



STEAKHOUSE, GASTRONOMIE & TERROIR

DE LA CACHE À MAXIME

**Package Menu 59\$**  
**Soup, 1 starter, 1 main course, 1 dessert**

## STARTERS

	TH	CARTE
<b>SOUP</b> Inspiration of the moment	TH	9\$
<b>RAVIOLI OF DUCK (2)</b> Mushrooms emulsion, enoki salad	+2\$	17\$
<b>GREG BLACK PUDDING DUO</b> Apple butter, Smith Granny salad, maple young onions caramelised	+2\$	17\$
<b>GRILLED SHRIMPS (3)</b> Mayo-cocktail sauce	TH	15\$
<b>GRILLED SCALLOPS (3) AND HIS DECLINATION BEETS</b> Beets ketchup, beets tartar, green apples and goat cheese with bacon foam	+2\$	17\$
<b>SMOKED SALMON</b> Sour balsam fir fragrance, ginger blinis	TH	14\$
<b>CESAR GREG SALAD</b> Parmesan gratin, pulled pork BBQ, bacon and croutons	TH	14\$
<b>BEEF TARTAR</b> The classic served with mustard sauce, sweet potato chips and confit egg yolk	+1\$	16\$
<b>SALMON TARTAR</b> Home made smoked salmon, guacamole, croutons and classic mayonnaise	TH	15\$
<b>FATTY LIVER BITES</b> Stewed pears and brioche bread	+3\$	18\$
<b>PLATE OF CURED MEATS FROM HERE</b> Terrine and rilette of ``Pied de Cochon`` and organic sausage from Lapocatière	(per person) TH	15\$



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## MAIN COURSES

	TH	CARTE
<b>RACK OF PIGLET TURLO</b> Garlic butter, bacon bard potato cake	+4\$	34\$
<b>TURLO PORK FILET</b> Bard of smoked boar, maple glazed, fingerling potatoes, iced vegetables and mustard sauce	TH	22\$
<b>LABRECQUE'S RED DEER</b> Tournedos of smoked deer served with red fruits chutney	+3\$	33\$
<b>LAMB SHANK</b> Long braised, parsnip mousseline, root vegetables, black garlic from Orleans Island	TH	27\$
<b>GRILLED SALMON</b> Grilled on maple charcoal, mango chutney, red pepper and bok choy	TH	25\$
<b>GRILLED TROUT TOWNEDOS</b> Cauliflower muslin, asparagus tartar and almonds, buttered butter	TH	29\$
<b>BEEF TARTAR</b> The classic served with mustard sauce, sweet potato chips and confit egg yolk	TH	29\$
<b>SALMON TARTAR</b> Home made smoked salmon, guacamole, croutons, fries and green salad	TH	27\$
<b>LINGUINE ALLA CARBONARA</b> Parmigiana, egg yolk, cream and pancetta	TH	24\$
<b>RISOTTO</b> Vegetarian inspiration	TH	25\$
<b>PORK RIBS FROM THE TURLO FARM</b>	TH	29\$
Greg BBQ sauce with Cesar salad and beer French fries	Half TH	22\$



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## THE MAPLE CHARCOAL GRILL

		TH	CARTE
<b>FILET MIGNON</b>		6 OZ	+9\$ 39\$
The most tender cut of meat		9 OZ	+15\$ 45\$
Rare or medium-rare is recommended		12 OZ	+35\$ 65\$
<b>NEW-YORK CUT</b>		10 OZ	+5\$ 35\$
Also known as the strip steak, cut of beef from the short loin			
<b>RIB STEAK (BONE-IN)</b>		20 OZ	+25\$ 55\$
This cut is sourced from the rib section and dry-aged for 40 days			
The juiciest and tasty part due to the fat eye inside the cup			
<b>HANGER STEAK</b>		7 OZ	TH 30\$
The butcher favorite cut (scarcity and difficulty to carve)			
The more you cooked it, less tender it will be			
<b>LE MANHATTAN</b>		7 OZ	TH 31\$
Correspond at the top of the sirloin			
<b>FLANK STEAK</b>		7 OZ	TH 26 \$
Correspond at the bottom of the sirloin			
Rare or medium-rare is recommended			

### SIDES DISHES (5\$ for a second portion)

Pepper sauce	Mashed potatoes, with sweet butter and nutmeg
Mushroom sauce	Parmesan and bacon potato cake
Béarnaise sauce	Pontneuf Potatoes
Red Wine Sauce	French fries
Blue Cheese Sauce	
DI mustard Sauce	

### EXTRAS

Sautéed mushrooms	7	Scallops (2)	11
Grilled Tiger shrimp (2)	8	Pan-fried foie gras	12



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## DESSERTS

	TH	À LA CARTE
<b>CRÈME BRÛLÉE</b> (Flavor of the day)	TH	11\$
<b>THE ``CHEEZE`` CAKE</b> (Philadelphia and goat mousse, blueberry honey caviar, cherry and pepper ice cream)	TH	11\$
<b>THE CHÔMEUR</b> (The Greg' classic, maple syrup, Whisky liquor ice cream (Coureur des Bois) - 15 Minutes cooking)	+3\$	13\$
<b>THE FONDUE TO SHARE</b> (Black chocolate, almond biscotti, poached and grilled fruits)	TH	14\$
<b>THE CARROT CAKE HOME-MADE</b> (Classic cream cheese Mousse)	TH	9\$
<b>MIGNARDISES</b> (Chef's Inspiration to share)	TH	16\$

### SPECIALIZED COFFEES 9.00\$

**THE Greg CAFÉ** (Sortilège and Bailey's)

**THE BRAZILIAN** (Tia-Maria, Cognac, Grand-Marnier)

**THE SPANISH** (Tia-Maria, Cognac)

Selection of Nespresso coffee available, extra of 2.50\$ (for the TH)