



LE JARDIN D'HIVER



BAR | LIVING ROOM
FROM 4PM

QUEBEC CHEESE PLATTER (150 G) 4 varieties	19
CHARCUTERIE PLATTER homemade terrine, prosciutto, soppressata, coppa, croutons, fig chutney	25
CHEESE AND CHARCUTERIE PLATTER	35
HOMEMADE FRIES smoked red pepper ketchup	5
SWEET POTATO FRIES	5
OLIVE MEDLEY	6
HOMEMADE CHIPS	6
MIXED CARAMELIZED NUTS	4

BEVERAGES

RED WINES

OAKBANK CELLARS, CABERNET SAUVIGNON 2015, Australie	9 14 40
TOSCANA, SAN FELICE CHIANTI CLASSICO 2016 2016, Italy	11 18 47
SONOMA COAST, LA CREMA, PINOT NOIR 2016, United States	14 22 61
BORDEAUX, POMEROL, JEAN-PIERRE MOUEIX 2015 2015, France	16 26 69

WHITE WINES

OAKBANK CELLARS, CHARDONNAY 2015, AUSTRALIE 2016, Australia	9 14 40
ALSACE, RIESLING RÉSERVE, LÉON BEYER 2017, United States	11 18 47
KIM CRAWFORD, MARLBOROUGH, SAUVIGNON BLANC 2016, New Zelande	11 18 49
NAPA VALLEY, CHARDONNAY, STAG'S LEAP 2017, United States	16 26 69

BEER

BELLE GUEULE ROUSSE	6	8
PERONI	6	8
1664 BLANCHE	7	9
CARLSBERG	7	9

SPIRIT

GIN

Bombay Sapphire, Tanqueray, Ungava

RHUM

Bacardi blanc, Bacardi Gold, Appleton XV

VODKA

Smirnoff, Grey Goose, Belvedere

WHISKY

Bulleit, Maker's Mark, Woodford reserve, Jack Daniel's

WARM COCKTAIL WINTER GARDEN

ARISTOCRATE Cabernet sauvignon, blackcurrant liquor, rhum oakheart, cinnamon, star anis	15
RÉCONFORT D'HIVER Grand marnier, apple cider, ungava, orange and lemon juice, cinnamon, clove, honey	14