

LA FABRIQUE
B I S T R O T

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4 courses menu
"Je garde le CàP"
50\$

IN A JUG

Cold mushroom soup, miso, eggplant, tomato, salsa of candied olive, cilantro, lime	-13-
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IN A BOWL

Fried squid, Quebec sweet potato, fennel, grapefruit, marigold, shrimp chips, massawippi miso cream *	-15-
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, nut bread *	-11-
Cheeses from the neighbouring area, nuts, homemade marmelade *	-16-
Quebec's melted cheeses terrine, prosciutto, cranberry coulis, mustard seed	-15-
Ferme Élisée foie gras torchon, brioche, apricot	-19-

BY THE KNIFE

Oyster on the shell, mignonnette	18/36
Salmon tartare, rhubarb, sorrel, feta, shallot confit, apple vinegar, olive oil, rugbrød chips *	15/26
Beef tartare, balsamic mushroom tart, balsamic vinaigrette, slice of old cheddar	16/26

IN A DISH

Seared cauliflower, arancini, spicy mint, yoghurt, turnip, taggiasche olive, onion pickle, soda bread *	-23-
Risotto, Quebec's asparagus, red currant, buttermilk, Quebec's mozzarella, eggplant tempura, tarragon ... Extra scallop	-23- +4ch.
Bourride Sétoise: monkfish, gnocchi, egg, leek, kale, carrot	-26-
Swordfish, spätzel with basil, zucchini salad, ricotta, cherry tomato, grapes, sansho pepper	-27-
Braised lamb, cari-coconut, quinoa, grilled octopus, Meyer lemon gel, bok choy, kohlrabi, jicama pickle, peanut *	-30-
Seared foie gras, broccoli ravioli, carrot, anchovy butter, duck juice, broccolini, watermelon *	-31-
Braised beef shoulder, vitello tonnato, baby potato, avocado salad, daikon, green bean, basil, candied apple, mushroom tempura	-27-
Pulled pork burger, coleslaw, cheddar, pickle, homemade fries cooked in duck fat	-19-
Aged grilled beef sirloin "Angus Nebraska" with: ... risotto, sauteed green vegetables	-35-
... homemade fries cooked in duck fat	-32-
... extra for man: pan-seared foie gras, scallop	+14
Homemade fries cooked in duck fat	+6

DESSERT

Soft chocolate cake, sea buckthorn, ganache *	-10-
Shortbread with walnut, mascarpone cream, Quebec's strawberry, basil and verbena jelly *	-10-
Rhubarb verrine, lemon mousse, cheese cake cream, frozen corn flake	-9-
French toast, clove caramel, fleur de sel	-9-

*This dish contains nuts or peanuts