

Menu
SNACK

Available from 11h to 23h

Jumbo bretzel10

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

Tempura Beer-Battered Fries12

Served with black garlic & stout mayonnaise.

Smoked Onion Soup14

House-made bread gratiné with Mornay sauce

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 Tartare20

Bok choy, pickled onions, harissa, sun-dried tomato cubes, straw potatoes.
Make it a meal with a side for +\$9.

Beef Tartare20

Chimichurri, grilled jalapeño, fried onion, cheese, and marinated egg yolk.
Make it a meal with a side for +\$9

Poutine17

- Extra Italian CAPICHE sauce +6\$
- Extra crispy buffalo chicken +6\$
- Extra smoked meat with mustard +7\$
- Extra General Tao pork belly +7\$
- Extra flank steak and mushrooms +12\$

Smoked Meat Sandwich19

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

Classic Nachos24

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 Bowl25

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.



Our
Appetizers

Available from 17h to 22h

House-grilled bread10

Our wood fire-grilled bread, served with flavored butter.

Crispy Spicy Zucchini16

Lightly breaded and fried zucchini. Served with house-made tzatziki sauce, spicy honey, and grilled lettuce.

Gnocchis crémeux17

Potato-based pasta in a creamy sauce with beer-braised sautéed onions, fried pork belly and aged cheese.

Carpaccio de boeuf17

Thinly sliced rib eye with popcorn powder, bean sprouts, bok choy, pickled cucumbers, and arugula. Dressed with soy, miso, and sriracha vinaigrette

Salmon gravlax18

House-made soy-honey sauce, smoked beets, Yakumi sauce, smoked beet cubes, and fried wonton.

Grillou Cheese18

Served with a tomato compote and a small fresh herb salad with Herbalicious vinaigrette.

Brie for Two21

Champayeur cheese from Fromagerie du Presbytère, beer-grilled portobello, and sautéed spinach. Served with grilled bread.

Our
Entrées

Available from 17h to 22h

Mussels of Your Choice25

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 Tofu25

Skewers of marinated tofu in a BBQ sauce, grilled over our wood fire. Served with Jerusalem artichokes, red peppers, and coleslaw.

Pork Ramen26

Ramen noodles in a classic broth with pork belly, marinated soft-boiled egg, daikon, cilantro, nori seaweed, and homemade kimchi.

Aubier Burger26

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 Day32

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

Grill of the Day32

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

Flank Steak38

Porter beer-marinated meat, fire-grilled. Served with Jerusalem artichokes, mushrooms, green beans, carrot purée, and Bordelaise sauce.

Pork Ribs30

A half rack of house-smoked pork ribs. Served with beer-battered fries and creamy coleslaw.

Ribeye90

For grill lovers, our 400g beef Ribeye will delight you. Served medium-rare with fries, salad, Bordelaise sauce, and flavored butter.