

LA FABRIQUE
B I S T R O T

3 6 1 9 ST-DENIS
MONTRÉAL, QUÉBEC, H2X 3L6

·LAFABRIQUEBISTROT.COM·
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4 courses menu
"Je garde le CàP"
50\$

IN A JUG

Parsnip, pear, hazelnut oil*	-13-
By the bowl: Cold mushroom soup, miso, eggplant, tomato, salsa of candied olive, cilantro, lime	-8-

IN A BOWL

Baby potato, mackerel, maple syrup, rugbrod, radicchio compote, egg 67°, pickled turnip, Tomme des Demoiselles*	-14-
Green bean, preserved tomato, cucumber, almond, crouton, apple, balsamic and truffle vinaigrette*	11/18
Artisan lettuces, crème fraiche, old red wine vinegar, horseradish, cheddar crouton	-8-
Mi-figue, mi-raisin: Israeli couscous, fig, grape, fennel, mango, apple, dried banana, mint, cilantro, pine nut, popcorn chicken*	-14-

BOARDS

Beef chuck terrine in parsley jelly, caper, egg yolk, cucumber pickle, mayonnaise	-11-
Quebec's melted cheeses terrine, prosciutto, cranberry coulis, mustard seed	-15-
Cheeses from the neighbouring area, nuts, homemade marmelade*	-16-
Ferme Élisée foie gras torchon, brioche, crushed Cortland apple	-19-

BY THE KNIFE

Oyster on the shell, mignonnette	18/36
Royal bream ceviche, falafel, confit garlic yogurt foam, papaya, mango, chick pea	-16-
Salmon tartare, sweet potato, cara cara orange, daikon radish, apple, wasabi vinaigrette	15/26
Beef tartare, balsamic mushroom tart, slice of old cheddar, balsamic vinaigrette	16/26

IN A DISH

Tofu gong bao, peanut, bell pepper, leek, cucumber, broccoli, apple, turnip purée*	-21-
Vegetarian mushroom cassoulet, olive, seared halloumi, pink pepper, lemon confit foam* ... Extra scallop	-23- +4ch.
Bourride Sétoise: monkfish, gnocchi, egg, leek, kale, carrot	-26-
Swordfish, ricotta gnocchi, coconut sauce, carrot, bok choy, spicy coconut crumble, mushroom pickle	-27-
Ravioli of foie gras, seared sweetbreads, salsify, Timut pepper, Brussels sprout, kombu butter	-30-
Quebec's lamb stew, octopus, eggplant gratin, ricotta, cauliflower, caper, olive, Meyer lemon, pine nut	-29-
Pulled pork burger, coleslaw, cheddar, pickle, homemade fries cooked in duck fat	-19-
Aged grilled beef sirloin "Angus Nebraska" with: ... risotto, chimichurri, endive, beet ... homemade fries cooked in duck fat ... extra for man: pan-seared foie gras, scallop	-35- -32- +14
Homemade fries cooked in duck fat	+6

DESSERT

Soft chocolate cake, custard, orange blossom, citrus salad*	-10-
Maple tart, pecan, sea buckthorn*	-10-
In a verrine: chesnut, lemon flavoured yogurt, Calvados, nuts*	-9-
French toast, clove caramel, fleur de sel	-9-

*This dish contains nuts or peanuts