

APPETIZERS



LA CROISÉE DES CHEMINS

CULINARY MAP

SOUP OF THE DAY 6.

Seasonal, served with artisan bread

HOMEMADE FRIES 6./8.

Mayo: indian, spicy, aioli, pesto rosso, or ultra hot
+ Truffle & parmesan 3.

CHEESE & HERBS 6.5

Fresh cheese curds + pesto

HOMEMADE FRIED PICKLES 9.5

(4) Spicy mayo or house Ranch sauce

HOMEMADE FRIED OLIVES 10.

Green olives, served with sour cream or mythical mayo

CAESAR SALAD 11.

Romaine lettuce, bacon, croutons, parmesan, fried capers and garlic Caesar dressing

COD ACCRAS 11.5

(7) Salt cod fritters, aioli mayo

BEER-BATTERED CHEESE CURD 12.

Fresh cheese, *Blanche de Charlevoix* batter, house marinara sauce

FRENCH ONION SOUP 12.

White and red onions, *L'Oie de Murphy* (stout) beer and artisan bread, gratinéed with strong cheese

DUCK WINGS 12.5

(4) Confit duck wing drumsticks, Maple-garlic-bourbon sauce

NACHOS "LA CROISÉE" 12.5 / 21.

Gratinéed cheese, banana peppers, green onions, Kalamata olives, queso and house BBQ sauce [*Salsa / Sour cream / Queso*]
+ Bacon! 4.5 / 6.
+ Ground beef and onions 4.5 / 6.
+ Confit duck 7.5 / 9.

BUFFALO RANCH MINI BURGERS 14.

(2) Small brioche buns, breaded chicken, homemade Buffalo and Ranch sauces, nacho cheese and crunchy pickled cabbage

CHICKEN WINGS 14.

6 WINGS 14. / 12 WINGS 24.

Our legendary sauces

HOUSE BBQ
Mild, sweet and slightly smoky

DOM-DOM
Hot teriyaki

BUFFALO
Buttery cayenne

VALAR
Scotch bonnet, mango, chipotle and roasted red peppers



+ House Ranch sauce 3.

HOMEMADE DUCK RILLETTES 15.

Fruit chutney and croutons

BEET TARTARE 15.

Goat cheese, pear, and caramelized pecan nuts with citrus dressing

SALMON TARTARE 17.5

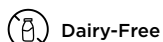
Lemon sauce, shallots, cilantro, sriracha and candied lemon

DUCK TARTARE 17.5

Duck magret, truffle, parmesan, shallots and balsamic glaze

PLATTER OF DUCK DELICACIES 34.

(2-3 pers.) Duck rillettes, duck prosciutto and foie gras parfait. Brioche bread, fruit chutney, pickles and croutons



MAIN DISHES

CAESAR SALAD 17.

Romaine lettuce, bacon, croutons, parmesan, fried capers, and garlic Caesar dressing
+ Homemade confit duck 7.5

MAC AND CHEESE 21.

Old cheddar and gruyère béchamel sauce and shallots deglazed with white wine
(Pimp it up? Check the extras list)

CAWARMA 21.5

Naan bread, confit duck, pickled white turnips, Romaine lettuce, cherry tomatoes, red onions, aioli and shawarma spice blend
Homemade fries or chef's salad

FISH & CHIPS "LA CROISÉE" 26.

(2) Beer-battered cod fillets made with *Blonde de l'aubergiste* (Lager), homemade fries, pickles and tartar sauce

ASPARAGUS RISOTTO 29.

Arborio rice, homemade vegetable broth, parmesan, asparagus, pesto, basil and walnuts

SALAD "LA CROISÉE" 30.

Mixed salad, beef flank steak, caramelized pecan nuts, fresh cheese curds, radishes, cherry tomatoes, shallots and cucumber, maple dressing and balsamic glaze

BEEF FLANK 36.

Marinated flank steak served with peppercorn sauce and homemade fries
*[Rare, **medium-rare**, **medium**, **medium-well**, well-done]*

+ Sautéed mushrooms 4.5

+ Foie gras parfait 6.

