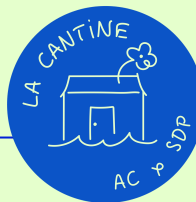


manger



Chips maison 8

Salade croquante 16
— *haricots verts, raddichio, maïs, halloumi, pistache*

Salade Caprese 18
— *tomates Heirloom, burrata, olive taggiaschi, fleur d'ail, pain grillé*

Guédille BSL 16
— *crevettes, boston, radis, guacamole, panko aux herbes*

Crevettes popcorn 19
— *crevettes nordiques, tempura, ciboulette, mayo épicée*

Pappardelle Saison 20
— *ail, roquette, burrata, tomate cerise, piment chili, panko*

Sandwich poulet frit 19
— *boston, échalotes marinées, miel épicé, mayo*

Sandwich bœuf rôti 17
— *roquette, parmesan, oignons caramélisé, aioli*

Brownies 8
— *Caramel salé*

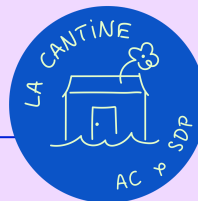
enfant

Filet de poulet frit 12
— *sauce miel dijon*

Pâtes tomate 8
— *sauce tomate, parmesan*

Grilled cheese 8
— *cheddar orange*

boire



bière

Autre chose - Bohémienne
— *pilsner*

pint pitcher

12 35

Unibroue - Saison libre
— *blonde*

12 35

Autre chose - De Rivière-Trouve
— *HIPL*

12 35

prêt-à-boire

White Claw (355 ml)
— *cerise noire, framboise, thé glacé pêche*

9 4/34

Dillon's Tangerine & Lemon (355 ml)
— *avec un soupçon de Menthe*

11 4/42

Sainte-Marie Mojito (355 ml)

13 4/50

cocktails

rhum limonade
— *Rhum Sainte-Marie, jus d'agrumes, sirop de citron, soda*

drink pitcher

12.50 50

greyhound
— *Vodka White Keys, pamplemousse, soda, lime*

12.50 50

coconut rum
— *Rhum Sainte-Marie noix de coco, coconut, jus d'ananas, lime, soda*

12.50 50

paloma
— *Spiritueux d'agave Comont, pamplemousse, soda, lime*

13.50 60

spritz les îles
— *Les Îles Spritz, sparkling wine, soda*

13.50 60

le saison
— *Dillon's non filtré, mousseux, soda, sirop de saison*

13.50

Dillon's Kombucha
— *Dillon's non filtré, Club Kombucha,*

13.50

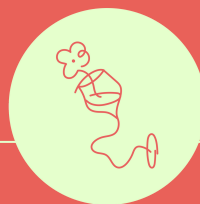
White Keys + Mate Libre
— *Vodka White Keys, Mate Libre*

13.50

shooters

5 5/20





effervescent

Cava Brut Nature Gran Reserva 2018, Sumarroca, Espagne —— <i>parallada, xarel-lo, maccabeu (bio)</i>	12	48
Pét-Nat Bubbly 2020, Southbrook, Canada —— <i>chardonnay (nature)</i>		76

blanc

Patras 2021, Tetramythos, Grèce —— <i>roditis (nature)</i>	10	46
Vouvray Épaulé Jeté 2020, Catherine et Pierre Breton, France —— <i>chenin blanc (nature)</i>		66

rosé

IGP Macédoine 2020, Domaine Thymiopoulos, Grèce —— <i>xinomavro (bio)</i>	11.50	53
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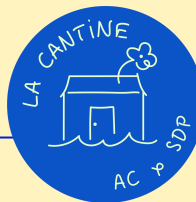
orange

Riviera Secateurs Swartland 2021, Badenhorst, Afrique-du-Sud —— <i>chenin blanc, grenache blanc (bio)</i>	13	59
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rouge

Jumilla 2020, Parajes del Valle, Espagne —— <i>monastrell (bio)</i>		46
Gaillac La Cuisine de ma Mère 2020, Nicolas Grosbois, France —— <i>braucon, duras, merlot (nature)</i>	12	55

brunchs



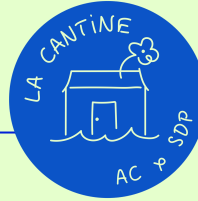
Tous les dimanches
11h-15h

Pain doré — fraises, crème anglaise, noisettes caramélisées, sirop d'érable, basilic	16
Sandwich Dej — oeuf coulant, hashbrown, salsa de bacon, cheddar, laitue, tomate	17
Brouillade — oeuf, chorizo, poivrons rouge, tomates, verdure, croûton	15
Tartine — avocat, oignon caramel, verdure, échalote marinée, œuf poché, parmesan	16
Poutine Saison — pdt, fromage en grains, lardons, sirop d'érable, hollandaise, échalote marinée, œuf poché	18

boire

		<i>bottomless (2h)</i>	
Mimosa	11	35	
Espresso	3.25		
Cortado	4		
Cappuccino	4.5		
Latte	5		
Latte glacé	5		

menu



Home-made potato chips 8

Crunchy salad 16
— green beans, raddichio, corn, halloumi, pistachio

Caprese salad 18
— Heirloom tomatoes, burrata, taggiaschi olives, garlic flower, toast

