

OUR APPETIZERS

Roasted cauliflower 16
Butter roasted cauliflower, homemade potato chips, white wine and saffron cream sauce

Sesame shrimp 17
Crispy sesame shrimp patty, nuoc-mâm sauce and carrot

Crispy Buffalo calamari 18
Fried buttermilk calamari with a panko and herb breading, garlic buffalo sauce, tossed radishes, Nappa cabbage and carrot

Beef Tataki 19
Seared and immersion heater cooked beef striploin, rosemary and arugula coulis, parmesan whipped cream, tomato confit, balsamic caramel and roasted pancetta

Tuna tataki 22
Saku tuna block with a sesame crust, mango mayonnaise, ponzu sauce, cilantro, green onions and fried wonton

PAS Loulou shrimps 17
Crispy panko fried shrimps, spicy Thai mayonnaise, Nappa cabbage and green onion

Pancetta arancini 18
Fried ball of pancetta risotto, peppery rosé sauce, parmesan, arugula, French shallot infused oil

Smoked lil' wings 8 18
12 25
24 48
Smoked chicken wings with secret homemade spices rub, seasoned sour cream and buffalo sauce

Panko fried brie cheese 18
Breaded Panko brie cheese, sweet pear purée, maple mascarpone, salted crumble and toasted bread crouton

Pan-seared scallops 26
Scallops, butter corn purée, maple sauce and pancetta

Pork belly dumpling 5 16
8 19
12 23
Ground pork stuffed dumpling dough, homemade smoked pork belly, celery, water chestnut and chives

Escargot baguette 18
Toasted ciabatta bread, white wine and garlic escargot, melting gouda cheese, tomato confit, tomato oil and chopped basil leaves

IT CAN ONLY BE A GOOD START

*** Beet tartare** APPETIZERS 18
26
Beet, goat cheese, sweet pear, chives, grey shallot, maple mayonnaise and bread croutons

*** Mexican tuna tartare** APPETIZERS 19
28
Red tuna, cilantro, chives, grey shallots, red bell pepper, jalapenos, lime mayonnaise, guacamole and tortilla chips

*** Truffle beef tartare** APPETIZERS 19
28
Knife-chopped fresh beef, chives, French shallot, parmesan, homemade truffle mayo, sundried tomato and toasted bread crouton

*** Asian salmon tartare** APPETIZERS 19
28
Knife-chopped fresh salmon, cucumber, water chestnut, chives, French shallot, Wafu sauce and Sriracha sauce on a sushi pizza

PSSST! MAKE A CHOICE OF TWO TARTARES TO CREATE A DUO FOR \$32.

*** Crab and shrimp tartare** APPETIZERS 19
28
Cooked crab and white shrimp tartare, tomato, avocado, chives, French shallot, homemade lemon mayo, shallot infused oil and corn tortilla chips

OUR TARTARES

* Side dish options for any **meal portion**; fries, salad, half fries/salad, extra poutine or extra parmesan fries

OUR MAIN DISHES

Hawaiian flank steak * 34

Grilled beef flank steak with an Hawaiian marinade, pepper sauce and seasonal vegetables

MIXED MUSHROOMS + 5

Braised prime rib beef 34

Braised prime rib beef in a BBQ apple sauce, candied mashed potatoes, crispy sauteed mushrooms and seasonal vegetables

Pappardelle 26

BEEF OR HOMEMADE SMOKED SALMON OPTION.

White wine, parmesan and cream sauce, papardelle pasta, fried spinach and toasted bread crouton

Scallops and shrimps 42

Butter pan-seared scallops and grilled giant shrimps, coconut milk cajun sauce, lemongrass celery root purée, sauteed bok choy and red onion

Milanese style mushroom risotto 26

Arborio rice, mixed mushroom, bone marrow, green and white onions, homemade vegetable broth, butter, parmesan and white wine

FLANK STEAK 40Z + 10

PANCETTA + 8

VEAL TENDERLOIN + 15

Maple crusted salmon 31

Pan-fried salmon steak, creamy maple sauce, baby potatoes and bacon brussels sprouts

Black cod 48

LIMITED QUANTITY

Pan-seared black cod, portwine demi-glace sauce, butter mashed potatoes, butter sauteed mushrooms and brussels sprouts

