMESAN	\$ 13
COCHONNE PIQUANTE BACON, HAM, CORN, HOT PEPPERS, ROSÉ SAUCE AND HERBES DE PROVENCE	\$ 13,75
CRÊPE D'AMOURS VEGGIE-PÂTÉ, ZUCCHINIS, MUSHROOMS, EMMENTAL AND TOMATO PESTO	\$ 14,25
CARNIVORE ROMANTIQUE BACON, CHICKEN, BLACK OLIVES, LETTUCE AND ROSÉ SAUCE	\$ 14,25
L'ENSOLEILLÉE CHICKEN, SUNDRIED TOMATOES, BLACK OLIVES, GOAT CHEESE AND TOMATO SAUCE	\$ 14,50
LA CRÊPE À STEEVE LAMB MERGUEZ, MUSHROOMS, SUNDRIED TOMATOES, EMMENTAL AND SPICY ROSÉ SAUCE	\$ 14,50
CRÊPE À ANNE CHICKEN, BLACK OLIVES, TOMATOES, PESTO AND EMMENTAL	\$ 14,50
MIMI GONZALEZ CHICKEN, CORN, RED BEANS, MILD CHEDDAR AND SALSA	\$ 14,75
POULET CARI CHICKEN, MOZZARELLA, BÉCHAMEL, MUSHROOMS AND CURRY PASTE	\$ 14,75
POMME D'ADAM CHICKEN, APPLES, MILD CHEDDAR, SPICY CRANBERRIES SALSA AND CURRY PASTE	\$ 15
BOMBAY CHICKEN, ONIONS, ZUCCHINIS, AND RED PEPPERS COOKED IN AN SWEET CREAMY SAUCE AND MOZZARRELLA (TYPICAL INDIAN FLAVOR)	\$ 16,50
LA 28 DU 11 SMOKED DUCK, MUSHROOMS, SPINACH, EMMENTAL, CARAMELIZED ONIONS, SPICY CRANBERRY SALSA AND CHEESE SAUCE	\$ 17,25
LA FRUITS DE MER CRAB, SCALLOPS AND SHRIMPS COOKED IN A MIX OF SPICES, MUSHROOMS, MOZZARELLA AND PLAIN OR ROSÉ BÉCHAMEL	\$ 18

NACHOS

SERVED WITH SALSA

NATURAL CORN CHIPS WITH MELTED CHEDDAR AND MOZZARELLA	\$ 7 / \$ 11,50	VEGETARIAN TORTILLA WITH MUSHROOMS, TOMATOES, GREEN PEPPERS, ONIONS AND EMMENTAL	\$ 11,50
VEGGIE WITH BLACK OLIVES, GREEN PEPPERS, TOMATOES, ONIONS	\$ 8,25 / \$ 12,50	CHICKEN TORTILLA WITH CHICKEN, GREEN PEPPERS AND MOZZARELLA	\$ 12,50
CHICKEN WITH CHICKEN, TOMATOES, CORN	\$ 10 / \$ 14	MEXICAN TORTILLA WITH CHICKEN, GREEN PEPPERS, ONIONS, TOMATO SAUCE AND MOZZARELLA	\$ 13
LE BICOIS WITH LAMB MERGUEZ, HOT PEPPERS, PESTO AND GOAT CHEESE	\$ 10 / \$ 14	EXTRA	
		SALSA	\$ 1,75
		SOUR CREAM	\$ 2,25
		GUACAMOLE	\$ 2,25

