

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

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IN A JUG

(For 2 and some more!)

Squash, hazelnut, Xeres vinegar* -12-

IN A BOWL

Lentil, crunchy vegetables, sweet potato, apple, pork broth, egg, Graham biscuit* -13-

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

Greek vegetables salad: cauliflower, carrot, celeri, grilled zucchini, onion, mushroom, feta, cilantro, confit fish -12-

Mixed greens 6/8

Mi-figue, mi-raisin: Israeli couscous, fig, grape, fennel, mango, apple, dry banana, parsley, mint, cilantro, pine nut, popcorn chicken* -13-

IN A TERRINE

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

Pig and some more -9-

Niçoise: tuna, tomato, olive, artichoke, egg, mayo, basil -8-

Ferme Élysée duck foie gras torchon, fruits compoté* -18-

BY THE KNIFE

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

Salmon tartar, mayo, parsley, confit lemon, pine nut, sunflower seed, green shallot, apple, padano cheese* 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-

Half-dish: burned salmon a la plancha, beet, orange, lentil, water melon radish, citrus vinaigrette -17-

... homemade fries cooked in duck fat +6

..... THIS FRONT IS WELL BACKED

IN A DISH

Élysée Farm pan-seared foie gras, vanilla and potato velouté, coco beans, chanterelle mushroom, Ontario pan-seared peache -28-

Ricotta, leek and spinach ravioli, glazed carrot, confit rutabaga, green peas, boiler, liveche, Tommes des Demoiselles -23-
... extra scallop +5ch.

Slowly cooked hake, cauliflower, coconut, curry, peanut, smoked fish, pack choy, cilantro* -26-

Grilled pork shoulder, mussel chowder, carrot, turnip, fennel, squash purée -22-

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

Shredded Stanstaed rabbit, apple, white homemade pasta, season vegetables, Fino flavoured carrot purée -26-

Braised beef shoulder, potato, avocado, green bean, apple and shiitake cold salsa, vitello tonato mayonnaise -27-

Melted milk-fed veal cheek, risotto, golden raisin, rutabaga, cipollini onion, green cabbage, juniper berry, tarragon -33-

Aged grilled beef sirloin 1855 AAA, potato, summer vegetables -32-

... just steak and fries cooked in duck fat -29-

... 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* -9-

Homemade yogourt foam, confit squash and sweet potato, golden raisin white cake -8-

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

Confit apple with orange and cinnamon, sablé, pistachio, prune cream* -8-

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* This dish contains nuts.

Please mention to your waiter if you have any food allergies or restrictions.