

LA FABRIQUE

B I S T R O T

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· L A F A B R I Q U E B I S T R O T . C O M ·

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Did you know that we serve all
Thursdays and Fridays lunch / brunch
from 10am to 2.30pm - Book now !!

IN A JUG

White bean soupe, Xeres vinegar, white bean salad, rosemary, char siu	-13-
Root vegetables, cajun crouton, sunflower oil	-13-

IN A BOWL

Grilled Boileau deer neck, confit baby sweet potato of Sainte-Madeleine, grapefruit, wakame, tobiko mayonnaise, shrimp chips, onion pickle with maple	-15-
Baby potato, mackerel, maple syrup, rugbrød, apple, 67° egg yolk, radicchio compote, mustard, dill*	-15-
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

Duck terrine, clementine, pecan-cranberry bread, remoulade of parsnips *	-11-
Cheeses from the neighbouring area, nuts, homemade marmelade*	-16-
Quebec's melted cheeses terrine, blueberry jam with balsamic	-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,	15/26
Beef tartare, balsamic mushroom tart, balsamic vinaigrette, slice of old cheddar	16/26

IN A DISH

Gong Bao tofu, carrot, yellow beetroot, carrot puree, leek, confit Brussels sprout, peanut, mint *	-23-
Risotto, tajine of parsnip, carrot, yellow beetroot, onion, Brussels sprout, almond, mozzarella*	-23-
... Extra scallop	+4ea.
Pan-seared monkfish with butter, salsify, parsnip, broccolini, oyster mushroom, butter squash, smoked haddock	-26-
Scallops, cod fritter, celery root, celery and curry mousse, endive	-29-
Pan-fried duck, Jerusalem artichoke, purple rice, clementine, dill, carmine	-27-
Braised beef shoulder, carrot, gnocchi, mushroom condiment, tarragon, baby oyster mushroom	-27-
Pulled pork burger, coleslaw, cheddar, pickle, homemade fries cooked in duck fat	-19-
Aged grilled beef sirloin of Prince Edouard Island 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, pear, honey ganache, coffee*	-10-
Apple pie, cheesecake frosting, apple caramel with Grand Marnier*	-9-
Verrine: chestnut, lemon mousse, sweet cashew nut*	-9-
French toast, clove caramel, fleur de sel	-9-
*This dish contains nuts or peanuts	