

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.

FEATURED SALAD - 22

Pesto pasta salad with sun-dried tomatoes, roasted peppers, green olives, feta cheese, pickled onions and smoked pork cheeks.

MAC N CHEESE - 24

Our famous house made Mac n' Cheese with creamy cheese sauce, topped with Parmesan, green onions and smoked pork cheeks.

FEATURED SANDWICH - 25

Michigan Hot Dog served with a grilled Oktoberfest sausage, topped with a hearty tomato meat sauce and onions.
Choix d'accompagnement : frites ou salade / frites et salade (+3 \$) / poutine (+9 \$).

SALMON TUNA- 27

Fresh tuna tartare with orange segments, shallots, creamy chipotle sauce, green onions and shoestring potatoes.
Choix d'accompagnement : frites ou salade / frites et salade (+3 \$) / poutine (+9 \$).

FEATURED CATCH - 27

Almond-crusted sole fillet served with sautéed spinach, onions, cherry tomatoes and Kalamata olives.
Served with rice and a creamy white wine sauce.

FEATURED GRILL - 28

Savory lamb meatballs served over fragrant couscous, accompanied by cranberries, pickled onions and mixed greens.

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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