

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

Squash soup, panisse, chestnut foam	-13-
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IN A BOWL

Fried squid, Quebec sweet potato, fennel, grapefruit, marigold, shrimp chips, massawippi miso cream	-15-
Beet salad, marinated mackerel in maple, walnut vinaigrette, candied butter squash, quail egg, kale sprout, crumble*	-14-
Green bean, preserved tomato, cucumber, almond, crouton, apple, balsamic and truffle vinaigrette*	11/18
Mixed Artisan green salad, apple, olive oil vinaigrette	-8-
Mi-figue, mi-raisin: Israeli couscous, fig, grape, fennel, mango, apple, dried banana, mint, cilantro, pine nut, sunflower seed, popcorn chicken*	-14-

BOARDS

Confit lamb shoulder terrine, mushroom, cranberry curd, candied garlic croquette and rosemary, pistachio*	-11-
Cheeses from the neighbouring area, nuts, homemade marmelade*	-16-
Quebec's melted cheeses terrine, blueberry and balsamic jam	-15-
Ferme Élisée foie gras mi-cuit, brioche, chutney	-19-

BY THE KNIFE

Oyster on the shell, mignonnette	18/36
Salmon tartare, crème fraîche, apple, celery, parsley, Calvados, gorria pepper, squash pickle, apple puree, cranberry 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, pine nut*	-23-
Risotto, tajine of parsnip, carrot, yellow beetroot, onion, Brussels sprout, almond, mozzarella* ... Extra scallop	-23- +4ch.
Bourride Sétoise: monkfish, gnocchi, egg, leek, kale, carrot	-26-
Swordfish tataki, ratatouille, basil spätzle, cauliflower puree, cherry tomato	-27-
Grilled pork shoulder, peanut scallop, simmered squash, Savoy cabbage, kimshi, broccolini, fresh cream, cilantro, Ontario's grape*	-27-
Seared foie gras, stewed bean, vanilla potato mousse, sherry, peach, sorrel, pan-fried mushroom	-31-
Braised beef shoulder, carrot confit with cinnamon juice, cardamom, parsley and kale salad, orange, pine nut, red onion, chickpea, tahini mayonnaise, candied lemon*	-27-
Pulled pork burger, coleslaw, cheddar, pickle, homemade fries cooked in duck fat	-19-
Aged grilled beef sirloin "Angus Nebraska" with: ... risotto, root 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, Ontario's peach, basil and verbena jelly*	-10-
Rhubarb verrine, lemon mousse, cheese cake cream, corn flake	-9-
French toast, clove caramel, fleur de sel	-9-

*This dish contains nuts or peanuts