

LA FABRIQUE

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

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**BY THE JUG**

(For 2 ... and some more!)

Parsnip - pear cream, shiso-basil foam, trout roe	-15-
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TO SPREAD

Quebec melted cheese terrine, pecan - cranberry bread, autumn spices condiment, sucrine lettuce, buttermilk *	-17-
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Foie gras tochon from Hudson farm with Calvados, homemade brioche, persimmon, fruit syrup	-25-
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... Extra brioche	+2.50
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Pork-duck rillettes, garlic toast	-13-
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Charcuteries and cheeses board	24/40
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Mixed board to the chef's taste	26/44
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(e.g. rillettes, arancini, croquette, cheese, charcuterie,...)

IN A BOWL

Quebec buffalo mozzarella, green bean, apple, cucumber, ginger, preserved tomato, almond, crouton, truffle - soy - balsamic vinaigrette *	-18-
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Green salad: mesclun, romaine heart, radish, red onion, apple vinaigrette - olive oil	-10-
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Beetroot, trout gravlax, Manchego, dill, cranberry, squash foam, nashi, walnut vinaigrette *	-18-
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Grilled octopus, baby potatoes, pomegranate, Kalamata olive, yogurt, sorrel, wakame, 'nduja, shrimp chips	-25-
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BY THE KNIFE

Duo of fresh Canadian oysters, mignonette, lemon, horseradish	20/40
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Salmon tartare, mango, apple, coriander, kimchi, exotic vinaigrette, corn chips	17/28
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La Fabrique's beef tartare, mushroom-balsamic marmalade tartlet, old cheddar	17/28
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BY THE DISH

Vegan winter stew: romano bean, root vegetables, tender tofu, butter chicken style sauce, pan-fried broccoli, shiitake, salsify, peanuts *	-26-
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Vegetarian risotto with leek, buffalo mozzarella from Quebec, preserved turnip, yellow beet, tarragon, hazelnut *	-27-
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... Extra pan-seared scallop	+4/ea
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Slow cooked lake walleye, simmered Savoie cabbage, sweet potato, carrot, mussel, grilled maitake, broccolini, creamed stock with yuzu, furikake	-31-
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Rabbit stew, homemade cavatelli, squash, Nantes carrot, Brussels sprout, parsley, fresh chestnut, 4-spice crouton *	-31-
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Braised beef shoulder, homemade gnocchi, spinach, pan-fried Jerusalem artichoke with Ethiopian Berbere spices, porcini puree	-33-
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Pulled pork burger, coleslaw, jalapenos, pickle, cheddar, homemade fries cooked in duck fat	-22-
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Homemade fries cooked in duck fat	+7.50
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DESSERT

Soft chocolate cake, candied orange peel, pistachio cream *	-11-
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Chestnut verrine: candied chestnut cream with Calvados, lemon siphon, caramelized cashew *	-11-
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Almond mirliton, citrus-passion fruit cream, whipped mascarpone with white chocolate *	-11-
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French toast, clove caramel, fleur de sel	-11-
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* This dish contains nuts

..... THANK YOU FOR NOTIFYING US OF ANY FOOD ALLERGIES