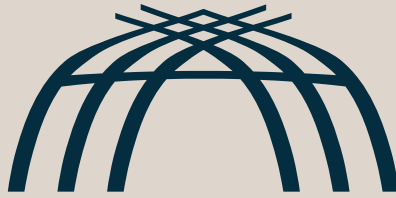


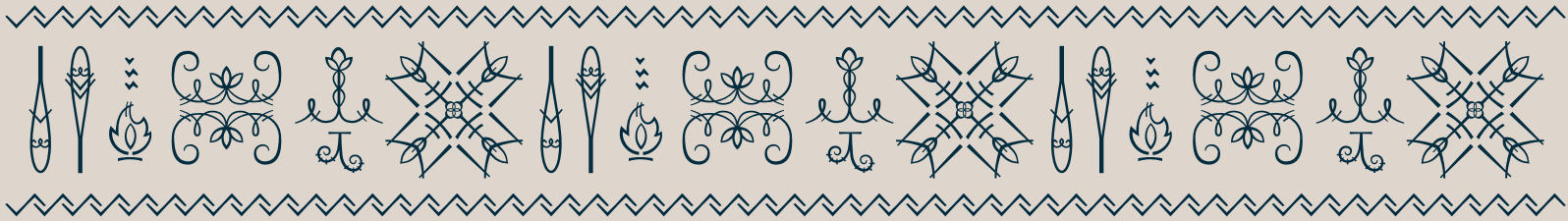
Ktonukhotone wocopskul.  
Kinapotomone micuwakon.  
Pimsqehtune elihtasik  
weci wolitahatomeq psiw keq.  
Wecessik ktahkomiqok, supeqok  
naka psi amoniw eyik.  
Wiciw ellamsok, weyossis naka nihtol sqotesol.  
Amonuhqepiyane tuwihputik.  
Weci lewestuhtiyeq, weci wikahtomeq.

Celebrate roots.  
Magnify food.  
Shape the ingredient to  
appreciate its entirety.  
From the earth, the sea  
and everything around it.  
Between the wind, the beast  
and the ambers.  
Gather around the table.  
To talk, to savor, to be  
together.





# MENUS MIDI



## OUR LUNCH TIME DEALS

### **PACKAGE: "I forgot my lunch again"**

Add \$10 to your main course and get a starter of your choice as well as our dessert of the day!



### **Good wine, low price : 4 oz for \$6**

Choice between red and white wine:

**WHITE:** Paulo Eden Blanc, Coteau Rougemont, Vidal and Frontenac grapes, Montérégie

**RED:** Bus.9, Adega Cooperativa, Aragonez and Syrah grapes, Lisbon, Portugal



### **Featured beer at \$7**

Ask your server about our current featured beer!  
(Format varies depending on the type of beer featured)



# CHILDREN'S MENU (LUNCH)

## FOR ONLY \$5

Buying one adult main course entitles you to one child's choice for \$5.  
Includes one beverage.

### The little chicken

1 fried boneless chicken thigh, served with fries

### Pasta with cheese

Gemeli pasta, white sauce with cheddar and garlic

### Poutine

French fries and homemade demi-glace sauce, cheese curds

### The hot dog

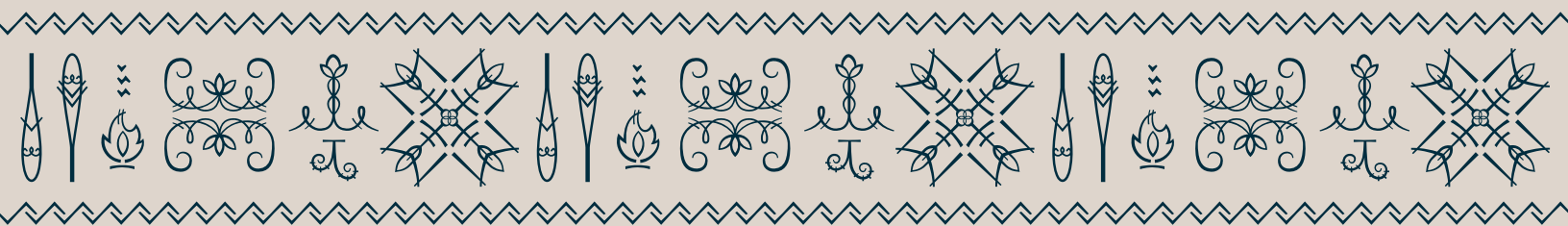
Brioche bun, O'rye farm pork sausage,  
served with fries

