



La Fabrique Bistrot accepts with pleasure requests for groups of 15 to 22 people in a sitting formula and up to 35 people for a cocktail dinner. Beyond this number, we suggest you to book a room with no rental charge, our event room La Fabrique Annexe located at 3625 rue Saint-Denis. Note that from Thursday to Saturday there are two services. It is possible to book either the first service at 18:00 with a constraint of departure for 21:00 or book the second service between 20:30 and 22:00 depending on the availability of the evening referred to in the request.

We gladly adapt our menus for people with dietary restrictions if we are notified 48 hours before your arrival.

If you ever want to take appetizers and desserts to share, like the festive menus in the Annexe, please notify us so that we can adapt the formula. Main courses cannot be served as a sharing option. We thank you for your trust in inviting your friends to our table.

TABLE D'HÔTE 40\$

Appetizers

Soup of the day

Or

Green bean salad, preserved tomato, cucumber, almond, croutons, apple, balsamic and truffle dressing

Or

Duck terrine, pecan and cranberry bread, remoulade of parsnips

Or

Beet salad, marinated mackerel in maple, walnut vinaigrette, candied butter squash, quail egg, kale, sprout, crumble*

Mains

Risotto, tajine of parsnip, carrot, yellow beetroot, onion, Brussels sprout, almond, mozzarella*

Or

(Please choose between the hot salmon dish or the salmon tartare)

Confit salmon, salsify, parsnip, maïtake, butter squash, smoked haddock

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Salmon tartare, crème fraîche, apple, celery, parsley, Calvados, gorria pepper, squash pickle, apple puree, cranberry chips with a choice of homemade fries cooked in duck fat or green salad

Or

Pulled pork burger, coleslaw, cheddar, pickle, homemade fries cooked in duck fat

Or

Braised beef shoulder, carrot, gnocchi, mushroom condiment, tarragon, baby oyster mushroom

Dessert to share

French toast, clove caramel, fleur de sel

FOR THE FOLLOWING MENU, PLEASE SELECT THE NUMBER OF ITEMS NECESSARY FOR EACH SECTION



TABLE D'HÔTE 49\$

Appetizers (4 to choose)

Soup of the day

Mixed Artisan green salad, apple, olive oil vinaigrette

Green bean salad, candied tomato, cucumber, almond, croutons, apple, balsamic and truffle dressing

Grilled Boileau deer neck, confit baby sweet potato salad, grapefruit, wakame, tobiko mayonnaise, shrimp chips, onion pickle with maple

Quebec's melted cheese terrine, cranberry coulis, mustard seed

Beef tartare, balsamic mushroom tart, balsamic vinaigrette, slice of old cheddar

Salmon tartare, crème fraîche, apple, celery, parsley, Calvados, gorria pepper, squash pickle, apple puree, cranberry chips

Mains (4 to choose)

Risotto, tajine of parsnip, carrot, yellow beetroot, onion, Brussels sprout, almond, mozzarella*

Scallops, cod fritter, celery root, celery and curry mousse, endive

Pulled pork burger, coleslaw, cheddar, pickle, homemade fries cooked in duck fat

Pan-fried duck, Jerusalem artichoke, purple rice, clementine, dill, carmine

Beef tartare, balsamic mushroom tart, balsamic vinaigrette, slice of old cheddar with a choice of homemade fries cooked in duck fat or green salad

Salmon tartare, crème fraîche, apple, celery, parsley, Calvados, gorria pepper, squash pickle, apple puree, cranberry chips with a choice of homemade fries cooked in duck fat or green salad

Braised beef shoulder, carrot, gnocchi, mushroom condiment, tarragon, baby oyster mushroom

Desserts

Shortbread with walnut, mascarpone cream, Quebec's strawberry, basil and verbena jelly*

French toast, clove caramel, fleur de sel



TABLE D'HÔTE 59\$

2 canapés per guest

Thank you to choose 2 options from this list:

- Oyster of the moment
- Quebec's cheese gougère
- Arancini stuffed with mushroom
- Raw vegetables spring roll, spicy mayonnaise with grapefruit caramel
- Salmon gravlax, beet marmelade
- Hake accras, cajun spices flavoured sour cream
- Homemade general tao chicken
- Date stuffed with chorizo, bacon, spicy tomato sauce

4 Appetizers

Thank you for choosing 4 appetizers from this season à la carte menu

4 Main courses

Thank you for choosing 4 mains from this season à la carte menu

- You may select the tartares from the "by the knife" section
- If you choose the sirloin it will automatically comes with homemade fries cooked in duck fat and cooked medium-rare like the chef recommends it.

2 Desserts

Thank you for choosing 2 desserts from this season à la carte menu