QUESADILLAS

SERVED WITH SALSA, SOUR CREAM, AND GUACAMOLE

NATURAL CORN CHIPS WITH MELTED CHEDDAR AND MOZZARELLA	\$ 7 / \$ 11,50	VEGETARIAN TORTILLA WITH MUSHROOMS, TOMATOES, GREEN PEPPERS, ONIONS AND EMMENTAL	\$ 11,50
VEGGIE WITH BLACK OLIVES, GREEN PEPPERS, TOMATOES, ONIONS	\$ 8,25 / \$ 12,50	CHICKEN TORTILLA WITH CHICKEN, GREEN PEPPERS AND MOZZARELLA	\$ 12,50
CHICKEN WITH CHICKEN, TOMATOES, CORN	\$ 10 / \$ 14	MEXICAN TORTILLA WITH CHICKEN, GREEN PEPPERS, ONIONS, TOMATO SAUCE AND MOZZARELLA	\$ 13
LE BICOIS WITH LAMB MERGUEZ, HOT PEPPERS, PESTO AND GOAT CHEESE	\$ 10 / \$ 14	EXTRA	
		SALSA	\$ 1,75
		SOUR CREAM	\$ 2,25
		GUACAMOLE	\$ 2,25

MAKE YOUR OWN MIX

BASE COST \$ 4,50 + YOUR CHOICE OF INGREDIENTS
FOR OUR VEGAN BUCKWHEAT GLUTEN FREE CREPE ADD \$ 1,75

MEATS AND NUTS	VEGETABLES	CHEESES	SAUCES
SMOKED ROAST BEEF \$ 2,50	CRANBERRIES \$ 1,25	MILD CHEDDAR \$2,75	CHEESE SAUCE \$1,75
SLICED HAM \$ 2,50	MUSHROOMS \$ 1,25	SWISS EMMENTAL \$2,75	PESTO CHEESE SAUCE \$1,75
LAMB MERGUEZ \$ 3,25	APPLE OR PEAR \$ 1,25	GOAT CHEESE \$2,75	ROSÉ SAUCE \$ 1,50
CHICKEN \$ 3,25	CORN \$ 1,25	MOZZARELLA \$2,75	SPICY ROSÉ SAUCE \$ 1,50
BACON ÉMIETTÉ \$ 2,50	HOT PEPPERS \$ 1,25	BRIE DOUBLE CREAM \$2,75	TOMATO SAUCE \$ 1,50
VEGGIE-PÂTÉ \$ 2,50	SUNDRIED TOMATOES \$ 1,25	PARMESAN \$2,75	SPICY CRANBERRY SAUCE \$1,75
SMOKED SALMOND (COLD SMOKED) \$ 3,50	BLACK OR GREEN OLIVES \$ 1,25	BLUE CHEESE \$2,75	SALSA \$1,75
SHRIMPS \$ 2,75	LETTUCE \$ 1,25		PESTO \$ 1,50
EGG \$ 2,50	TOMATOES \$ 1,25		TOMATO PESTO \$ 1,50
SMOKED DUCK \$ 3,25	ONION \$ 1,25		CURRY PASTE \$ 1,50
GRENOBLE WALNUTS \$ 1,25	GREEN PEPPER \$ 1,25		BÉCHAMEL \$ 1,50
SUNFLOWER SEEDS \$ 1,25	CAPERS \$ 1,25		MAPLE SYRUP \$ 2,25
ROSTED ALMONDS \$ 1,25	SPINACH \$ 1,25		
RED BEANS \$ 1,25	MARINATED EGGPLANT \$ 1,25		
	ZUCCHINI \$ 1,75		
	ASPARAGUS \$ 1,75		
	CARAMELISED ONIONS WITH PORTO \$ 2,25		

CHILDRENS MENU

MINI CREPE MEAL **\$ 7,75** OR DESSERT **\$ 5,75** WHIT 3 INGREDIENTS
(Extra \$1,25 for salmon or duck)
INCLUDING A SMALL JUICE OR SMALL MILK

DESSERT CREPES

BUTTER SUGAR	\$3,75
LA CASSIOPÉE RASPBERRIES, PEARS AND HAZELNUT CHOCOLATE	\$ 6,25
L'ORIGIMELLE BANANAS, CARAMEL, ROASTED ALMONDS AND ICE CREAM	\$ 7,25
LA TOTALE STRAWBERRIES, BANANAS, HAZELNUT CHOCOLATE AND CUSTARD	\$ 7,75
LA BOURGEOISE DARK CHOCOLATE, CHEESE SAUCE AND STRAWBERRY JAM	\$ 7,50

