



## LUNCH MENU

*Served Monday to Friday  
From 11:30 to 2:30*

### APPETIZERS

<b>Soup of the Day</b>	<b>4</b>
<b>Housemade fries in a cone</b> House mayo, aioli, curry or chipotle	<b>6</b>
<b>Chef's housemade terrine</b> Pâtés, terrines or mousses skillfully prepared by the chef, served with condiments and sourdough bread or croutons	<b>9</b>
<b>Emiliano Zapata nachos</b> Vegetarian with salsa and sour cream	<b>10</b>
<b>Beet carpaccio</b> Covered with bacon crisps and a roasted grape <i>Kaputt Mauer</i> emulsion. Lightly inspired by Québec's maple sugar shack!	<b>12</b>
<b>Simon Bolivar nachos</b> Chicken, vegetable and chipotle sauce With salsa, guacamole and sour cream	<b>14</b>
<b>Basket of fried calamari BDT style</b> Tartare sauce and lemon wedge	<b>16</b>
<b>Buccaneers plater</b> Assortment of in-house smoked fish and seafood with <i>Carpe Diem</i> hops. Served with housemade blini and horseradish whipped cream	<b>17</b>

### SALADS

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

*Add 8\$ for grilled chicken breast.*

### TABLE D'HOTE

**Create your own Table d'Hote for \$4 extra !**

**1<sup>st</sup> Course:** Choice of one of the following:  
Leafy greens or soup of the Day

**2<sup>nd</sup> Course:** Choice of one of the following:

- Quiche of the day
- Pasta of the Day
- Fish of the Day
- Burger of the Day
- Chef's Specialty

(These items are also offered à la carte)

**Coffee or tea**

### BURGERS & SANDWICHES

<b>Spiced smoked meat</b> Served on sourdough bread with housemade <i>Mille Neuf Cendre</i> sweet mustard	<b>12</b>
<b>Old-Hull veggie sandwich</b> Grilled vegetable sandwich with goat cheese, served on sourdough bread.	<b>13</b>
<b>BDT croque monsieur</b> Maple syrup Paris smoked ham cooked in <i>ESB 1821</i> , served with melted cheddar cheese on sourdough bread	<b>14</b>
<b>BDT club sandwich</b> Chicken supreme grilled and marinated à la <i>Scie Trouillarde</i> , served with tomato, arugula, pancetta, and tarragon mayonnaise	<b>15</b>
<b>Tennessee Jack Beef Burger</b> Beef burger with onion confit à <i>La Nuit des Temps</i> , bacon, Monterey Jack cheese and Jack Daniel's BBQ sauce	<b>17</b>
<b>BDT bread is freshly baked from La Balade des Douceurs Bakery.</b>	

*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!*

<b>Poutartiflettine</b> A tartiflette poutine: onion confit à <i>l'Allumante</i> , double smoked bacon, garlic, Cantonier cheese and fresh cream	<b>8/14</b>
<b>Poutine chic</b> Smoked meat and smoked Gouda topped with a <i>Mille Neuf Cendre</i> sauce	<b>8/14</b>
<b>Poutine l'Ermite</b> Velouté sauce, Ermite blue cheese and Toulouse sausage	<b>8/14</b>

### SRAIGHT FROM THE CREEK

*\* Well, not really!*

<b>Fish &amp; Chips</b> Basa fish filet in an <i>Allumante</i> beer batter, served with tartare sauce and house fries.	
<b>One filet</b>	<b>14</b>
<b>Two filets</b>	<b>20</b>

### DESSERTS

<b>Dessert of the day</b>	<b>6</b>
<b>Macaroon assortment</b>	<b>6.5</b>
<b>Tatin pie of the day</b>	<b>7</b>
<b>Caramel cheesecake</b> <i>À La Nuit des Temps</i>	<b>7</b>
<b>Dark chocolate fondant</b> With <i>Framboyante</i> coulis	<b>7</b>
<b>Crème brûlée BDT</b>	<b>8</b>



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Vegetarian with salsa and sour cream	
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Covered with bacon crisps and a roasted grape <i>Kaputt Mauer</i> emulsion. Lightly inspired by Québec's Maple Sugar Shack!	
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Chicken, vegetable and chipotle sauce With salsa, guacamole and sour cream	
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Tartare sauce and lemon wedge	
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<b>Poutine l'Ermitte</b>	<b>8/14</b>
Velouté sauce, Ermitte blue cheese and Toulouse sausage	

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