



Le Cellier

RESTO / BAR À VIN



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## Soups and salads

Soupe of the day	5.
Onion soup gratiné swiss and mozzarella	7.
Thaï soup shrimps, lime, green onions and coriander	entrée 9. / meal 15.
Chef's salad carrots, peppers, tomatoes, green onions, apples, pistachios	7.
Caesar salad romaine, fresh parmesan, fried capers, lemon	entrée 8. / meal 11.
Caesar salad with grilled chicken breast romaine, fresh parmesan, fried capers, grilled chicken breast	17.
Smoked duck salad carrots, peppers, tomatoes, green onions, strawberries, raspberry dressing	entrée 12. / meal 22.
Pear and goat cheese salad spinach, mixed salad, lettuce, figs, pistachios, red onions and balsamic dressing	18.

## Tartars

Salmon tartar coriander, shallots, lemon, fried capers, Dijon mustard emulsion	entrée 12. / meal 23.
<i>new</i> Duck tartar lime, honey, cilantro, ginger, hazelnut oil	entrée 14. / meal 27.
Beef tartar Cognac, basil, shallots, mayonnaise, parmesan shavings, Dijon mustard emulsion	entrée 14. / meal 27.





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## Entrées

### Bruschetta

tomatoes, garlic, fresh herbs and parmesan

9.

*new* Calf sweetbread popcorn  
mayonnaise, lemon, honey

12.

### Escargots with Swiss cheese

snails, white wine, tomatoes, green onions, garlic butter topped with Swiss cheese

9.

### Green beans tempura

sea salt, lemon and honey mayonnaise

9.

### Cellier's fondue

Abitibi's cheese coated with ground pistachios and pear sauce

10.

### Seafood gratin

shrimps, scallops, lobster, mushrooms, Swiss cheese

entrée 12. / meal 23.

### Melting brie

caramelized onions, pistachios, honey, apple, grapes (for 2 persons)

17.

*new* Still steaming sautéed foie gras  
strawberry tartar with maple and basil

15.

### Lobster and crab roll

rice vinegar and sweet peppers sauce

11.

### Poutine with foie gras

duck confit, homemade fries, Allegretto, porto and foie gras sauce 17. / with a foie gras scallop 26.

### Dumplings satay sauce

fried dumplings, peanuts

10.



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## Maple logs grill

### Beef

Filet mignon 6oz/ 10oz	28. / 36.
Filet mignon and shrimps	33.
Filet mignon and scampies	37.
Beef skirt 8oz	25.
Beef back steak 14oz	33.
Ribeye steak 16oz	39.

Our beef cuts are grilled to perfection on maple wood. Accompanied with our own homemade spices blend, our meals are served with Cellier's potato, grilled vegetables and one selection between our 5 sauces.

Garnish your grilled meat with :

Foie gras medallion	9.
Brie cheese	5.
Blue cheese	6.

### Poultry

Chicken brochette

served with rice, crunchy salad, vegetables brochette and one selection between our 5 sauces 20.

*new* Stuffed guinea fowl leg

served with Cellier's potato, grilled vegetables and one selection between our 5 sauces 25.

Grilled chicken supreme

served with Cellier's potato, grilled vegetables and one selection between our 5 sauces 24.

Grilled duck breast

served with Cellier's potato, grilled vegetables, porto and blueberry sauce 27.

### Our 5 Sauces

Porto sauce

Pepper sauce

Blue cheese sauce

Brie cheese sauce

Porto and foie gras sauce - extra charge 4.

Extra sauce 2.





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## Pork

Maple and porto pork filet  
served with Cellier's potato, grilled vegetables 22.

## Lamb

Rack of lamb with white porto and rosemary sauce  
served with Cellier's potato, grilled vegetables 37.

## Oven baked

*new* Beef cheek  
bourguignon braised, served with oven baked potato and grilled vegetables 31.

Beef spare ribs (3)  
ginger, soya, brown sugar, plum sauce, served with French fries and crunchy vegetables salad 27.

Lamb shank  
braised with dark beer, fennel and cream 24.

## Fishes and Seafood

*new* Mediterranean style cod - capers, olives, tomatoes 23.

Grilled Atlantic salmon fillet coriander cream sauce 22.

Sambuca flambéed scallops and shrimps 31.

Walleye fillet with grilled almonds 12oz 31.

Scampies plate (8) 40.

Lobster tails trio - garlic butter and lemony ginger butter 42.

Our fish and seafood meals are served with rice and a mix of butter sautéed vegetables





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## Pasta

- spaghetti - tagliatelle - pennine - tortellini -

Bolognese meat sauce	16.
Rosée tomato, cream, fresh parmesan, green onions	17.
Alfredo with chicken cream, butter, fresh parmesan	18.
Gigi rosée sauce, prosciutto, mushrooms, fresh parmesan	18.
Carbonara cream, green onions, bacon, fresh parmesan	17.
Oriental chicken sautéed vegetables, cashew, orange, ginger, teriyaki sauce	18.
Seafood cream, scallops, shrimps, lobster, green onions	24.
Portobello cream, duck confit, portobello mushrooms, green onions, fresh parmesan, marsala	24.

## Sandwiches

*new* The couac burger  
duck, foie gras, Allegretto, figs chutney. Served on pretzel bread with French fries and homemade mayonnaise 19.

Cellier's Hamburger  
6oz beef, sautéed mushrooms, caramelized onions, bacon and lettuce. Choice of cheese : 16.  
cheddar, Swiss, blue or brie. Served on pretzel bread with French fries and homemade mayonnaise.

*new* The mignon burger  
Grilled filet mignon, portobello, onions, blue/brie cheese. Served on pretzel bread with French fries and homemade mayonnaise 3oz 17. / 6oz 24.

Club sandwich  
Grilled chicken breast, tomatoes, bacon, lettuce, Swiss cheese. Served with French fries, homemade mayonnaise and coleslaw. 15.

## Our side orders

Butter sautéed asparagus	5.
French fries and homemade mayonnaise	5.
Garlic butter shrimp	3.
Cellier's Potato	5.
Scampi	5.
Sautéed mushrooms	5.
Lobster tail	11.

