

Appetizers

Common broth

8

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



Dragon claws



13

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

Dragon trichobezoars

13

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 hatchling wings

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

12 wings 24 | 24 wings 36 | 100 wings 125

Basket of toasted cheese bread

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

1 piece 9⁷⁵ | 2 pcs 15⁵⁰ | 3 pcs 20⁷⁵

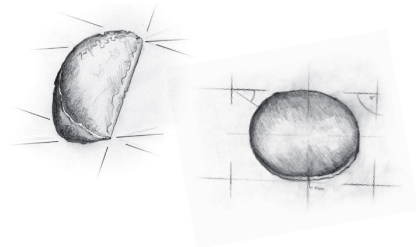
Confit duck drumsticks

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

5 drumsticks 15 | 10 drumsticks 28

"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

26

Duck rillettes, chicken liver mousse with pistachios, wild boar pâté, proscuitto and dry sausage make up for this generous 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 12²⁵ | 2 pcs 19⁵⁰ | 3 pcs 26⁷⁵



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.

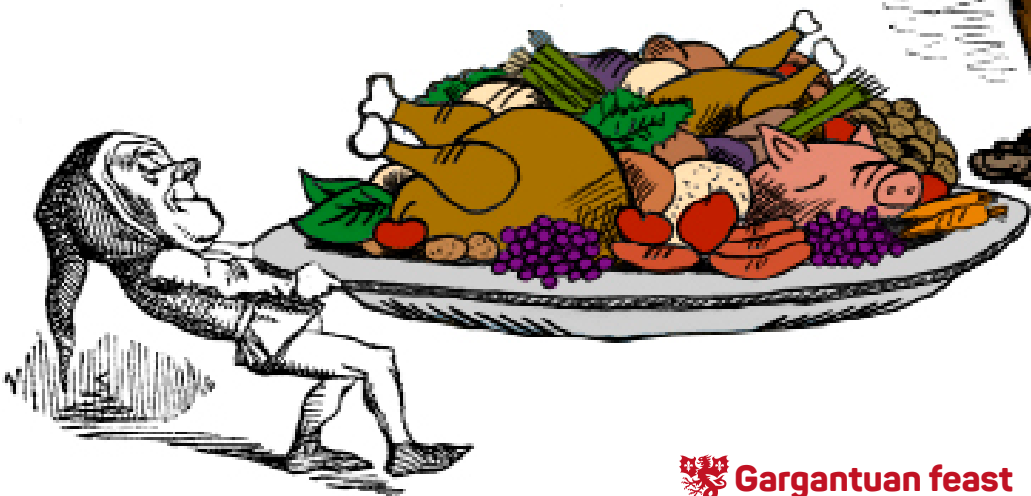
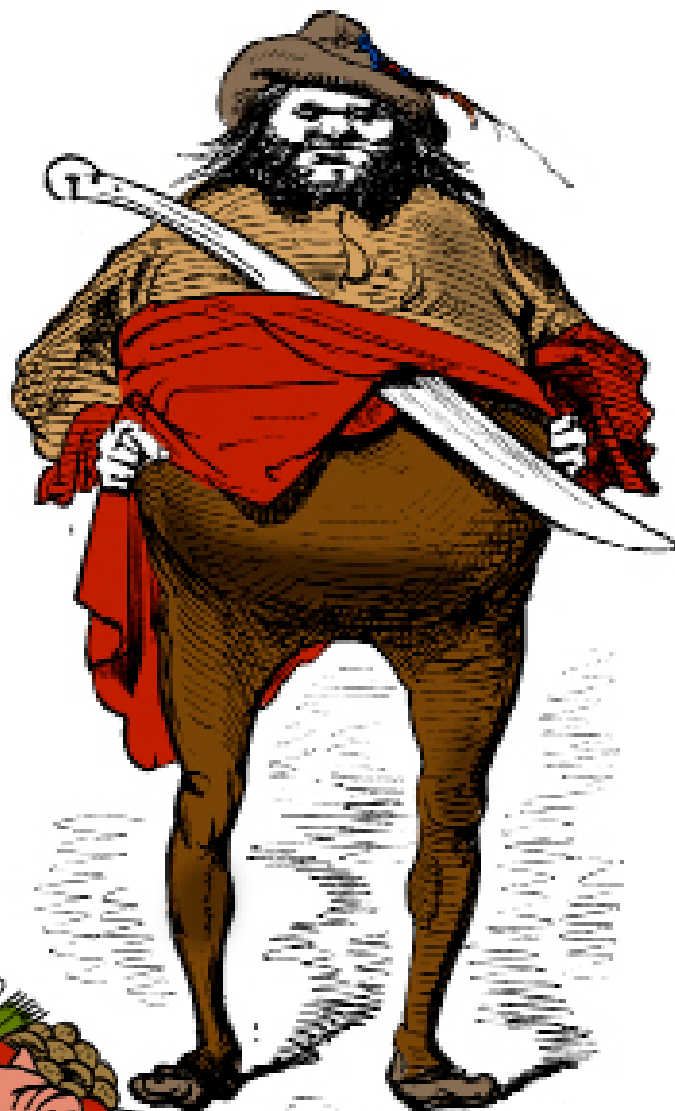
A little sum will be added to your bill in order to feed our musicians: Adults \$9 Children \$5
The gratuities will be directly added on the bill for parties of 8 people and over.

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 sausage, roasted chicken and piglet spareribs.
Comes with the side dish of your choice.

