



MENU

STARTERS

Chef or Cæsar Salad	9 ⁹⁹
Onion rings Homemade	11 ⁹⁹
Cheese melt Suisse, Cantonnier and Sauvagine	12 ⁹⁹
Fried calamari With chipotle mayo	17 ⁹⁹
Seafood “au gratin” Bechamel sauce white wine, shallots, scallops, nordic shrimps and lobster fumet au gratin	17 ⁹⁹
Nachos Grande Tortilla chips, tomato, green pepper, cheese sauce, black olives, green onions, Cheddar and mozzarella cheese, mild salsa and sour cream	17 ⁹⁹
Supreme Chicken Nachos Tortilla chips, tomato, green pepper, cheese sauce, black olives, green onions, Cheddar and mozzarella cheese, chicken, mild salsa and sour cream	20 ⁹⁹

SOUP & JUICE

Tomato or vegetable juice	3 ⁹⁹
Soup of the day	5 ²⁹
Homemade vegetable soup	5 ²⁹
French onion soup	9 ⁴⁹
Vegetable soup “au gratin”	9 ⁴⁹

PIZZETTES

Pesto and cranberries Pesto, Brie cheese and cranberries	11 ⁹⁹
Bruschetta Tomatoes, onions, pesto and cheese	11 ⁹⁹
Greek Tomatoes, red onions, black olives and Feta cheese	11 ⁹⁹

CHICKEN

Quarter Chicken Dinner (Leg)	18 ⁹⁹
Quarter Chicken Dinner (Breast)	20 ⁹⁹
2 breaded Chicken Strips	16 ⁹⁹
4 breaded Chicken Strips	20 ⁹⁹
Half-Chicken Dinner	22 ⁹⁹

FRIES & POUTINES

Fries • With sauce • With meat sauce	5 ⁹⁹ 8 ⁴⁹ 9 ⁹⁹
Poutine • Traditional style • Italian • Marie’s Special Ham, onions, green peppers, mushrooms and tomatoes	12 ⁴⁹ 13 ⁹⁹ 14 ⁹⁹
Galvaude French fries, chicken, sauce and green peas	16 ⁹⁹
Galvaude Suprem French fries, chicken, sauce, green peas and cheese curds	18 ⁹⁹

CLASSICS

Ground Steak (7.5 oz) Served with fried onions, vegetables, pepper sauce and your choice of potatoes, rice or house salad	20 ⁹⁹
Roastbeef “au jus” Served with vegetables and your choice of potatoes, rice or house salad	23 ⁹⁹
Chicken Fajitas Tender pieces chicken stir-fried with onions and green peppers. Served with our side dishes of salsa, Mozzarella cheese, sour cream, hot peppers and tortillas	22 ⁹⁹
Steak frites Steak 7 oz served with pepper sauce, house salad and fries	23 ⁹⁹

Tao Tofu Tofu stir-fried, green peppers, onion, carrots, brocoli, sesame seed, green onions, homemade sauce, served on rice	22 ⁹⁹
General Tao Chicken Tender pieces of crispy chicken, green peppers, onions, carrots, sesame seed, green onions, broccoli, homemade sauce, served on rice	23 ⁹⁹

FISH

Combo Seafood “au gratin” and Cæsar salad	23 ⁹⁹
Fillet of Sole “Meunière” Served with vegetables and your choice of potatoes, rice or house salad	23 ⁹⁹
Fillet of Salmon with Shrimps Served with rice and vegetables	23 ⁹⁹

RIBS

Choice of traditional sauce or BBQ wiskey sauce

Half ribs (6-7)	24 ⁹⁹
Full ribs (12-13)	35 ⁹⁹

COMBOS

Chicken leg and half ribs (6-7)	30 ⁹⁹
Chicken breast and half ribs (6-7)	32 ⁹⁹

GOURMET BURGERS

All our burgers can be served in Beyond Meat version Add \$2 BEYOND MEAT	
Tom Pouce Two servings of ground beef, lettuce, melted cheese, Tom Pouce sauce and pickles	20 ⁹⁹
“Our Cheese” Burger Ground beef, cheddar Perron cheese, mayonnaise, lettuce, tomato and caramelised onions	21 ⁹⁹
Grand Buckingham Ground beef, cheese, bacon, onion, pickles, relish, mustard, Thousand Island dressing, tomato and lettuce	21 ⁹⁹
Swiss burger Ground beef, swiss cheese, mayonnaise, caramelised onions and sautéed mushrooms	21 ⁹⁹
Texas burger Ground beef, lettuce, cheddar cheese, bacon, onions rings, mayonnaise and BBQ sauce	21 ⁹⁹

