



The desire to create a menu where craft beers and good food come together guided us during our menu creation meetings. A warm place with unique beers and sophisticated cuisine. This concept further took shape when the idea came to us to integrate an Argentinian grill in the center of our kitchen. This wood fire then became the heart of our kitchen. We create all of our recipes around this grill.

We believe that the success of a restaurant lies in the individual strengths of each person. It is in this spirit that our recipes are the result of teamwork where all employees can participate. Together, we ensure the excellence of each dish and the smooth running of the restaurant, celebrating the union of our talents in order to offer you a pleasant moment each time you visit.



Our Appetizers

Available from 17h to 22h

Volcano Bites	16
Potato, jalapeño, smoked cheese, pickles, bacon, sour cream, and chives. An explosion of flavor in every bite!	
Gnocchis crémeux	18
Potato-based pasta in a creamy sauce with beer-braised sautéed onions, fried pork belly and aged cheese.	
Carpaccio de boeuf	18
Thinly sliced rib eye with popcorn powder, bean sprouts, bok choy, pickled cucumbers, and arugula. Dressed with soy, miso, and sriracha vinaigrette	
Ceviche de pétoncles	18
Mixed citrus fruits, leaf lettuce, balsamic vinaigrette, rosemary-flavored cream cheese and fried onions.	
Brie for Two	21
"Le Champayeur" from La fromagerie du presbytère, white balsamic figs, honey and walnuts. Served with toasted bread	
Huîtres sur le feu (5)	22
Rockefeller style: spinach cream, bacon, and melted cheese.	
L'entrami	68
A starter to share with friends: layered beets, mini nachos, 4 smoked meat croquettes, 4 chicken wings, and 4 oysters.	

Mussels of Your Choice	24
<ol style="list-style-type: none"> 1. Creamy Ricard sauce with bacon 2. White wine sauce 3. Blue cheese sauce 	
Choice of Side :	
Fries / Salad / Fries & salad +\$2 / Beer-battered fries +\$3 / Poutine +\$8	
Grilled Tofu	24
Curry and maple tofu with grilled cheese. Served with a mix of pickled vegetables and homemade red pepper hummus.	
Pork Ramen	25
Ramen noodles in a classic broth with pork belly, marinated soft-boiled egg, daikon, cilantro, nori seaweed, and homemade kimchi.	
Aubier Burger	26
Grilled ground beef in a brioche bun with lettuce, pickles, onions, cheese, tomatoes, and burger sauce. Choice of Side :	
Fries / Salad / Fries & salad +\$2 / Beer-battered fries +\$3 / Poutine +\$8	
Catch of the Day	30
Grilled fish or seafood depending on availability. Served according to the chef's inspiration. Please ask for more details.	
Grill of the Day	30
Meat or poultry seared on our Argentinian grill and served with the expertise of our chefs. Please ask for more details.	
Flank Steak	38
AAA beef marinated in our porter beer and grilled over an open flame. Served with buttered leeks, confit fingerling potatoes and bordelaise sauce.	
Short ribs	42
Braised beef short ribs served with a Robuchon-style potato purée and a shallot & red wine sauce. So comforting!	
Tomahawk steak	160
For grill enthusiasts, our beef tomahawk, cooked sous-vide and seared on the grill will charm you. Served medium-rare and accompanied by fries, salad, Bordelaise sauce, and maître d'hôtel butter.	

Jumbo bretzel	10
A German classic served with honey mustard and smoked sour cream.	
Tempura Beer-Battered Fries	12
Served with black garlic & stout mayonnaise.	
Layered Beets	15
Smoked beets with goat cheese, Kalamata olives, and pistachios.	
Aubier Croquettes (4 pcs)	16
Smoked meat, cheese curds, Thousand Island sauce and homemade pickles.	
Chicken Wings (8 pcs)	17
Choice of sauce: Asian, buffalo, or dry-rub bbq.	
Salmon Tartare	19
Creamy sweet potato, maple syrup, chorizo and spice. Make it a meal with a side for +\$9.	
Beef Tartare	19
Caramelized onions, smoked bacon, homemade cream-based sauce, and crispy potato garnish. Make it a meal with a side for +\$9	
Poutine	17
Extra Italian CAPICHE sauce +5\$ Extra crispy buffalo chicken +5\$ Extra smoked meat with mustard +6\$	
Smoked Meat Sandwich	19
A smoked meat sandwich topped with mornay sauce, served with chips. Upgrade to fries for +\$3 or poutine for +8\$.	
Classic Nachos	24
Corn chips topped with melted cheddar cheese, pickled onions, black olives, and fried banana peppers.	
Extra guacamole +3\$ Extra ranch-kimchi crispy chicken +5\$	
Buddha Bowl	25
Quinoa, lemongrass pickled cucumbers, cherry tomatoes, kimchi, and Korean bbq style pork belly.	