BASE COST 2,75 \$ + YOUR CHOICE OF INGREDIENTS

STRAWBERRIES \$ 1,25	DARK CHOCOLATE \$ 1,50
RASPBERRIES \$ 1,75	STRAWBERRIES JAM \$ 1,50
PEARS \$ 1	RASPBERRIES JAM \$ 1,75
BANANAS \$ 1	WHIPPED CREAM \$ 1,50
HAZELNUT CHOCOLATE \$ 1	ICE CREAM \$ 1,50
APPLE \$ 1	APPLE FILLING \$1,50
CARAMEL \$ 1	MAPLE SYRUP \$2,25
CRANBERRIES \$ 1	
CRÈME PATISSIÈRE \$ 1	
CUSTARD \$ 1	

DESSERTS

COOKIE	\$ 0,85
MUFFIN (HOMEMADE)	\$ 2,75
APPLE CRUMBLE (HOMEMADE)	\$ 4,25
DOUBLE CHOCOLATE BROWNIES	\$ 3,25 / \$ 4,25
LIEGE WAFFLE, PLAIN (HOMEMADE)	\$ 3,50
LIEGE WAFFLE, DARK CHOCOLATE (HOMEMADE)	\$ 4,25
SUGAR PIE	\$ 4,25
L'AMANDINE (HOMEMADE)	\$ 5,25
GLUTEN FREE CHOCOLATE CAKE (HOMEMADE)	\$ 6,25
NEW YORK CHEESE CAKE	\$ 6,25
LE PÊCHÉ (BROWNIES SUNDAE)	\$ 8,25

GLUTEN FREE

ADD \$ 1,75 FOR OUR VEGAN BUCKWHEAT CREPE (EGG FREE AND MILK FREE)

WARNING INGREDIENTS IN ORANGE CONTAIN GLUTEN

HOT BEVERAGES

WORKSHOP COFFEE
CHAPEAU MOUSTACHE
OF RIMOUSKI

FILTER COFFEE	\$ 2,75
HERBAL TEA	\$ 3
TEA (LEAVES)	\$ 3
AMERICANO, ESPRESSO	\$ 3
CORTADO, CAPPUCCINO	\$ 3,50
LATTE	\$ 3,75 / \$ 4,75
VANILLA LATTE	\$ 4 / \$ 5
CHAÏ LATTÉ	\$ 4 / \$ 5
MOKA	\$ 4 / \$ 5
HOT CHOCOLATE	\$ 4 / \$ 5
MAYA CHOCO	\$ 4 / \$ 5
WITH SOY OR OAT MILK	\$ 0,35 / \$ 0,75
WITH CHANTILLY CREAM	\$ 1 / \$ 2
EXTRA MORINGA	FREE

TEA

GREEN TEA DÉCAF CHINA GREEN SENCHA
DARK TEA EARL GREY
GREEN TEA JAPAN GENMAICHA
GREEN TEA JAPAN GENMAICHA

HERBAL TEA

TROPICAL FRUITS
EGYPTIAN CHAMOMILE
PEPPERMINT
ROOIBOS PROVENCE

COLD BEVERAGES

VEGETABLE JUICE	\$ 2,50
JUICE	\$ 1,50 / \$ 2,50
(APPLE, ORANGE OR GRAPEFRUIT)	
MILK	\$ 1,50 / \$ 2,50
SOYA MILK	\$ 2 / \$ 3
OAT MILK	\$ 2 / \$ 3
SOFT DRINKS	\$ 2,50
ICED TEA	\$ 3
LIMONATA OR ARANCIATA	\$ 3
(SANPELLEGRINO)	
MINERAL WATER	\$ 3,50
GINGER SPARKLING BEVERAGE 1642	\$ 4
MATE LIBRE ENERGY INFUSION	\$ 3
ICE LATTE	\$ 4,75

HOMEMADE JUICE \$ 4,75 / \$ 6,75

LA BATAILLE

STRAWBERRIES, RASPBERRIES, ORANGE

LE BALADI

BANANA, PINEAPPLE, COCONUT MILK