

19 LES 97 SALONS D'EDGAR

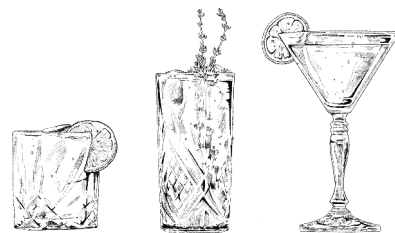
UN ENDROIT LUDIQUE

SIGNATURE COCKTAILS

GARAM KITCH.....14\$ Old Fashioned with house-made Garam Masala syrup, orange bitters and your choice of Rye whiskey or Chic Choc spiced rum	GIN CONCOMBRE.....(V) 10\$.....(P)28\$ Romeo Gin, cucumber purée and tonic
PAPALOMA.....14\$ Tequila Altos, house-made orgeat syrup, grapefruit juice and a rim of salt and Tajin	RAVISSANTE.....15\$ Frozen Blueberry Daiquiri with Pisco and blackcurrant liqueur
MY TIE IS TOO TIGH.....15\$ Morbleu Rum, Diplomatico Rum, house-made orgeat syrup, pineapple juice, orange bitters and lime	JOHN CAESAR.....13\$ Polar Ice Vodka, house-made pickle mix, and Clamato
SPRITZ LIMONCELLO BASILIC.....14\$ Limoncello, St-Germain, lemon juice, basil, sparkling wine and soda	MEZRONI15\$ Tequila Altos, Mezcal, Suze, and Lillet
GINGER ANNE.....13\$ Jameson, peach schnapps, lime juice, green tea and ginger beer	LE MATCHATA.....18\$ Iced matcha, Yellow Chartreuse, house-made orgeat syrup and milk, topped with whipped cream. Oat or almond milk available upon request.
	LA VIEILLE FASHION.....14\$ Whisky Old Fashioned with Neige ice cider, a dash of caramel liqueur and rosemary

CLASSIC COCKTAILS

Old Fashioned.....12,75\$
Negroni.....12,75\$
Cosmo.....12,75\$
Martini.....12,75\$
Amaretto sour.....12,75\$
Sour of your choice12,75\$
Tequila Sunrise.....12,75\$
Mojito.....12,75\$
Piña Colada.....14,75\$
Margarita.....14,75\$
Espresso Martini.....14,75\$
Long Island Ice Tea.....15,75\$
Last Word15,75\$
Naked and Famous15,75\$
Moscow Mule.....15,75\$
Mule of your choice.....15,75\$



MOCKTAILS

Virgin Caesar.....8\$
Virgin Mojito.....8\$
Virgin Piña Colada.....8\$
Virgin Cucumber Gin tonic8\$
Virgin Amaretto Sour (0,5%).....10\$





APPETIZERS

BOWL OF FRIES7\$	BEET AND SHEEP'S FETA SALAD15\$
CHICKEN WINGS(6)11\$ (12)20\$ BBQ or Spicy Sauce	OLIVE ASSORTMENT9\$ Served with Pita bread
CLASSIC POUTINE15\$ Extra of the moment + 3\$	BRUSCHETTA10\$ Artisanal Pinsas bread, oven-gratinated
FRIED CALAMARI17\$ Wasabi Dip	TEMPURA SHRIMP14\$
NACHOS(P)14\$ (G)20\$ Vegetarian option available	HALF SALMON TARTARE13\$ Served with a small salad and croutons
ARANCINI15\$ Served with marinara sauce and Parmesan	HALF BEEF TARTARE13\$ Served with a small salad and croutons

MEALS

HOUSE SALAD19\$ Gourmet crouton + 3\$ Smoked salmon + 3,50\$	FISH AND CHIPS26\$ Served with fries, salad and coleslaw
GENERAL TAO TOFU24\$ Served with rice and seasonal vegetables SUBSTITUTE CHICKEN +4\$	DUCK CONFIT27\$ Confit duck leg, served with fries and salad
SALMON TARTARE27\$ Served with fries, salad and croutons	OSSO BUCO33\$ Braised pork osso buco, served over mashed potatoes with seasonal vegetables
BEEF TARTARE27\$ Served with fries, salad and croutons	HALF RACK OF RIBS19\$ Served with fries and salad FULL RACK +6\$
STEAK FRITES28\$ Served with cognac and green peppercorn sauce, fries and salad	MAPLE-GLAZED SALMON25\$ Served with sun-dried tomato pesto orzo and seasonal vegetables
SIGNATURE FLANK STEAK32\$ Marinated beef flank steak, served with fries and salad	BURGERS Served with fries BEEF.....21\$ FALAFEL.....21\$ EXTRA SALAD +4\$
THE BOLOGNESE25\$ Rich Bolognese sauce on fresh pasta with slow-cooked portobello mushrooms EXTRA PARMESAN +2\$	DESSERTS OF THE MOMENT10\$





