la dō bar que bistro-bar

STARTERS

SOUP OF THE DAY 5.50

ONION SOUP 5.50

FRENCH ONION SOUP 8.25
With Chemin Hatley cheese

CHEF'S SALAD 8.00

SALADE CÉSAR 8.75

TO SHARE...OR NOT

FRIES 4.50

FRIES WITH GRAVY 5.50

GENERAL TAO'S NUGGETS 8.75
Chicken nuggets with
General Tao-style sauce

CHILI WITH CORN CHIPS AND SOUR CREAM 13.25

"APRÈS-SKI" PLATE 15.75
Poppers (3), mini pogos (3),
onion rings and fries

"CHARCUTERIE" PLATTER 17.75
Selection of cold cuts from
Les Cochons tout ronds, served
with toasted bread from La Mie Bretonne

GRILLED NACHOS WITH CHEESE 19.00
Corn chips, mozzarella cheese,
black olives, banana peppers,
sour cream, salsa and guacamole

"BROMONTOISE" CHEESE FONDUE 25.00
Chemin Hatley and Comtomme
cheeses from Fromagerie La Station
and cold cuts from Les Cochons tout ronds

BBQ CHICKEN WINGS
8 wings / **14.00**
16 wings / **25.00**
24 wings / **35.00**

SALADS

CHEF'S SALAD 13.25

CAESAR SALAD 14.95

POUTINES

"MAISON RIVIERA" POUTINE 17.25
Fries, cheese curds from
Maison Riviera and homemade
veggie gravy

"BROMONTOISE" POUTINE 21.95
Fries, cheese curds from Maison Riviera,
Fumoirs Gosselin bacon, mushrooms,
onions and homemade veggie gravy

GENERAL TAO'S POUTINE 21.95
Fries, cheese curds from
Maison Riviera, crispy General Tao chicken
and homemade veggie gravy

FLANK STEAK POUTINE 24.00
Fries, cheese curds from
Maison Riviera, flank steak and
homemade veggie gravy

+ ADD SOME PROTEIN TO YOUR DISH

Grilled breast of chicken **+5.25**
Crispy chicken
Hummus fries

Maple-smoked salmon from Fumoirs Gosselin, Toulouse sausage **+7.00**

Also available in a vegetarian version

TASTY FAVORITES

SPAGHETTI WITH MEAT SAUCE **19.95**

FISH AND CHIPS **24.00**
Served with fries, tartar sauce
and pickles

GRILLED FLANK STEAK **29.00**
Angus Beef steak (8 oz),
red wine sauce, fries and/or salad

VEGGIE BURGER **21.00**
Beetroot brioche bun, crispy chickpea
patty, Comtomme cheese, mushrooms,
lettuce, tomato. mayonnaise and fries

CRISPY CHICKEN BURGER **21.00**
Brioche bun, crispy chicken, salad,
tomato, Cajun mayonnaise and fries

CLASSIC CHEESE BURGER **21.00**
Brioche bun, Angus beef,
Contomme cheese,
lettuce, tomatoes and fries

"BROMONTOIS" BURGER **23.00**
Beetroot brioche bun, Angus beef,
Fumoirs Gosselin bacon, Comtomme cheese,
mushrooms, lettuce, tomatoes, onions,
Cajun sauce and fries

+ REMPLACEZ YOUR FRIES WITH A POUTINE **+4.00**

PIZZAS

THE REAL VEGGIE **17.00**
Tomato sauce, peppers, eggplant,
black olives, mozzarella cheese
and sun-dried tomato pesto

PEPPERONI AND CHEESE **18.00**
Tomato sauce, pepperoni and
mozzarella cheese

CALABRESE **18.00**
Tomato sauce, peppers, onions,
mozzarella cheese and Italian sausage

"BROMONTOISE" **20.00**
Tomato sauce, meat sauce,
Fumoirs Gosselin bacon, mushrooms,
onions and Maison Riviera cheese

CHILDREN'S MENU 12 AND -

Served with a beverage and a "surprise"

SPAGHETTI WITH MEAT SAUCE **10.25**

MAISON RIVIERA MINI POUTINE **10.25**

MINIS POGOS (3) AND FRIES **10.25**

CHICKEN NUGGETS (4) AND FRIES **10.25**

DESSERTS

DONUTS FROM ÉRABLIÈRE BERNARD **6.75**
Served with vanilla ice cream
and caramel sauce

CHOCOLATE "MOELLEUX" **6.75**
Served with vanilla ice cream
and caramel sauce

2023 - 2024 menu. Excluding taxes. Prices subject to change without notice.

la débarque bistro-bar

BEVERAGES

FIZZY DRINKS	**4.25**
SPARKLING WATER	**4.25**
JUICE	**4.25**
GURU ENERGY DRINKS	**6.00**

COFFEES

Non-dairy milk available

FILTER COFFEE	**3.50**
ESPRESSO	**3.95**
LONG ESPRESSO	**3.95**
AMERICANO	**3.95**
CAPPUCCINO	**4.75**
LATTE	**4.75**
HOT CHOCOLATE	**4.25**
TEA / HERBAL TEA	**3.50**