For two 115

For every additional person 57⁵⁰

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Medieval cuisine

The days of plenty table

Available with any main course

Choice of appetizer

- Common potage
- Dragon trichobezoars
- Duck rilette
- Chicken liver mousse
- Wild boar pâté

Main course of your choice

**Jodoin's palate cleanser
or Alistair's whisky**

Choice of dessert

Add \$22

to the price of the selected main course

Piglet baby back ribs



34⁵⁰

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

The tasting platter

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

Two choices (except the wild boar shank)

33⁵⁰

Confits are too good to be !

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

Wild boar sausages confit



28⁵⁰

Duck confit

One leg 28⁵⁰

Two legs 40⁵⁰

Wild boar shank confit

50

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

Wild boar shank and confit sausage

56

The vikings quenelle

25

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 braised pork cheek

29

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

Game pie

30⁵⁰

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

Red wine sauce

Individual 4

For sharing 7

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

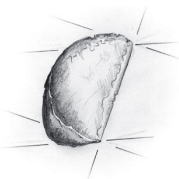
+4

Available with any dish.

CHOICE OF SIDES

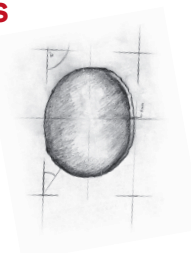
"Saxonne" fries

Stout and sprinkled with the Devil's spices.



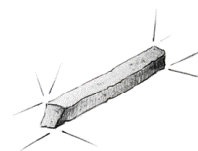
"Pétaque" fries

Thin, crispy and sprinkled with sweetened cinnamon.



"Confit" fries

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



“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 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. Choice of mozzarella or swiss cheese. Mayo, lettuce and tomatoes.	17 ⁵⁰	23 ⁵⁰	28 ⁵⁰
“Des bons vivants” Ground beef. Mayo, lettuce and tomatoes.			
+ 1 garnishment	19 ⁵⁰	27 ⁵⁰	34 ⁵⁰
+ 2 garnishments	21 ⁵⁰	30 ⁵⁰	38 ⁵⁰
The garnishments: mozzarella, swiss, brie, blue, sharp cheddar, goat cheese, cream cheese, bacon, merguez sausage or calabrese.			
The big hog  Smoked pork shoulder, dijon sauce and caramelized onions.	20 ⁵⁰	28 ⁵⁰	36 ⁵⁰
The “Dragon Rouge” Ground beef, calabrese sausage, smoked jalapeño peppers, “dragon’s blood” and dijon mustard. Mayo, lettuce and tomatoes.	20 ⁵⁰	28 ⁵⁰	36 ⁵⁰
Creamy chicken and bacon Grilled chicken, cream cheese and bacon. Mayo, lettuce, tomatoes and dijon mustard.	21 ⁵⁰	29 ⁵⁰	37 ⁵⁰
Of the ogre Ground beef, mozzarella cheese, bacon, mushrooms, bell peppers and onions. Mayo, lettuce and tomatoes.	21 ⁵⁰	29 ⁵⁰	37 ⁵⁰
Wild boar Ground wild boar. Mayo, lettuce and tomatoes.			
+ 1 garnishment	22 ⁵⁰	32 ⁵⁰	40 ⁵⁰
+ 2 garnishments	25 ⁵⁰	37 ⁵⁰	44 ⁵⁰
The garnishments: mozzarella, swiss, brie, blue, sharp cheddar, goat cheese, cream cheese, bacon, merguez sausage or calabrese.			
“Du fleur de lys”  Created to celebrate our love of Québec’s terroir and our 25th anniversary! Ground beef, sharp cheddar cheese, bacon relish, smoked mayonnaise and aragula.	24 ⁵⁰	32 ⁵⁰	40 ⁵⁰

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.

Master chef's inspiration

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

22⁵⁰

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

Root vegetables confit of maistre queux Nazaire

24⁵⁰

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

26⁵⁰

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

Extra cheese curds

+3

Root vegetables confit of the gardener 22⁵⁰

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

Butternut squash stew 24⁵⁰

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 24⁵⁰

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

+4

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

Fry dip (regular mayo or with herbs)

Cup (2oz) 1⁵⁰ | **Bowl** 6

Red wine sauce

Individual 4 | **To share** 7

Gluten-free option

+3

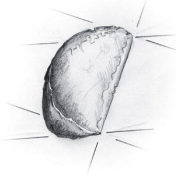
Shareable main dish

+5

CHOICES OF SIDES

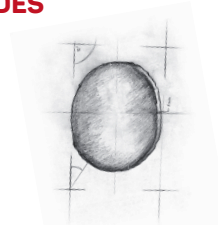
Saxonne "fries"

Stout and sprinkled with the Devil's spices.



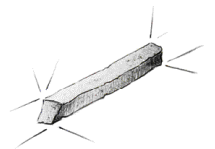
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"Confit" fries

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Mignardises

"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 6⁵⁰ | A dozen for take-out 9 | Extra dipping sauce 2

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.

9

Moist chocolate cake with cranberry and Grand Marnier chutney

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

9

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 rum coulis, topped with a sweet crumble.

9

"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 10

A la gargantua style 40
(To share with your friends, 8 pers.)

Extra share +5

Just because you can. And we know you want it!

Topping of caramelized bacon 3

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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You can also become "friends" with all the colourful characters you rubbed shoulders with while you were among us :
Alistair Aubergiste, Florent Gratine, Gaspard Delagrappe, Gerbette Aularge,
Gotié Sansremords, Margot Ladevine...

You'll find the full list on the Auberge's Facebook page.

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