WINES



RED

HOUSE WINE.....	Italy.....	8\$	
GABBIANO : CHIANTI.....	Italy.....	10,50\$	43\$
BROTTE LA FIOLE : CÔTES DU RHÔNE.....	France.....	11,50\$	45\$
LES HAUTS DE LESTAC:			
CABERNET SAUVIGNON.....	France.....	12,50\$	52\$
RAVASQUEIRA : TOURIGA NACIONAL.....	Portugal.....	13\$	55\$
IP-GUILLOT-BROUX : PINOT NOIR.....	France.....		60\$
IP-GAUZI: CABERNET SAUVIGNON.....	France.....	15\$	60\$

WHITE

HOUSE WINE.....	Italy.....	8\$	
MAISON NICOLAS : CHARDONNAY.....	France.....	9,50\$	38\$
SANTA JULIA : CHENIN BLANC.....	Argentina.....	10\$	40\$
RIFF DELLE VENEZIE: PINOT GRIGIO, BIO.....	Italie.....	11\$	45\$
BADENHORST SECATEURS: CHENIN BLANC.....	South Africa.....	12,50\$	55\$
ALBERT BICHOT : BOURGOGNE ALIGOTÉ.....	France.....	12,50\$	55\$
IP-SCHIEFER TROCKEN: RIESLING.....	Germany.....		60\$
IP-GAUZI: CHARDONNAY.....	France.....	15\$	60\$

PETILLANT NATUREL (PETNAT)

LA MANTIS, BIO : CHARDONNAY.....	Argentina.....		50\$
GALIA: SPARKLING CIDER.....	Quebec.....		32\$

ORANGE

EL ZORRITO: CHARDONNAY, BIO.....	Argentina.....	12\$	48\$
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ROSÉ

EL CIRCO: GRENACHE.....	Spain.....	9,50\$	38\$
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SPARKLING WINE

HUNGARIA : GRANDE CUVÉE BRUT.....	Hungary.....	9\$	40\$
PARES BALTA : CAVA BRUT.....	Spain.....		48\$
VEUVE CLICQUOT : CHAMPAGNE.....	France.....		145\$





BEERS



12oz



20oz



48oz

DAFT BEERS

BLONDE 5%.....	St-Ambroise.....	6\$.....	7,75\$.....	16\$
AMBER 4,5%.....	St-Ambroise.....	6\$.....	7,75\$.....	16\$
TIKI SOUR 4,2%(STRAWBERRY & RHUBARB).....	Lagabière.....	6\$.....	7,75\$.....	16\$
WHITE 5%.....	Cheval Blanc.....	8\$.....	9\$.....	19\$
IRISH STOUT 4,2%.....	St-Ambroise.....	8\$.....	10\$.....	19\$
WEST COAST IPA, YAKIMA 6,5%.....	Castor.....	8,50\$.....	10,50\$.....	21\$
NEIPA 6,5%.....	Emporium.....	8,50\$.....	11\$.....	22\$
LAGER 5,1%.....	Peroni.....	9\$.....	10,50\$.....	21\$
CIDER MYSTIQUE 4,5%.....	St-Ambroise.....	9\$.....	11,25\$.....	23\$
VELVET (CIDER AND BEER).....			11,25\$.....	24\$

CANNED BEERS

CRACKED CANOE, LAGER 3,5%.....	St-Ambroise.....	6,75\$
CREAM ALE 5%.....	St-Ambroise.....	9\$
SESSION OF THE MOMENT.....	Emporium.....	11\$
SOUR OF THE MOMENT.....	Emporium.....	11\$
DARKMILD 5%.....	Le corsaire.....	12\$
HOPPED CIDER 5%.....	Milton.....	12,50\$

NON-ALCOHOLIC

COCCINELLE, APPLE CIDER 0%.....	Milton.....	7,50\$
LIBERA 0%.....	Peroni.....	8\$
RASPBERRY SOUR 0,5%.....	Bière Sans Alcool.....	9\$
OAT CHOSE 0,5%(STOUT).....	Rasl'bock.....	10,50\$
TOURNADE 0,5%(WHITE).....	Rasl'bock.....	10,50\$
MATINÉE EXTRA LIGHT 0,5%(IPA).....	Rasl'bock.....	10,50\$
IRISH RED 0,5%.....	La Souche.....	11\$
GOSE 0,5%.....	La Souche.....	11\$

