

DESSERTS

Selection of beer flavoured sorbet From Maison Savoroso	6
Dessert of the day	6
Assortment of fine chocolates from Maison Rochef	6.5
Macaroon assortment	6.5
Tatin pie of the day	7
Caramel cheesecake <i>À La Nuit des Temps</i>	7
Dark chocolate fondant With <i>Framboyante</i> coulis	7
Crème brûlée BDT	8
Trio of Québec local cheeses Selection based on market availability	14

Tasting or take out 27\$

For fine chocolate lovers, les Brasseurs du Temps, in collaboration with Chocolatier Rochef, offer a box of eight 30g Grand Cru chocolate bars.



EVENTS

In the following weeks, the whimsical staff of Les Brasseurs du Temps will be holding some sinfully delicious events: beer tasting sessions, performances, exhibitions and many other cultural events. Take a look at our bulletin board by the entrance or surf our website to familiarize yourself with our program of events.

THE MUSEUM

Take a walk through our museum which tells the story and history of the brewing industry in Gatineau from the original Philemon Wright brewery to The Brasseurs du Temps.

THE BOUTIQUE

Visit our boutique at the entrance of the brewery. You will find many quality BDT items such as: beer glasses, t-shirts and your favourite bottled beers.

LES BRASSEURS DU TEMPS
www.brasseurdutemps.com



SOUPS

Soup of the day	4
L'Allumante onion soup With croutons and Cheddar gratin	9
Housemade clam chowder With <i>La Lumière Fût</i> and croutons	11

APPETIZERS

Housemade fries in a cone House mayo, aioli, curry or chipotle	6
Chef's housemade terrine Pâtés, terrines or mousses skillfully prepared by the chef. Served with condiments and sourdough bread or croutons	9
Beet carpaccio Covered with bacon crisps and a roasted grape <i>Kaputt Mauer</i> emulsion. Lightly inspired by Québec's Maple Sugar Shack!	12
Bison tartare BDT style 3oz of ground raw bison from Takwânaw farm seasoned with condiments and BDT's special sauce	13
Wild mushroom crisp Wild Mushrooms from Le Coprin and melted cheese à la <i>Mea Magna Culpa</i> . Served with a small green salad	15
Basket of fried calamari BDT style Tartare sauce and lemon wedge	16
Buccaneers plater Assortment of in-house smoked fish and seafood with <i>Carpe Diem</i> hops. Served with housemade blini and horseradish whipped cream	17
Foie gras du Chef Semi-cooked with fleur de sel and Christmas Spice. Garnished with bursts of beer caramel à la <i>Scie Trouillarde</i> . Served on grilled sourdough bread with a butternut and dried cranberry chutney	18

SALADS

Little salad on the prairie Mesclun of young leafy greens drizzled with a Meaux mustard, honey and <i>Lumière Fût</i> dressing	4/8
Warm Morteau sausage and fingerling potato salad Potato salad, fresh herbs and gribiche sauce. With Morteau sausage cooked à la <i>Diable au Corps</i>	7/14
Mr. Seguin's goat cheese salad Mesclun of young leafy greens, warm Folies Bergères goat cheese croutons, poached pear drizzled with a Meaux mustard, honey, thyme and <i>Lumière Fût</i> dressing	14

Add 8\$ per salad for grilled chicken breast

TABLE D'HOTE

Ask your server about this evening's table d'hôte.

1st Course: Choice of one of the following:

Appetizer of the Day
Soup of the Day

2nd Course: Choice of one of the following:

Pasta of the Day
Fish of the Day
Burger of the Day
Chef's Specialty
(These items are also offered à la carte)

3rd Course: Dessert of the Day

SEASONAL SPECIALTIES

Housemade duck confit 21

White chocolate mashed potatoes and blueberry beet jelly. Served with vegetables

Wapiti stew à la Messe de Minuit 22

Wapiti from Des Monts farm. Served on a bed root vegetable stew seasoned with maple syrup and savory

Royal sauerkraut 23

Housemade sauerkraut à la *Lumière Fût* served with pork shanks, Oktoberfest sausage, double smoked bacon and fingerling potatoes

Bison tartare BDT style 25

6 oz of ground raw bison from Takwânaw farm seasoned with condiments and BDT special sauce. Served with fries and house salad

FROM THE GRILL

Duo of local grilled sausages 17

Combination wapiti pepper sausage à la *DumDuminator* from Des Monts farm and wild boar sausage from Par Toutatis farm served with sauerkraut, and your choice of fries or house salad

BDT ribs 18/24

Smothered with our famous *Allumante* BBQ sauce

6 oz Angus AAA filet mignon 27

Grilled to perfection and smothered with a béarnaise sauce, served with seasonal vegetables.

**All our items from the grill are served with a choice of house salad, fingerling potatoes or housemade fries*

STRAIGHT FROM THE CREEK

** Well, not really!*

Fish & Chips

Basa fish filet in *Allumante* beer batter. Served with tartare sauce and house fries

One filet 14

Two filets 20

Mussels and fries (*Moules et Frites*) 16

Mussels in an *Allumante* sauce
Mussels in an Ermité Blue Cheese sauce
Mussels in a red curry sauce

**For all fried food items, Les Brasseurs du Temps uses canola oil with no trans fat. There is no flavour transfer from frying.*

BURGERS & SANDWICHES

Spiced smoked meat 12

Served on sourdough bread with housemade *Mille Neuf Cendre* sweet mustard

Old-Hull veggie sandwich 13

Grilled vegetable sandwich with goat cheese, served on sourdough bread.

BDT croque monsieur 14

Maple syrup Paris smoked ham cooked in *ESB 1821*, served with melted cheddar cheese on sourdough bread

BDT club sandwich 15

Grilled chicken supreme marinated à la *Scie Trouillarde*, served with tomato, arugula, pancetta, and tarragon mayonnaise

Coureur des bois deer burger 17

Garnished with melted brie, housemade ketchup and candied fruit à la *Messe de Minuit*

Three little pigs burger 17

Wild boar patty stuffed with bacon, spicy pancetta and melted cheddar with pan fried green apples deglazed with *Pommée* beer

Tennessee Jack beef burger 17

Beef burger with onion confit à *La Nuit des Temps*, bacon, Monterey Jack cheese and Jack Daniel's BBQ sauce

BDT bread is freshly baked from La Balade des Douceurs Bakery.

All sandwiches and burgers are served with a choice of house made fries or house salad.

Add \$2.50 for onion confit, mushrooms, cheese or bacon

SPECIALTY POUTINE

Our customers agree that our poutines rise above the norm to the level of gastronomy. Judge for yourself!

Poutartiflettine 8/14

A tartiflette poutine: onion confit à *l'Allumante*, double smoked bacon, garlic, Cantonnier cheese and fresh cream

Poutine chic 8/14

Smoked meat and smoked Gouda topped with a *Mille Neuf Cendre* sauce

Poutine l'Ermité 8/14

Velouté sauce, Ermité blue cheese and Toulouse sausage

Chef's poutine 9/16

Semi cooked foie gras with fleur de sel and Christmas spice. Cranberry chutney à la *Messe de Minuit*

LIL' FRIENDS KID'S MENU

**For children 12 years and under*

Bobino et Bobinette Pasta 7

Rosé sauce

The Pop-Chicken 7

Fried chicken fingers with house seasoning

Kid-Cheese Burger 7

Le Mini Fish & Chips 7

Basa fish filet fried in a house batter

All kid's menu items are served with housemade fries or house salad