All burgers and sandwich platters are served with coleslaw and your choice of side dishes:

Fries | Cæsar salad | Poutine

+ \$3⁵⁰ + \$3⁵⁰

SANDWICHES

Monte Carlo Ham, chicken, Swiss cheese, onions and green peppers, on grilled country-style bread	20 ⁹⁹
Le Marie Club Rotisserie chicken, lettuce, tomato, cheese and bacon	20 ⁹⁹
White meat	EXTRA \$1
Grilled cheese with duck confit Wheat bread grilled with Provence herbs, mayo, cheddar Perron cheese, duck confit and caramelised onions	22 ⁹⁹

SALADS

Cæsar with real bacon	18 ⁹⁹
Grilled Chicken Cæsar With rotisserie chicken	21 ⁹⁹
Asian chicken salad Grilled chicken breast on lettuce and fresh vegetables, slivered almonds, crispy wontons, sesame seeds served with our asian vinaigrette	22 ⁹⁹
Greek Artichoke hearts, lettuce, cherry tomatoes, feta cheese, onions, green peppers, black olives and croutons, served with a greek dressing	20 ⁹⁹
Chicken Supreme Chicken breast on lettuce and fresh vegetables, tomatoes, oranges, strawberries, Mozzarella cheese, slivevered almonds and croutons, served with a maple balsamic dressing	22 ⁹⁹
Duck confit salad Duck confit on lettuce and fresh vegetables, oranges, cranberries, grilled pecans served with homemade japanese dressing	23 ⁹⁹

All chicken and ribs platters are served with bread, BBQ sauce, coleslaw and your choice of side dishes : Potatoes | House salad | Rice | Cæsar salad + \$3⁵⁰





CREATE YOUR OWN TABLE D'HÔTE*

STARTER
Soup
or Tomato or vegetable juice
or 3-cheese Fondant
or Pizzette bruschetta

DESSERT
À la carte
(Apple turnover extra \$2)
Replace your dessert with a Spanish
or Brazilian coffee for an extra \$2

HOT DRINK
Tea or coffee
or herbal tea

Add
\$14
to your favorite
dish*

*VALID FOR DISHES IN THE FOLLOWING SECTIONS:
Salads, Chicken & Ribs, Fish, Classics, Gourmet Burgers, Sandwiches, Traditional Pizzas (applies to pizza duos only),
Thin Dough Pizzas (individual format), Spaghetti, Lasagne and Italiano

TRADITIONAL PIZZAS

Freshly prepared and baked in-house, all our pizzas are offered with choice of traditional crust or pan pizza

Cheese	6" 10 ⁴⁹	9" 16 ⁴⁹	12" 22 ⁹⁹	15" 29 ⁹⁹	DUO 17 ⁹⁹
Pepperoni	6" 11 ⁹⁹	9" 18 ⁴⁹	12" 26 ⁴⁹	15" 32 ⁹⁹	DUO 18 ⁹⁹
All-dressed Pepperoni, mushrooms and green pepper	6" 12 ⁴⁹	9" 18 ⁹⁹	12" 27 ⁴⁹	15" 33 ⁹⁹	DUO 19 ⁴⁹
Beaupre’s Special Pepperoni, ham, bacon, ground beef, marinated chicken, mushrooms, onions, green peppers and tomatoes	6" 13 ⁹⁹	9" 21 ⁹⁹	12" 32 ⁹⁹	15" 39 ⁹⁹	DUO 20 ⁹⁹
Marie’s Special Pepperoni, meat sauce, onions, mushrooms, green peppers, tomatoes and bacon	6" 13 ⁹⁹	9" 21 ⁹⁹	12" 32 ⁹⁹	15" 39 ⁹⁹	DUO 20 ⁹⁹
Vegetarian Green peppers, mushrooms, broccoli, carrots, onions, tomatoes, black olives and artichoke hearts	6" 13 ⁹⁹	9" 21 ⁹⁹	12" 32 ⁹⁹	15" 39 ⁹⁹	DUO 20 ⁹⁹

EXTRAS

Vegetables or sauce	6" 2 ⁴⁹	9" 3 ²⁹	12" 4 ⁹⁹	15" 5 ⁹⁹
Meat or cheese	6" 2 ⁹⁹	9" 3 ⁹⁹	12" 5 ⁴⁹	15" 6 ⁴⁹

