

APPETIZERS

FRIED MAC & CHEESE	11 \$
With cheddar cheese sauce	
HOMEDMADE DUMPLINGS	9 \$
With peanut sauce	
SEASON HOUMUS	6 \$
Ask you server for details	
OLIVES & MARINATED VEGGIES	6 \$
MINI POGOS	9 \$
Homemade sausages from Boucherie Les Cèdres served with honey & moustard dipping sauce	
FRENCH ONION SOUP	12 \$
With cheddar cheese & Stout from the Microbrasserie Bois Blanc broth	
PATATO PEELS	9 \$
Stuffed with bacon, cheddar, sour cream & greens onions	



TO SHARE (OR NOT TO SHARE!)

FONDANT BRIE	16 \$
Served with pear, bacon & maple butter	
1/2 OU 1 POUND OF SEASONNED CHICKEN WING	11 \$ • 20 \$
Served with choice of dipping sauce	
NACHOS RIVIÈRE ROUGE	18 \$
With choice of proteine	
TACOS TRIO	15 \$
Choice of pulled pork, shrimps or chicken with salsa	

OUR CHOICES OF SAUCE

- HONEY & MUSTARD
- SOUR CREAM, PAPRIKA & LIME
- MAYO, CHIVES & WHITE WINE
- HONEY
- BBQ

CHOICES OF PROTEINE

- GRILLED CHICKEN
- NORTHERN SHRIMPS
- PULLED PORK
- SAUSAGE MEAT



TARTARES

Our tartares are served with coutons and house salad or fries with mayo

CLASSIC BEEF TARTARE	26 \$
Quail egg yolk for Ferme La Paysanne Les Cèdres , pickles, french shallots, olive oil and Meaux mustard	
CLASSIC SALMON TARTARE	24 \$
Fried capers, shallots, olive oil, lemon juice and Dijon mustard	
BISON TARTARE	28 \$
Candied blueberries, shallots and chives	
TUNA TARTARE	28 \$
Apple, sesame seed, spicy mayo, chives and green onions	



MEAT

Our burgers and ribs are served with house salad or fries

BURGER SMASH RIVIÈRE ROUGE 22 \$

Brioched bun with 2 ground beef patties
from **Boucherie Les Cèdres**, bacon, smoked gouda,
onion, lettuce and homemade BBQ sauce

PULLED PORK BURGER 19 \$

Garnished with wild mushrooms, smoked gouda and BBQ sauce

POUTINE WITH CRISPY PORK FLANK 18 \$

Red beer from **Microbrasserie Bois Blanc** sauce
with pork flank braised in white wine

RIBS • 1/2 OU 1 24 \$ • 34 \$

Served with fries, coleslaw and BBQ Whiskey sauce



SALADS & PASTAS

GNOCCHIS 19 \$

Ask your server for details

CLASSIC MAC & CHEESE 18 \$

With cheddar cheese sauce

CLASSIC RISOTTO 26 \$

Garnished with wild mushrooms

CEASAR SALAD 22 \$

With grilled chicken

PEAR SALAD 22 \$

Served with fresh mozzarella and proscuitto

FRESH PASTA WITH NORTHERN SHRIMPS 21 \$

Demander à votre serveur pour plus de détails



DESSERTS

DESSERT OF THE MOMENT 8 \$

**ASK YOUR SERVER WITH OUR
AVAILABLE CHOICES!**



DON'T HESITATE TO ASK YOUR SERVER ABOUT OUR SPECIAL DAY MENU !

JUNIOR MENU • 12 \$

CHICKEN FINGERS

With fries and house salad

BURGER

With fries and house salad

MAC & CHEESE

With cheddar cheese sauce

Don't hesitate to tell your server about any allergies or restrictions!
We will be more than happy to accommodate your needs!

COCKTAILS, WINES & BEERS

COCKTAILS

SANGRIA GLASS: RED, WHITE OR ROSÉ	11 \$
SANGRIA PITCHER: RED, WHITE OR ROSÉ	36 \$
RIVIÈRE ROUGE	9 \$
SMIRNOFF ICE	9 \$
GIN & TONIC	11 \$
RHUM & COKE	11 \$
SEX ON THE BEACH	12 \$
BLUE LAGOON	12 \$
BLOODY CAESAR	12 \$
APEROL SPRITZ	12 \$
LONG ISLAND ICED TEA	13 \$

BEERS ON TAP (PINT • PITCHER)

COORS LIGHT	9 \$ • 22 \$
RICKARD'S RED	9 \$ • 22 \$
BOIS BLANC IPA	11 \$ • 28 \$
BOIS BLANC ROUSSE	11 \$ • 28 \$
BOIS BLANC BLANCHE	11 \$ • 28 \$



WINES

GLASS OF RED, WHITE OR ROSÉ	9 \$
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LOCAL PRODUCTS

OSÉ ORANGE VIGNOLE DE POMONE	11 \$ • 39 \$
UNI WHITE VIGNOLE DE POMONE	11 \$ • 39 \$
SENS RED VIGNOLE DE POMONE	11 \$ • 39 \$

RED

RUFFINO CHIANTI	10 \$ • 34 \$
MASI CAMPOFIORIN VERONA	12 \$ • 45 \$
AMARONE LUIGI RIGHETTI	• 65 \$

WHITE

IJALBA GENOLI RIOJA	10 \$ • 33 \$
ERRAZURIZ MAX RESERVA	10 \$ • 35 \$
SANTA MARGHERITA	11 \$ • 41 \$
DOMAINE ROMY	13 \$ • 49 \$
HENRI BOURGEOIS LES BARONNES	• 64 \$

ROSÉ

LE PIVE GRIS	10 \$ • 36 \$
GALLO WHITE ZINFANDEL	7 \$ • 25 \$

FOR JUNIORS

SHIRLEY TEMPLE	4 \$
JUS OASIS	2 \$

