

Menu SNACK

Available from 11h to 23h

Jumbo bretzel 9

A German classic served with honey mustard and smoked sour cream.

Tempura Beer-Battered Fries 12

Served with black garlic & stout mayonnaise.

Layered Beets 13

Smoked beets with goat cheese, Kalamata olives, and pistachios.

Aubier Croquettes (4 pcs) 15

Smoked meat, cheese curds, Thousand Island sauce and homemade pickles.

Chicken Wings (8 pcs) 16

Choice of sauce: Asian, buffalo, or dry-rub bbq.

Salmon Tartare 17

Creamy sweet potato, maple syrup, chorizo and spice.
Make it a meal with a side for +\$9.

Beef Tartare 17

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 +5\$

Smoked Meat Sandwich 18

A smoked meat sandwich topped with mornay sauce, served with chips.
Upgrade to fries for +\$3 or poutine for +8\$.

Classic Nachos 21

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 24

Quinoa, lemongrass pickled cucumbers, cherry tomatoes, kimchi, and Korean bbq style pork belly.



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.

We want to thank our suppliers who allow us to offer you quality products:



Our Appetizers

Available from 17h to 22h

Volcano Bites 14

Potato, jalapeño, smoked cheese, pickles, bacon, sour cream, and chives. An explosion of flavor in every bite!

Beef Tataki 15

Seared filet mignon served in thin slices, with eggplant caviar and mint oil. Served with sun-dried tomato croutons.

Trout Gravlax 18

Rosemont's blueberry liqueur, lettuce, balsamic vinaigrette, blueberries, rosemary infused cream cheese and fried onions.

Brie for Two 20

"Le Champaveur" from La fromagerie du presbytère, white balsamic figs, honey and walnuts. Served with toasted bread

Our Entrées

Available from 17h to 22h

Mussels of Your Choice 22

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 25

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 28

Grilled fish or seafood depending on availability. Served according to the chef's inspiration. Please ask for more details.

Grill of the Day 28

Meat or poultry seared on our Argentinian grill and served with the expertise of our chefs. Please ask for more details.

Flank Steak 35

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 39

Braised beef short ribs served with a Robuchon-style potato purée and a shallot & red wine sauce. So comforting!

Featured Meat PM

For grilling enthusiasts, we offer a meat selection from the butcher based on availability. Limited quantity.