

BRASSERIE BERNARD

WELCOME TO OUR DEAR CLIENTELE

WE ARE VERY PLEASED TO WELCOME YOU!

ENJOY THIS MOMENT AND BON APPÉTIT

OYSTERS !

HALF DOZEN 21,00 | DOZEN 36,00

STARTERS

MINISTRONE SOUP, PARMESAN, PANCETTA, FREGOLA DI SARDA AND SPINACH SPROUTS 14,00

CREAM OF MUSHROOM SOUP, SHITAKE CHIPS AND DUCK CONFIT 14,50

ROMAINE SALAD WITH PARMESAN,
CREAMY VINAIGRETTE, ANCHOVIES, GARLIC CROÛTONS, BACON, POACHED EGG 16,00

CAPRESE SALAD
MOZZARELLA DI BUFALA, VINE AGED TOMATOES, FRESH HERB OIL, ARUGULA AND BALSAMIC 18,00

FRIED CALAMARI WITH GRANA PADANO
SPICED TOMATO SAUCE, LIME AND CORIANDER MAYONNAISE 17,50

GRILLED OCTOPUS, TOMATO AND OLIVE SALAD, OREGANO VINAIGRETTE 21,00

½ **SALMON TARTARE**, CLASSIC or LEMON, YOGURT, SPANISH CAVIAR AND FRESH DILL 16,75

½ **CLASSIC BEEF TARTARE** 16,75

CHICKEN LIVER MOUSSE WITH GREEN PEPPERCORNS, MAPLE AND COGNAC 15,50

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SIDE ORDERS

FINE GREEN BEANS 8,50 | PAN-FRIED RAPINI 8,50 | ARUGULA VINAIGRETTE 7,00

GREEN SALAD 6,00 | CELERY ROOT REMOULADE 9,50 | WILD MUSHROOMS 9,75

POTATO PURÉE WITH CONFIT GARLIC 8,00 | FRIES 7,50

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MAIN COURSES

BB TARTARES, GREEN SALAD OR FRIES 29,75

- CLASSIC SALMON
- SALMON WITH LEMON, YOGURT, SPANISH CAVIAR AND DILL
- CLASSIC BEEF

MUSSELS FROM PRINCE-EDWARD-ISLAND, SALAD OR FRIES 26,00
"À LA MARINIÈRE" OR LEEK AND OLD CHEDDAR BROTH

ROASTED CAULIFLOWER WITH CHIMICHURRI SAUCE, EDAMAME PURÉE 24,50
SMALL TOMATOES WITH OIL, PINE NUTS VEGAN

RISOTTO WITH ARGENTINA SHRIMP
BASIL PESTO, PEAS, LEMON FENNEL AND CRUSHED BLACK OLIVES 32,00

BERNARD STYLE COD FISH'N CHIPS
CRISPY BEER BATTER, RÉMOULADE AND TARTAR SAUCE 26,00

PAN FRIED SEA BASS
SQUASH AND GOAT CHEESE MOUSSELINE, BEETS AND GREEN BEANS 34,00

SPAGHETTI VONGOLE, LITTLE NECK CLAMS, WHITE WINE AND TOMATO SAUCE, ROASTED GARLIC, ARUGULA, BASIL AND PARSLEY 31,00

DUCK CONFIT, ROASTED POTATOES, ARUGULA SALAD AND TRUFFLED VINAIGRETTE 29,00

VEAL RAVIOLI, PORTO CREAM SAUCE, WILD MUSHROOMS, VEAL STOCK AND PARMESAN 29,50

GRILLED ANGUS BEEF HANGER STEAK, WHITE WINE, SHALLOT AND THYME SAUCE, FRIES 34,00

BRAISED FLAT IRON BEEF WITH RED WINE
POTATO PURÉE WITH CONFIT GARLIC, FRIED SHALLOT AND FINE GREEN BEANS 28,00

CHEF ALEXANDRE FORTIER

OUR OPENING HOURS ARE

LUNCH: TUESDAY TO FRIDAY 12PM TO 2:30PM

EVENING : TUESDAY TO SATURDAY FROM 5PM TO 10PM

THE SCHEDULE WILL BE ADAPTED TO THE CAPABILITIES OF OUR TEAM IN THE COMING WEEKS