ALCOHOLIC COFFEES

Served with whipped cream

CHIC SKIER **10.00**
Sainte-Marie spiced rum and
Cremaglace vanille

DOUBLE CREAM **10.00**
Cremaglace Vanille and
Cremaglace Lait au Chocolat

DÉBARQUE **10.00**
Coureur des Bois Maple Whisky and
Coureur des Bois Maple Cream

DESCENTE **10.00**
Sivo Whisky, Les Îles Triple Sec
and coffee liqueur

MONTE CRISTO **10.00**
Grand Marnier and coffee liqueur

READY TO DRINK

ALCOHOLIC **9.50**
Sainte-Marie Mojito
Spritz Les Îles
Lacroix Cider Lot 300
Comont Margarita
Shape Mango/Tea hard Seltzer

NON-ALCOHOLIC **6.50**
Bluff Margarita
Romeo's Gin your choice

CIDERS

DEUX PÉPINS (BOTTLE) **29.00**
Sparkling pear cider,
Domaine Val Brome

PET NAT (BOTTLE) **33.00**
Retrouvailles 2021 from Ferme
Cidricole Équinoxe

SPIRITS

PortageGin/Portage Plage Gin	**9.50**
Sainte-Marie Noix de Coco spiced rum	**9.50**
White Keys Vodka	**9.50**
Shooter	**5.50**

RED WINE

	5 oz	8 oz	Bottle
VINO LAURIA - VINO A GOGO Syrah – Terre Siciliane Italie, 2022	**8.00**	**13.50**	**38.00**
RÉMI POUIZIN - NATIVE Grenache & Syrah Côtes-du-Rhône, France, 2021	**12.00**	**19.00**	**50.00**
ORNELLAIA - LE VOLTE Merlot & Sangiovese Ornellaia e Masseto – Toscane, Italie, 2021	**14.00**	**23.00**	**68.00**
CHÂTEAU D'AUZANET Cabernet Sauvignon + Merlot Bordeaux, France, 2016			**45.00**
CANET VALETTE - ANTONYME Cinsault & Mourvèdre Saint-Chinian, France, 2022			**49.00**
RENÉ BOUVIER Pinot Noir - Bourgogne, France, 2021			**72.00**

WHITE WINE

	5 oz	8 oz	Bottle
LE PIVE Sauvignon blanc, Viognier Roussanne – Pays d'Oc, France, 2021	**8.00**	**13.50**	**38.00**
RÉMI POUIZIN - LES PIOUS Clairette & Grenache blanc Côtes du Rhône, France, 2022	**10.50**	**17.50**	**43.00**
ROPITEAU FRÈRES Chardonnay Bourgogne, France, 2022	**12.00**	**20.00**	**50.00**
RAMÓN BILBAO Verdejo – Rueda, Espagne, 2021			**45.00**

COCKTAILS

PORTAGE EXOTIQUE **9.75**
Portage Plage Gin and pink grapefruit

BLOODY CEASAR LOCAL **10.00**
Portage Gin, Clamato, pickles and spices

CRÉMEUX À L'ORANGE **10.00**
Spritz Les Îles and vanilla Cremaglace

LES ÎLES SPRITZ BEACH **10.25**
White Keys Vodka, Spritz Les Îles, Les Îles Triple Sec, orange juice and cranberry juice

ONCLE JOHN **10.50**
Sivo Whiskey, spiced liqueur, maple syrup and Angostura bitters

SANGRIA CLUB LOCAL **11.00**
Sangria Les Îles, white wine, Les Îles Triple Sec, soda and citrus

CANNED BEER

ARCHIBALD **9.25**
Remonte-pinte – Session IPA
Exclusive to Bromont
Matante – Blonde ale
Chipie – Pale Ale (red)
Joufflue – Belgian-style white
Belle Mer – West Coast IPA

ARCHIBALD FIN BRASSEUR **10.00**
Juicy IPA
Sure aux camerises

LABATT

Budweiser	**9.25**
Michelob	**9.25**
Corona sans alcool (355 ml)	**6.50**

BOTTLED BEER

Corona (330 ml)	**6.00**

DRAFT BEER

	12 oz	20 oz	Pitcher
ARCHIBALD			
Remonte-pinte	**7.00**	**10.00**	**25.00**
Joufflue	**7.00**	**10.00**	**25.00**
Chipie	**7.00**	**10.00**	**25.00**
MICROBRASSERIE			
Beer of the moment	**7.00**	**10.00**	**25.00**
REGULAR			
Budweiser	**7.00**	**10.00**	**25.00**
Stellas Artois	**7.50**	**10.50**	**28.00**
Corona	**8.00**	**11.00**	**30.00**

BEER OF THE MONTH NEW

Each month, La Débarque will be featuring a different beer from one of the local microbreweries. **Check it out !**