

**LA FABRIQUE**  
B I S T R O T  
3 6 0 9 ST-DENIS  
MONTRÉAL, QUÉBEC, H2X 3L6  
·LAFABRIQUEBISTROT.COM·  
5 1 4 . 5 4 4 . 5 0 3 8



..... STARTERS .....

————— IN A JUG —————

(for two... and then some)

Vegetable parmentier soup	-12-
Chilled cauliflower and coco milk	-12-
Mushroom and endive	-12-

————— IN A BOWL —————

Vegetables and cream: tomato, cucumber, romaine lettuce	9/15
Green bean, almond, tomato, cucumber, apple, crouton, balsamic and truffle oil dressing *	10/17
Melons, proscuitto, cheddar, spinach	9/15
Seasoned greens	6/9
Preserved bell pepper, cucumber, basil, goat cheese	9/15
Soya sprout, grapefruit, strawberry, carrot, goyave, palm heart, bamboo, maple dressing	-12-

————— IN A TERRINE —————

Chop lever	-8-
Provençal vegetables: tomato, zucchini, eggplant, onion	-8-
Pickle, preserved lemon, caper, parsley stuffed pork shoulder roll, shrimp and mayo salad	-10-
	-17-
Foie gras torchon from Élysée Farm, fig, almond and onion calenoni	-9-

————— BY THE KNIFE —————

Beef tartar and wild mushroom tart, slice of old cheddar, balsamic vinegar	-14-
Asian style salmon tartar, shrimp chip	-15-
Crispy porks foot with tarragon and old fashioned mustard, endive and apple salad*	-11-
Double carpaccio: tomato and beef brisket, shallot, padano, deep fried snail	-15-
3 by the knife plate: beef, salmon and pork foot	-25-

..... THIS FRONT IS WELL BACKED .....



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..... BACK FROM THE FRONT .....

————— IN A DISH —————

Vegetables and fruits couscous: israeli couscous, grape, mango, pin nut, almond, papaya, cauliflower, see weed, apple, sesame chicken	-23-
Charlottes uncooked spaghetti	-18-
... extra 2 seared scallops	+6
Tomato and preserved tuna flavoured risotto, fennel, zucchini, basil and veal accras, slowly cooked veal	-24-
... extra 2 seared scallops	+6
Pan seared halibut, paprika and lemon gnocchi, shellfish broth, calamary marmelade, artichoke, fresh endive, bacon	-28-
Crispy pulled pork roll, scallop, BBQ flavoured spatzel, guacamole, sour cream	-25-
Braised beef, roasted bell pepper, preserved pear, tomato, eggplant, samosa duo: potato and vegetables	-27-
Thick-cut veal, carrot cooked in carrot juice	-30-
Lobster, beef carpaccio, shitake smooth mousse, asparagus and green pea salsa verde, jicama	32/42
... extra foie gras	+10
Aged grilled steak, homemade fries cooked in duck fat	-29-
... extra for man: panseared foie gras and scallop	+13
What Jean-Baptiste is up to...	MP
...portion of fries cooked in duck fat	+6

————— FOR DESSERT —————

Micro-waves Jean Louis*	-9-
Lemon meringue tart*	-9-
Lemon cake, butternut squash and cashew marmelade	-12-
Green apple, white chocolate, olive oil flavoured blanc-manger verrine	-9-
French toast, caramel flavoured with clove	-9-
Banana cake, caramelised banana, crème fraîche	-10-

\* This dish contains nuts.

Please mention to your waiter if you have any food allergies or food restrictions. It will be with pleasure that we will make the changes.

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