

Lunch – Table d'hôte

The Lunch Table d'Hôte begins with your choice of:

Our soup of the day, served with a small dinner roll or A fresh green salad.

A filter coffee or tea of your choice is also included to complete your meal.

SALADE OF THE MOMENT - 23

Kale, apples, cranberries, cheese curds, cucumbers and pecans,
apple cider and cranberry vinaigrette, tuna tartare.

SANDWICH OF THE MOMENT - 23

Pepperoni and roasted pepper ciabatta, arugula mayo, tomatoes, roasted peppers and lettuce.
Choix d'accompagnement : frites ou salade / frites et salade (+3 \$) / poutine (+9 \$).

MAC N CHEESE - 24

Our famous house made Mac n' Cheese cajun & queso sauce,
chorizo, onions, peppers and panko.

SALMON TARTARE - 27

Fresh and smoked salmon cubes, mango salsa, guacamole, shoestring potatoes and jalapeño vinaigrette.
Choix d'accompagnement : frites ou salade / frites et salade (+3 \$) / poutine (+9 \$).

CATCH OF THE MOMENT - 27

Honey, chili & lime glazed trout, roasted sweet potatoes, green beans, sautéed cauliflower and chickpeas,
pepper and lemon yogurt, cilantro and sweet potato ch

GRILL OF THE MOMENT - 28

Souvlaki-style pork skewer, peppers and halloumi. Israeli couscous, carrots, cauliflower, pickled onions,
aged cheddar and arugula, topped with Dijon cream sauce.

Add the Brewer's Pint or Sommelier's Glass for +\$7.

Food allergies or dietary restrictions?

Please let your server know. They'll be happy to guide you through your options.

Lunch – Menu

AUBIER NUGGETS - 16

Our classic Aubier nuggets: a decadent blend of flavorful smoked meat and melted cheese curds, enhanced with our
house-made Thousand Island sauce and in-house prepared pickles.

CHICKEN WINGS - 17

Eight chicken wings, first seasoned with salt, then slow-cooked at low temperature to ensure even cooking.
Served with your choice of sauce: (1) Asian (2) Buffalo (3) Dry-rub BBQ

POUTINE - 17

Golden fries, cheese curds, and classic gravy. Create your own: Capiche Italian sauce (+\$5), crispy buffalo
chicken (+\$5), Sauerkraut, Oktoberfest sausage, and honey Dijons (+\$5)

SALMON TARTARE - 20

Fresh salmon tartare with Asian-inspired flavors, enhanced with shallots, sesame, cilantro, and crunchy peanuts.
Option to upgrade the portion to a full meal and add a side for an additional \$9.

BEEF TARTARE - 20

Smoked meat beef, pickles, cheese curds, shallots, honey mustard, and sauerkraut.
Option to upgrade the portion to a full meal and add a side for an additional \$9.

CLASSIC NACHOS - 16 / 24

Half or full size: Topped with melted cheddar, garnished with pickled onions, black olives, and fried banana peppers.
Served with sour cream and salsa. Optional add-ons: extra guacamole +\$3 or ranch-kimchi chicken +\$5.

AUBIER BURGER - 26

House-made grilled patty served medium on a brioche bun with lettuce, pickles, onion, cheese, tomato, and our Aubier sauce.
Served with your choice of side : fries or salad / fries and salad (+3\$) / poutine (+9\$).

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