



STARTERS

CAESAR

TOPPED WITH GARLIC CROUTONS, BACON, PARMESAN SHAVINGS, AND A LEMON WEDGE
+EXTRA GRILLED CHICKEN 6⁵⁰

14⁵⁰

TRIO STO

HOT TORTILLA CHIPS, MARINATED OLIVES, JALAPEÑO SALSA, AND CHEESE CURDS

14⁵⁰

SOUP OF THE MOMENT

HOMEMADE SOUP, SERVED WITH BAGUETTE AND BUTTER

7⁰⁰

LAURENTIAN GREEN SALAD

HASKAP AND MAPLE VINAIGRETTE, FRESH AND PICKLED VEGETABLES. TOPPED WITH FRIED WONTON ONIONS
13⁰⁰

POST-BISTRO ONION SOUP

ONION SOUP WITH RED BEER AND RED WINE, TOPPED WITH A CROUTON GRATINÉ WITH SWISS CHEESE AND ONION CONFIT
+EXTRA BACON 6⁵⁰
13⁰⁰



MAIN DISHES

CHEESEBURGER V.I.P.

MAYONNAISE OF THE MOMENT, LETTUCE, MUSTARD LEAVES, TOMATO SLICE, GRILLED BEEF PATTY AND STRONG CHEDDAR SLICE. SERVED WITH GREEN SALAD AND FRIES

*VG PATTY OPTION 24⁰⁰
+EXTRA BACON 6⁵⁰
+EXTRA BEEF PATTY 6⁵⁰

24⁰⁰

GRILLED CHEESE

THICK SLICES OF GRILLED BREAD, CHEESE CURDS, BUTTER. SERVED WITH GREEN SALAD AND SOUP OF THE MOMENT
+EXTRA DUCK CONFIT 6⁵⁰

18⁰⁰

MAC & CHEESE

MACARONI IN CHEESE SAUCE
+EXTRA GRATINÉ 5⁰⁰

19⁰⁰

COMBO THAI WRAP

ROLLED TORTILLA FILLED WITH THAI CHICKEN, PASTA SHOP NOODLES, AND CRUNCHY VEGETABLES. SERVED WITH SOM TAM, FRIED WONTON AND CUP OF HOT BROTH

19⁰⁰

FISH & CHIPS

BREADED AND FRIED FISH, SERVED WITH MAYONNAISE, MALT VINEGAR FRIES, AND GREEN SALAD

26⁵⁰

TARTIFLETTE APRÈS-SKI

GRATIN OF BABY POTATOES WITH BACON, ONIONS, AND WHITE WINE. SERVED WITH GREEN SALAD

22⁰⁰

SHALLOT BAVETTE

MARINATED BEEF STEAK, GRILLED AND SERVED WITH RED WINE AND SHALLOT SAUCE. COMES WITH FRIES AND GREEN SALAD

32⁵⁰

CHILL IT & DIP IT (PORK OR VEG)

PORK OR VEGETARIAN CHILI, CORN CHIPS, HORSERADISH SOUR CREAM, AND FRESH CILANTRO

22⁰⁰

PARTY MIX

A HARMONIOUS AND ORIGINAL MIX OF SMALL DRY SNACKS

6²⁵

FRIES

6⁰⁰

POUTINES

CLASSIC

FRIES, FRESH CHEESE CURDS, HOMEMADE 4F SAUCE OR BROWN SAUCE

18⁰⁰

ALL DRESSED

FRIES, FRESH CHEESE CURDS, HOMEMADE 4F SAUCE OR BROWN SAUCE

23⁰⁰

+CHOICE OF MEAT: BACON, GRILLED CHICKEN, OR SMOKED MEAT

JERKY 4F

SWEET AND SOUR MARINATED PORK JERKY

6⁵⁰

8 CHICKEN WINGS

CHICKEN WINGS TO DIP AND NIBBLE

18⁵⁰

VEGGIE DIP VEGAN

A FUSION DIP OF HUMMUS, BABA GHANOUJ, AND SKORDALIA. SERVED WITH WARM PITA BREAD AND MARINATED VEGETABLES

11⁰⁰

STO NACHO

HOT CORN CHIPS, IMAX SAUCE, MARINATED OLIVES, AND MOZZARELLA. ACCOMPANIED BY POISCAMOLE, HORSERADISH SOUR CREAM, AND JALAPEÑO SALSA, GRATINÉ
+EXTRA GRILLED CHICKEN, SAUSAGE OR SMOKED MEAT 6⁵⁰

24⁰⁰

CONDIMENTS

4²⁵

MEAT

6⁵⁰

VEGETABLES

5⁵⁰

CHEESE

6⁰⁰



SNOWROS

CROQ IT

CHICKEN CROQUETTES SERVED WITH FRIES, GREEN SALAD, AND BBQ SAUCE

11⁰⁰

GRILLED CHEESE

HALF SIZE GRILLED CHEESE SERVED WITH FRIES AND GREEN SALAD

11⁰⁰

POUTINE

HALF SIZE CLASSIC POUTINE

11⁰⁰

MAC & CHEESE

HALF SIZE MACARONI IN CHEESE SAUCE

11⁰⁰



SWEETS

BROWNIE TRI-CHOCO

TRIPLE CHOCOLATE BROWNIE SERVED WITH VANILLA WHIPPED CREAM

7⁰⁰

TARTELETTE DU HIBOU

SUGAR PIE, SERVED WITH MAPLE WHIPPED CREAM AND CARAMELIZED PECANS

5⁰⁰

DOUBLE CHEESECAKE « TEWKESBERRIES »

CREAM CHEESE AND SWEET PARMESAN CRACKER CAKE, BUTTER GRAHAM CRUST AND MIXED BERRY COULIS

12⁰⁰