

EAT




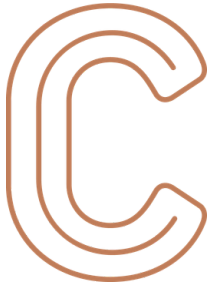
CABU

**BOIRE
ET MANGER**

STARTERS

THE CLASSICS

Soup of the moment With its special topping	14
Onion Soup Beef, soy and craft beer broth, provolone cheese, confit duck	20
Caesar's Heart Bacon bits, mini-cheese savory crisps, parmesan shavings, olive oil croutons, fried capers, house Caesar dressing <i>Extra grilled chicken +12 or shrimp (6) +18</i>	19
Salmon Gravlax Carpaccio Fennel slices with white acerum from Fove distillery and citrus vinaigrette, toasted rye bread croutons	22
Creamy Burrata  Heirloom tomatoes, olive oil with herbs, sun-dried tomatoes, bacon bits and parmesan cheese, figs, balsamic reduction, served with a grilled mini-baguette	32



DID YOU KNOW ?

In the past, the waters of the St. Lawrence River would freeze completely, creating a natural bridge between the two banks. The name CABU refers to the small caboulots, temporary taverns where locals would gather to eat and drink heartily as they crossed the ice bridge.

CHEF'S SELECTION

Lobster Remoulade Tobiko emulsion, fluffy dauphine potatoes, herbs oil, samphire	38
Wild Boar Ravioli Crispy onion, marinated mustard seeds, sautéed wild mushrooms, tangy balsamic vinegar sauce	23
Beef Tartare Flavored with Sichuan pepper, parmesan espuma, marinated armillary and shiitake mushrooms, capers, rice vinegar seared shallots, served with a grilled mini-baguette	24
Fresh Oysters on Ice, 6/12/24	20/36/69

** 15% service charge will be automatically added to the bill for groups of 8 or more.

** Consuming raw or semi-cooked food (meat, poultry, fish, shellfish or eggs) may increase the risk of food poisoning.

MAIN COURSES

THE CLASSICS

Sterling Beef Burger

Beef patty, orange cheddar cheese, bacon, fried onion ring, lettuce, tomato, pickle, creamy Royal Deluxe sauce, served with fries et salad

32

Grilled Vegetables Salad

Arugula leaves, marinated artichoke, crumbled mild goat cheese, crispy onions, homemade lemon vinaigrette

34

Pan-fried salmon

Basmati rice, cucumber, cherry tomatoes, herbs, and sea bacon salsa, served with market vegetables

36

Mezzi rigatoni with grilled vegetables

Oven-roasted tomatoes, creamy basil pesto, roasted pumpkin seeds, thin slices of Louis d'Or cheese
Extra burrata +18, or grilled chicken +12 or shrimps (6) +18

34

CHEF'S SELECTION

Black Cod

Served with its brandade, grilled asparagus, green pea espuma

46

Grilled Octopus on a Skewer

Red pepper aioli with grilled lime and cucumber, mint and watermelon fresh salad

36

Three-Ways Cauliflower

Thyme, garlic, and lemon roasted "steak", served with miso-maple tahini sauce; roasted cauliflower hummus; and a couscous-style preparation with herbs and pomegranate arils; accompanied by grilled naan bread.

30

Chicken Tagliatelle

Creamy mushroom and tartufata sauce, sautéed mushrooms, egg mollet, arugula, parmesan, truffle oil

40

Silver AAA Sirloin Steak 12 ounces

Grilled, with buttered mashed potatoes and seasonal vegetables, served with your choice of green peppercorn or jalapeno chimichurri sauce

75

Extra foie gras +20 or shrimps (6) +18 Extra sauce +4\$

Beef Tartare

Sichuan pepper-flavored, with parmesan espuma, marinated shiitake mushrooms, capers, shallots, served with olive oil croutons, served with fries and salad

38