

# Bar St-Moritz

Three cheeses Onion soup with organic local black beer	8
Soup of the day	6
Homemade Cesar salad	8/16
With grilled chicken	18
* Spinach salad (Oranges, pumpkin & sunflower seeds, red onions & homemade vinaigrette)	7/14
* Green salad with vegetables, sprouts & homemade vinaigrette	7/14
Melting whole Camembert (Nuts, dried cranberries, Quebec Maple syrup & crackers)	15
* Raw veggies & homemade dip	8
Fried pickles with spicy mayo	8
Chicken wings (8)	13
Fried calamari & Marinara sauce	15
Meal size Poutine	13
* Side order of fries & homemade mayonnaise	5
Cold meat and cheeses platter, crackers & fruits	17/23
Italian bread with ham, Swiss cheese, Dijon mustard & soup of the day	12
Italian bread with grilled chicken & cheddar cheese & soup of the day	13
Smoked meat sandwich, Swiss cheese, fries & pickles	14
Sirloin steak sandwich, ancient mustard, Swiss cheese, lettuce & tomatoes	14
Mont-Gabriel burger & fries	17
(Mushrooms & sautéed onions, spicy mayo & Cheddar cheese)	
Bison burger & fries (tomatoes, lettuce, caramelized onions & blue cheese)	20
The Veggie Burger (tomatoes, baby shoots & green salad)	16
Nachos platter (Salsa, peppers, onions, olives, sour cream, Cheddar & Mozzarella cheeses)	15
Tartare with 2 salmons, fries or green salad	18
Homemade "12" pizza	22
Vegetarian or all dress	
3 cheeses	20

## Moreover, from 6:00 pm:

With table d'Hôte +\$7 (Appetizer & dessert of the day)

* Triple A Grilled Sirloin Beef steak, fries & Peppercorn sauce	29
* Gombola shrimps (8) with cauliflower rice (Tomatoes, peppers & garlic)	25
Shepherd's pie with game meat from PB farm in our way	18
Fresh pasta & meat sauce	16

\* Gluten free option

This menu is for illustrative purposes only, since the elements composing may vary with the seasons. We will do our best to respect your restrictions related to allergies but take note that, despite our efforts all our dishes may contain traces of allergens.