### Extras +\$2

Green salad, seasonal vegetables

### Beverages:

pepsi, seven up, fruit juice, glass of milk



## OUR STARTERS

<b>Ksahp (Potage)</b> 7	<b>Local yellow pea hummus</b> 7	<b>Crispy cheese fondue</b> 7
Soup of the day Served with homemade bread.	Organic yellow pea hummus from St-Jean-Port-Joli with grilled peppers and sunflower seeds, lightly spiced pickled vegetables, chorizo, toasted bread	Square (1) of homemade parmesan fondue, apple and dried fruit chutney.

## DECADENT BURGERS | GUÉDILLE

<b>The Big Max</b> 25	<b>The Wahsipekuk roll</b> 36
local beef, sharp cheddar, homemade Big Max sauce, onion confit, bacon, lettuce, tomatoes, pickles.	Lobster and Nordic shrimp roll, yogurt aioli with herbs, lettuce, tomatoes, corn salsa. (Not a burger)
<b>The Kentuc-Qey chicken</b> 24	
Fried chicken in a cornmeal crust, spiced maple syrup, homemade ranch dressing, lettuce, tomatoes, pickles.	
<b>Smoked Tofu Made with Pastrami</b> 22	
Tofu marinated in pastrami spices and then smoked, maple wood, maple mustard, spicy mayo, lettuce, pickles, fermented sauerkraut	

**The extras:** Cheese 3 | Bacon 4  
Condiments 2 | Sauce burger/frites1|  
Poutine sauce or other hot sauce 3|  
Change the fries to poutine 4 | Change both sides to poutine 8

## POUTINES

<b>The Classic</b> 17	<b>La Wahsipekuk</b> 36	<b>Pulled pork</b> 22
Homemade fries, demi-glance, cheese curds.	Creamy sauce made with homemade lobster bisque, lobster meat and nordic shrimp.	Fermented sauerkraut, spicy mayo, and fried onions.

## MAHQANIHPUKKIL (DESSERTS)

Dessert of the day	7	Signature Crème brûlée	11	Chocolate tartlet with 12 sweet gale
A homemade dessert, made with love, and for only \$7? Yes indeed! Ask your server what we have prepared for you.		Crème brûlée flavored and seasoned differently depending on the season		Milk chocolate tartlet and sweet gale, compote of black fruits from the lower St. Lawrence, whipped white chocolate ganache and pear sorbet.

## SIGNATURE ESPRESSO MARTINIS

The Saint-Crème	14	The Moka	14
Espresso, espresso liqueur, "Saint-Crème" cream sugar liqueur, maple sugar		Espresso, espresso liqueur, Morbleu cocoa rum, simple syrup, cocoa powder	
ALVÉOLE	15	The Hazelnut	15
Espresso, espresso liqueur, Alveole honey caramel liqueur (first creme liqueur to be 100% Quebec-made), caramel simple syrup		Espresso, espresso liqueur, vegan alcoholic cream "hazelnut cremette", cocoa powder	

## COFFEE, TEA AND HERBAL TEAS

"Mocassin Joe" Coffees		Infusions locales	4	Northern Tea *	4
Kanyen'kehà:ka Company (Mohawk)		Ask us what kinds of infusions we currently have available.		Willowherb black tea, Willowherb green tea, Willowherb wulong style Sea buckthorn tea	
Filter coffee	3				
Espresso or Long coffee	4				
Latte with boreal spices	7				
Affogato with sweetclover ice cream	9				

*\*Northern tea is a pioneering company that crafts authentic teas using traditional methods and the boreal flora.*