Shrimp roll 16
— shrimp, boston, radish, pea shoots, herb panko

Popcorn shrimp 19
— Nordic shrimps, tempura chives, spicy mayo

Pappardelle Saison 20
— garlic, arugula, burrata, cherry tomato, chili pepper, panko

Fried chicken sandwich 19
— boston, marinated shallots, spiced honey, mayo

Roasted beef sandwich 17
— arugula, parmesan, caramelized onions, aioli

Brownies 8
— salted caramel

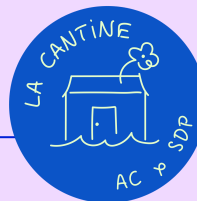
kids

Fried chicken fillet 12
— dijon honey sauce

Pasta 8
— tomato sauce, parmesan

Grilled cheese 8
— orange cheddar

drinks



beers

Autre chose - Bohémienne
— *pilsner*

pint pitcher

12 35

Unibroue - Saison libre
— *blond*

12 35

Autre chose - De Rivière-Trouve
— *HIPL*

12 35

ready-to-drink

White Claw (355 ml)
— *black cherry, raspberry, iced tea peach*

9 4/34

Dillon's Tangerine & Lemon (355 ml)
— *with a hint of mint*

11 4/42

Sainte-Marie Mojito (355 ml)

13 4/50

cocktails

rum lemonade
— *Sainte-Marie Rum, citrus juice, lemon syrup, soda*

drink pitcher

12.50 50

greyhound
— *White Keys Vodka, grapefruit, soda, lime*

12.50 50

coconut rum
— *Sainte-Marie Coconut Rum, coconut, pineapple juice, lime, soda*

12.50 50

paloma
— *Comont Agave Spirit, grapefruit, soda, lime*

13.50 60

spritz les îles
— *Les Îles Spritz, sparkling wine, soda*

13.50 60

season
— *Dillon's Unfiltered Gin, sparkling wine, season syrup, soda*

13.50

Dillon's Kombucha
— *Dillon's Unfiltered Gin, Club Kombucha,*

13.50

White Keys + Mate Libre
— *White Keys Vodka, Mate Libre*

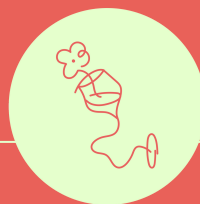
13.50

shooters

5 5/20



wines



G

B

bubbles

- Cava Brut Nature Gran Reserva 2018, Sumarroca, Spain 12 48
— *parallada, xarel-lo, maccabeu (organic)*
- Pét-Nat Bubbly 2020, Southbrook, Canada 76
— *chardonnay (nature)*

white

- Patras 2021, Tetramythos, Greece 10 46
— *roditis (nature)*
- Vouvray Épaulé Jeté 2020, Catherine et Pierre Breton, France 66
— *chenin blanc (nature)*

rosé

- IGP Macédoine 2020, Domaine Thymiopoulos, Greece 11.50 53
— *xinomavro (organic)*

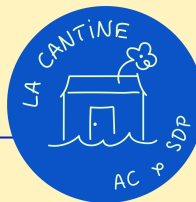
orange

- Riviera Secateurs Swartland 2021, Badenhorst, South-Africa 13 59
— *chenin blanc, grenache blanc (organic)*

red

- Jumilla 2020, Parajes del Valle, Spain 46
— *monastrell (organic)*
- Gaillac La Cuisine de ma Mère 2020, Nicolas Grosbois, France 12 55
— *braucon, duras, merlot (nature)*

brunches



Every sunday
11am-3pm

French Toast — <i>strawberry, custard, caramelized hazelnuts, maple syrup, basil</i>	16
Breakfast Sandwich — <i>runny egg, hashbrown, bacon salsa, cheddar, lettuce, tomato</i>	17
Chorizo Scrambled Eggs — <i>eggs, chorizo, red peppers, tomatoes, greens, croutons</i>	15
Avocado Toast — <i>avocado, caramel onion, greens, marinated shallot, poached egg, parmesan</i>	16
Poutine Saison — <i>potato, cheese curds, bacon, maple syrup, hollandaise, marinated shallot, poached egg</i>	18

drinks

Mimosa	11	<i>bottomless (2h)</i> 35
Espresso	3.25	
Cortado	4	
Cappuccino	4.5	
Latte	5	
Iced Latte	5	

