19 LES 97
SALONS
D'EDGAR
UN ENDROIT LUDIQUE

SIGNATURE COCKTAILS

ROSALYNE SPRITZ ⚜ ..... **15 $**
Fruity · Sparkling · Boreal
Ungava strawberry-yuzu gin, house-made strawberry syrup, yellow Chartreuse, lemon, sparkling wine, rosemary

THE MASKED CUCUMBER ..... **12 $**
Fresh · Herbal · Refreshing
Beefeater gin, house-made cucumber, mint and tarragon cordial, soda

LA RAVISSANTE ..... **16 $**
Fruity · Frozen · Tart
Pisco, blackcurrant liqueur, house-made blueberry syrup and lemon

LE COCO LOCO ⚜ ..... **14 $**
Tropical · Creamy · Rich
Chic Choc spiced rum, coconut milk, lime, house-made demerara syrup and Angostura

TOMATINI ..... **12 $**
Herbal · Savory · Bold
Vodka infused in-house with cherry tomatoes, basil and pepper

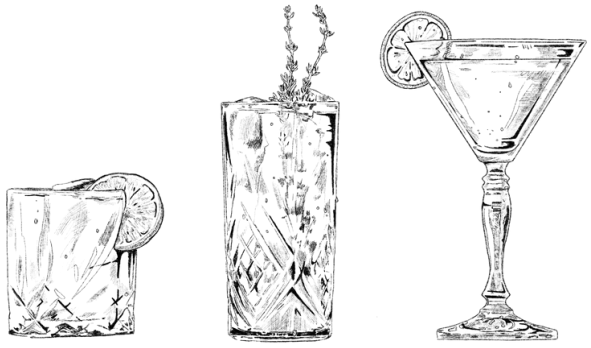
JOHN CAESAR 🌶 ..... **13 $**
Savory · Spicy · Refreshing
Polar Ice vodka, Clamato, house-made pickle mix, smoked paprika and cumin

LA VIEILLE FASHION ⚜ ..... **14 $**
Bold · Smooth · Apple-forward
WJ.P. Whisper whisky, Neige ice cider, butterscotch liqueur, orange bitters

L'AMER À BOIRE ..... **15 $**
Smoky · Bitter · Roasted
Mezcal, Altos reposado tequila, coffee-infused Cynar, dry vermouth, cacao bitters, house-made Espelette pepper tincture

CLASSIC COCKTAILS

Old Fashioned ..... **12,75 $**
Negroni ..... **12,75 $**
Cosmo ..... **12,75 $**
Paloma ..... **12,75 $**
Limoncello Spritz ..... **12,75 $**
Sex On The Beach ..... **12,75 $**
Hugo Spritz ..... **13,75 $**
Martini ..... **13,25 $**
Amaretto Sour ..... **14,25 $**
Sour : Your Choixe of Spirit ..... **14,25 $**
Manhattan ..... **14,25 $**
Boulevardier ..... **14,25 $**
Mojito ..... **14,75 $**
Margarita ..... **14,75 $**
Espresso Martini ..... **15,75 $**
Long Island Iced Tea ..... **15,75 $**
Last Word ..... **15,75 $**
Naked and Famous ..... **15,75 $**
Moscow Mule ..... **15,75 $**



MOCKTAILS

Lemonade ..... **8 $**
House-Made Strawberry Lemon Spritzer . **8 $**
Virgin Caesar ..... **9 $**
Virgin Gin and Tonic ..... **9 $**
Virgin Piña Colada ..... **11 $**
Virgin Mojito ..... **12 $**
Amaretto Sour (0.5% ABV) ..... **12 $**

We bring you the best of local flavours, with a focus on Quebec and Canadian products

APPETIZERS

BOWL OF FRIES ..... 7$

CHICKEN WINGS..... (6) 11,50$ · (12) 21$
BBQ or spicy sauce

CLASSIC POUTINE..... 15$
Add the featured topping +$3

FRIED CALAMARI..... 17$
Wasabi dipping sauce

NACHOS..... (S) 14$ · (L) 20$
Vegetarian option available

ARANCINI..... 15$
Served with marinara sauce and Parmesan

BEET AND SHEEP'S FETA SALAD..... 12,50$

OLIVE ASSORTMENT..... 9$
Served with artisanal pinsa bread

BRUSCHETTA..... 12$
Artisanal pinsa bread topped with oven-gratinated mozzarella

TEMPURA SHRIMP..... 14$

HALF SALMON TARTARE..... 14$
Served with a small salad and croutons

HALF BEEF TARTARE..... 14$
Served with a small salad and croutons

MAIN COURSES

HOUSE SALAD ..... 20 $
Gourmet crouton +$2.50
Smoked salmon +$3.50

GENERAL TAO TOFU ..... 24,50 $
Served with rice and seasonal vegetables
Substitute chicken +$4

SALMON TARTARE ..... 28 $
Served with fries, salad and croutons

BEEF TARTARE ..... 28 $
Served with fries, salad and croutons

STEAK FRITES ..... 28,50 $
Served with cognac and green peppercorn sauce, fries and salad

SIGNATURE FLANK STEAK ..... 32 $
Marinated beef flank steak, served with fries and salad

PASTA BOLOGNESE ..... 25 $
Rich Bolognese sauce on fresh pasta with slow-cooked portobello mushrooms
Extra parmesan +$2

FISH AND CHIPS ..... 26,50 $
Served with house-made dipping sauce, fries, salad and coleslaw

DUCK CONFIT ..... 28 $
Confit duck leg, served with fries and salad

OSSO BUCO ..... 33 $
Braised pork osso buco, served over mashed potatoes with seasonal vegetables

HALF RACK OF RIBS ..... 19,50 $
Served with fries, salad and coleslaw
Full rack +$6

MAPLE-GLAZED SALMON ..... 26 $
Served with sun-dried tomato pesto orzo and seasonal vegetables

BURGERS ..... 22 $
Served with fries
· BEEF
· FALAFEL
Add salad +$4
Upgrade to poutine and salad +$8