BETWEEN THE BUNS

BURGER "LA CROISÉE" 22.5

Viennese bun, beef patty, bacon, homemade Thousand Island sauce, beer-caramelized onions, Romaine lettuce, cheese and pickles
Homemade fries or chef's salad

VEGGIE BURGER 23.5

Viennese bun, veggie patty, sautéed mushrooms, homemade Thousand Island sauce, beer-caramelized onions, Romaine lettuce, cheese and pickles
Homemade fries or chef's salad

DUCK SMASH BURGER 24.

Brioche bun, 100% duck magret patty, cheese mix, special sauce and crunchy pickled cabbage
Homemade fries or chef's salad

ENJOYED YOUR MEAL?

Offer a drink to the kitchen staff to thank them!

*4.5 \$ / COOK



TARTARES

DUO 32. – TRIO 42.

Homemade fries or chef's salad

BEET TARTARE

  25.

Goat cheese, pear, and caramelized pecan nuts with citrus dressing

SALMON TARTARE

  31.

Lemon sauce, shallots, cilantro, sriracha and candied lemon

DUCK TARTARE

  31.

Duck magret, truffle, parmesan, shallots and balsamic glaze




PIZZA ON NAAN BREAD

MARINA-GHERITA

17.

Naan bread, house marinara sauce, garlic oil, cheese curds, basil and duck prosciutto

PALMPEDE PIZZA

 24.

Naan bread, stracciatella, confit duck, caramelized onions, sautéed mushrooms and a mix of mozzarella and cheese curds

ADD-ONS

Fries Salad	2.5
Truffle & Parmesan Fries	3.
Cæsar Salad	5.
Poutine	5.5
Fries Cæsar Salad.	6.

OUR MYTHICAL MAYO

INDIAN MAYO

Honey, curry, coriander and lime

SPICY MAYO

Harissa, smoked paprika, cayenne and horseradish

AIOLI MAYO

Garlic, lemon and chives

PESTO ROSSO MAYO

Basil, sundried tomatoes and pine nuts

ULTRA SPICY MAYO

Valar sauce



Golden fries, crispy on the outside and tender on the inside



Fresh cheese curds from St-Guillaume dairy



Brown sauce whipped with cream made from our homemade BBQ sauce

HOUSE POUTINE

🍃 14.5

ITALIAN

Homemade Bolognese sauce
+ *Homemade poutine sauce 1.*

🌿 18.

NEW YORK STYLE

Sour cream, bacon and green onions

20.5

BUFFALO

Popcorn chicken, homemade Buffalo sauce and green onions

🌶️ 21.5

WESTERN DELUXE

Duck sausage and wilted leeks

🦆 22.5

CHEESEBURGER

22.5

Ground beef and onions, pickles, cheese and Thousand Island sauce

CONFIT DUCK

🦆 24.

Confit duck and caramelized onions

BEEF CHEEK

25.

Braised beef cheek and beer demi-glace sauce

★FOIE GRAS

🦆 29.

Foie gras poutine sauce, confit duck, shallots deglazed with white wine and foie gras parfait

EXTRAS

Green / red onions 1.5
Homemade BBQ sauce . . 1.5
Banana peppers 1.5
Pickles 1.5
Kalamata olives 1.5
Jalapeños 2.
Mythical mayo 2.
Caramelized onions 2.
Queso 2.5
Salsa 2.5

Wilted leeks 2.5
Homemade poutine sauce 2.5
Sour cream 2.75
Homemade sauces 3.
Shallots deglazed with white wine 3.5
Maple-garlic-bourbon sauce 4.
Nacho cheese 4.
Fresh cheese curds 4.
Sautéed mushrooms . . . 4.5

Bacon ! 4.5
Popcorn chicken 4.5
Ground beef and onions 4.5
Goat cheese 5.
Duck sausage 7.
Confit duck 7.5
Foie gras parfait 7.5
Beef cheek 10.5
Half-beef flank 15.

