

LA FABRIQUE
B I S T R O T
3 6 0 9 ST-DENIS
MONTRÉAL, QUÉBEC, H2X 3L6
·LAFABRIQUEBISTROT.COM·
5 1 4 . 5 4 4 . 5 0 3 8



..... STARTERS

————— IN A JUG —————

(For 2 and some more!)

Mentionned to the table -12-

Roots vegetables, olive oil, sherry vinegar -12-

————— IN A BOWL —————

Beet, yogurt, celeriac and mint rémoulade, kohlrabi, chickpea, pois chiche, runny egg, white wine marinated maquerel 13/18

Green bean, preserved tomato, cucumber, almond, crouton, apple, balsamic and truffle vinaigrette* 10/17

Mixed greens 6/8

Mi-figue, mi-raisin: Israeli couscous, fig, grape, fennel, mango, apple, dry banana, mint, cilantro, pine nut, popcorn chicken* -14-

————— IN A TERRINE —————

Ferme Élisée duck foie gras torchon, fig jam, homemade brioche -18-

Beef-carrot, caper flavoured mayonnaise -10-

Quebec's melted cheeses, proscuitto, apple marmelade -15-

————— BY THE KNIFE —————

Beef tartar, balsamic mushroom tart, slice of old cheddar, balsamic vinaigrette 15/26

Salmon tartar, sweet potato, clementine, daikon, wasabi vinaigrette, rice puff 15/26

Crispy pork feet with tarragon and old fashioned mustard, endive and apple salad* -11-

3 by the knife platter: beef, salmon, pork feet* -26-

... homemade fries cooked in duck fat +6

..... THIS FRONT IS WELL BACKED



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————— IN A DISH —————

Élysée Farm pan-seared foie gras, belluga lentil, sunchoke, kohlrabi, bloody orange, nappa cabbage, cilantro -28-

Vegetarian mushroom risotto, yellow beet, leek ... extra scallop ... MP -22-

Salmon chowder, mussel, corn, cabbage, zucchini, white turnip, green bean, okra -26-

Lamb, octopus, zucchini, ricotta cheese, tamarin, carrot, basil -29-

Rabbit stew, cavatelli, caper, snail, carrot, boiler onion, celeriac purée -27-

Pulled pork burger, cheddar, coleslaw, homemade fries cooked in duck fat* -19-

Veal blade, gnocchi, shellfish vinaigrette, crab salad, celeriac, apple, rhubarb, mayonnaise, 67 egg yolk, sorrel -27-

Braised beef shoulder, boulangere potatoes, curry, shiitake, bell pepper, sucrine, grape, mint -26-

Aged grilled beef sirloin 1855 Black Angus with:
... vegetables from our Quebec's barns -35-
... homemade fries cooked in duck fat -32-
... extra for man: pan-seared duck foie gras, scallop +14

... extra fries cooked in duck fat +6

————— DESSERT —————

Microwave homemade Jean Louis* -9-

Lemon meringue tart, honey* -9-

In a verrine: confit chesnut, lemon flavoured homemade yogurt, Calvados, nuts candy* -9-

French toast, clove caramel, fleur de sel -9-

Oven cooked apple, coco daquoise, apple caramel, orange blossom -8-

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* This dish contains nuts.
Please mention to your waiter if you have any food allergies or restrictions.