Bourguignon pork cheek 34

Red wine braised pork cheek, sauteed butter mushrooms, potato purée, maple glazed Nantes carrot

Rib eye * 50

Vacuum cooked rare beef sirloin with a Montréal spices rub, pepper sauce, seasonal vegetables and grilled asparagus

Tempura chicken asian salad 29

Spring mix, Nappa cabbage, carrots, clementines, edamames, fried wontons, tempura chicken and Wafu dressing

Vegeterian Lasagna 27

Fresh lasagna pasta, cherry tomato confit sauce, onion and garlic, homemade vegetable broth, butter, parmesan, arugula and toasted bread crouton

CHICKEN + 6

SHRIMP + 9

PANCETTA + 8

Garnements poutine 26

Homemade french fries, grilled flank steak, sauteed mushroom, fried onion, St-Guillaume cheese curds and homemade gravy

Korean bison short rib 36

Smoked and braised bison short rib, Korean sauce, sweet potato purée and seasonal vegetables

MIXED MUSHROOMS + 5

Veal tenderloin 39

Vacuum cooked grilled veal tenderloin, pepper sauce, sweet potato purée and seasonal vegetables

MIXED MUSHROOMS + 5

Szechuan style fried chicken 27

Crispy sichuan style fried chicken, sauteed onion and bok choy, sprouted beans, tossed nappa cabbage and carrot

Garnements Burger * 24

BEYOND MEAT OPTION

Bun, minced grilled beef patty, bacon, yellow cheddar cheese, fried onions, iceberg lettuce, tomatoes, pickles and spicy mayonnaise

Sweet 'n' salty burger* 26

BEYOND MEAT OPTION

Bun, grilled minced beef patty, smoked gouda cheese, bacon and onion spread, iceberg lettuce, fried onions and maple mayonnaise

Le Cogneur burger * 28

Bun, double grilled beef patty, double cheddar, double bacon, lettuce, pickles, Montréal spices mayonnaise

Weekly burger * ?

Ask your server about it !

CRAVING EXTRA TOASTED BREAD CROUTON ? + 2

* Side dish options ; fries, salad, half fries/salad, extra poutine or extra parmesan fries

A BEAUTIFUL
GREAT
FINALE !

Caramel cheesecake

Classic cheesecake, butter crumble, sweet vanilla mascarpone, salted caramel, crushed sponge toffee

11

Passion pie

Passionfruit homemade pie, butter crumble, Chantilly whipped cream and passionfruit coulis

11

Strawberry brownies

Garnements homemade brownies, strawberry and apple purée, strawberry coulis and crumble

10

Apple crème brûlée

Classic homemade vanilla cake batter, torched sugar, cinnamon caramelized apples, pie crust

10

OUR DESSERTS

A LITTLE DIGESTIVE ?

COFFEE DIGESTIVE

BRÉSILIEN

Brandy, Tia Maria, Grand Marnier

JAMAÏCAN

Rhum brun, Kahlua

BAILEYS

IRLANDAIS

Jameson, Irish Mist

ESPAGNOL

Tia Maria, Brandy

11

OUR LITTLE SPECIALS

ESPRESSO MARTINI

Espresso, Vodka, Tia maria et sirop simple

11

CREAMY BANANA

Vodka, crème de banane, rhum Malibu, crème fouettée et biscuit Graham

10

GÂTEAU DE FÊTE

Galliano, Amaretto, crème et sprinkles

11

GARNEMENTS FLAVOR COFFEE

CAFÉ GARNEMENTS

Café, Coureur des bois, Frangelico, Kahlua, crème fouettée et sirop d'érable

11,50

CAFÉ GARNEMENTS GLACÉ

Espresso, Coureur des bois, Frangelico, Kahlua

11,50

MENU ENFANT

12 ans
et moins

APPETIZERS

PAS Loulou
shrimps (3)

8

PSST ! FOUNTAIN DRINK
IS INCLUDED.

NEW DISHES

Burger

12

Cheeseburger

14

Cheesebacon

16

Poutine

10

Grilled flank steak 4oz

16

Pappardelle

14

BEEF OR HOMEMADE SMOKED SALMON OPTION.