6" 1 PEOPLE	9" 1-2 PEOPLE	12" 2 -3 PEOPLE	15" 4+ PEOPLE
-------------	---------------	-----------------	---------------

SPAGHETTIS

With Meat Sauce	HALF 16 ⁹⁹	REGULAR 19 ⁹⁹	1/2 portion + Caesar salad DUO 19 ⁹⁹
Vege’s Special Tomato sauce, mushrooms, brocoli, carrots, green peppers, green onions and tomatoes	HALF 16 ⁹⁹	REGULAR 19 ⁹⁹	DUO 19 ⁹⁹
Marie’s Special Ham, onion, green peppers, mushrooms and tomatoes with meat sauce	HALF 18 ⁹⁹	REGULAR 21 ⁹⁹	DUO 21 ⁹⁹

LASAGNAS

Homemade 5 layer Lasagna	REGULAR 20 ⁹⁹	DUO 23 ⁹⁹
Marie’s Special Lasagna Our lasagna with ham, onions, green pepper, mushrooms and tomatoes	REGULAR 22 ⁹⁹	DUO 25 ⁹⁹

EXTRAS

Mushrooms	HALF-PORTION & DUO 2 ⁷⁹	REGULAR 3 ⁴⁹
“Au gratin”	HALF-PORTION & DUO 3 ²⁹	REGULAR 5 ²⁹
Garlic bread		3 ⁷⁹

THIN CRUST PIZZAS

Individual serving

Mediterranean vegetables 19⁹⁹
Sun-dried tomato pesto, mushrooms, caramelized onions, artichoke, tomatoes, sun-dried tomatoes and black olives

Chicken pesto 21⁹⁹
Tomato sauce, pesto, grilled chicken, onions and tomatoes

Seafood 22⁹⁹
Tomato sauce, bechamel, white wine, shallots, scallops, shrimps, lobster fumet and mushrooms

ITALIANO

Chicken pesto Penne 23⁹⁹
Marinated chicken breast, shallots, white wine, mushrooms, pesto and cream

Shrimps Penne 23⁹⁹
Shrimps, green onions, shallots, green pepper, tomatoes, pesto and cream

Veal Parmigiana 23⁹⁹
Breaded veal, ham and Mozzarella “au gratin”, spaghetti with meat sauce

Duck confit Penne 24⁹⁹
Duck confit, shallots, white wine, mushrooms, green onions, veal stock and a homemade japanese dressing



OUR MEAT SAUCE

TO TAKE HOME

16 oz 8⁰⁰ | 32 oz 15⁰⁰

DRINKS

HOUSE WINE			
Red or white	8 ⁵⁰	20 ⁰⁰	30 ⁰⁰
RED			
Cono Sur Pinot noir (Chile)	9 ⁰⁰		32 ⁰⁰
La Vieille Ferme Ventoux (France)	9 ⁵⁰		36 ⁰⁰
Chianti Cecchi (Italy)	10 ⁰⁰		38 ⁰⁰
iove Umberto Cesari Sangiovese Merlot, Rubicone (Italy)	10 ⁰⁰		38 ⁰⁰
Jackson Triggs Cabernet sauvignon (Canada)	9 ⁵⁰		36 ⁰⁰
ROSÉ			
Domaine de L’Ange-Gardien (Québec)	10 ⁵⁰		39 ⁰⁰
La Vieille Ferme Luberon (France)	9 ⁵⁰		36 ⁰⁰

WHITE		
La Vieille Ferme Luberon (France)	9 ⁵⁰	36 ⁰⁰
Ruffino Lumina Pinot grigio (Italy)	10 ⁵⁰	39 ⁰⁰
Inniskillin Chardonnay (Canada)	10 ⁵⁰	39 ⁰⁰

SPARKLING
Prosecco Zonin (200 ML) 13⁰⁰

DRAFT BEER			
Belle Gueule	7 ⁰⁰	9 ⁰⁰	23 ⁰⁰
Cheval Blanc White	8 ⁰⁰	10 ⁰⁰	25 ⁰⁰
Brasseur des Monts La Voisine smash IPA	8 ⁰⁰	10 ⁰⁰	25 ⁰⁰

BEER AND CIDER	473 ml
Moosehead Lager	10 ⁰⁰
Cracked Canoe Light 3.5%	10 ⁰⁰
Belle gueule blonde (alcohol-free)	9 ⁰⁰
St-Ambroise IPA (alcohol-free)	10 ⁰⁰
Cidre McAdam	10 ⁰⁰

COCKTAILS	
Homemade Sangria	11 ⁰⁰ 24 ⁰⁰
Bloody Mary or Cæsar	11 ⁰⁰
Frozen Strawberry Daiquiri	11 ⁰⁰
Frozen Margarita	11 ⁰⁰
Frozen Pina Colada	11 ⁰⁰

Also available:
APERITIFS AND DIGESTIVES