



APPETIZERS

Sausage and mustard - 4,99 Oktoberfest or Spicy Italian sausage, with choice of Dijon, sweet, regular or old fashioned mustard

Caesar Salad - 5,99 Homemade croutons with oven-baked bacon

Garden salad - 5,99 Lettuce, carrots, tomatoes, peppers, onions, cucumbers and vinaigrette (olive oil, wine vinegar, old fashioned mustard, and spices)

Spinach and goat cheese salad - 8,50
Spinaches, red onions, tomatoes, fruit of the moment, dried cranberries, goat cheese and raspberry vinaigrette

Soup du jour with bread - 5,99

Bric-a-brac - 17,99 Board of varied cheeses and charcuteries

Crostinis - 6,99 Grilled and topped bread slices. Choose between hot goat cheese and sautéed mushrooms; Hungarian sausage with Swiss and tomatoes; or Pinto cheddar and tomatoes with aioli mayo

HOUSE FRIES

Fires with mayo - 4,99 Choice of two mayos: regular, curry, garlic, Cajun, pesto, tartar sauce or spicy

Spicy fries - 5,99

SANDWICHES

Ham and cheese - 7,99
Old cheddar or Swiss, lettuce, tomatoes

Hungarian salami and Swiss cheese - 7,99
Lettuce and tomatoes

Brie and tomatoes - 6,99

BLT and old cheddar - 7,99
Bacon, lettuce, tomatoes and old cheddar

The Crackpot - 9,99 Oktoberfest or spicy Italian sausage, Swiss cheese, lettuce, tomatoes and Foubrac mayo

Vegetarian - 9,99 Goat cheese, cucumbers, carrots, lettuce, tomatoes and garlic mayo

The Foubrac Club - 12,99 Chicken, pancetta, Swiss cheese, arugula, roasted red peppers and pesto mayo

SOUPS AND SALADS

Caesar salad or Garden salad - 9,99

Soup and salad - 9,99

Spinach and goat cheese salad - 11,99

BURGERS

The Dead-end - 8,99 Beef 100%, pickles, orange cheddar, mustard and ketchup

The Montclair - 9,99 Beef 100%, old cheddar, lettuce, tomatoes, caramelized onions, mushrooms and Foubrac mayo

The Hullois - 10,99 Beef 100%, old cheddar, bacon, lettuce, tomatoes, caramelized onions, mushrooms and Foubrac mayo

The Foubrac - 10,99 Beef 100%, cream cheese, bacon, lettuce, tomatoes, caramelized onions, mushrooms and Foubrac mayo

The Rio Bravo - 10,99 Beef 100%, old cheddar, bacon, jalapeños, lettuce, tomatoes, caramelized onions, mushrooms and spicy mayo

The Hambourg - 10,99 Beef 100%, Swiss cheese, salami hongrois, lettuce, tomatoes, caramelized onions, mushrooms and Foubrac mayo

The Gatineau - 10,99 Beef 100%, goat cheese, lettuce, tomatoes, caramelized onions, mushrooms and Foubrac mayo

The Mont-Bleu - 10,99 Beef 100%, bleu cheese, roasted red peppers, lettuce, tomatoes, caramelized onions, mushrooms and garlic mayo

✱ **The Californian - 11,99** Beef 100% or chicken or veggie patty, guacamole, old cheddar, lettuce, tomatoes, caramelized onions, mushrooms

The Parisien - 11,99 Beef 100%, Brie, ham, lettuce, tomatoes, caramelized onions, mushrooms and Foubrac mayo

The Tennesse - 11,99 Beef 100%, havarti, maple bacon, lettuce, tomatoes, caramelized onions, mushrooms, BBQ sauce (house)

The Pollo - 10,99 Chicken breast, lettuce, tomatoes, caramelized onions, mushrooms and Foubrac mayo

The Rio Grande - 11,99 Chicken breast, old cheddar, bacon, jalapeños, lettuce, tomatoes, caramelized onions, mushrooms and spicy mayo

The Bison - 13,99 Bison lacquered with espresso sauce, lettuce, tomatoes, caramelized onions, mushrooms and mayo

The Duck - 12,99 Duck, chicken, lettuce, tomatoes, caramelized onions, mushrooms and Foubrac mayo

The Salmon - 12,99 Salmon, red onions, cucumbers, caramelized onions, mushrooms and tartar sauce

The Veggieburger - 10,99 Soya Teriyaki, old cheddar, lettuce, tomatoes, caramelized onions, mushrooms and Foubrac mayo

The Veggie-Pinto - 10,99 Pinto beans, old cheddar, lettuce, tomatoes, caramelized onions, mushrooms and aioli mayo

*Give your burger some company: fries or soup - 3,50
Caesar or garden salad - 3,75 or for a poutine - 4,50
Trade your fries for spicy fries - 0,50*

POUTINES

Trade your fries for spicy fries - 0,50

Poutine - 6,99/8,99

Poutine Foubrac - 7,99/9,99
Oktoberfest or spicy Italian sausage

Poutine Forestière - 7,99/9,99 Sautéed mushrooms

Poutine Zapata - 7,99/9,99 Jalapeños and roasted red peppers

Poutine Alfredo - 7,99/9,99 Cream-based sauce

Poutine Boeuf - 7,99/9,99 4 oz Beef 100%

Poutine Bacon - 7,99/9,99 Oven-baked bacon

Poutine Cocorico - 7,99/9,99 Roasted chicken breast

Poutine Veggie - 7,99/9,99 Soya or Pinto patty

Poutine Bison - 8,99/10,99

Bison lacquered with espresso sauce

MEALS

*Trade your fries for a salad - 3,50
or for a poutine - 4,25*

Sausages and mustard with fries - 8,99
Oktoberfest or spicy Italian sausage

The Croque-bourgeois with fries - 11,99
Oktoberfest or spicy Italian sausage served on half-baguette, with cheddar, caramelized onions and Foubrac mayo

Peppercorn beef with fries - 12,99
8 oz Beef 100% and caramelized onions

Hot-Hamburger with fries - 12,99

Hot-Chicken with fries - 12,99
Chicken breast and caramelized onions

Chicken supreme with fries - 12,99 Chicken breast with creamy parmigiana sauce and sautéed mushrooms

Foubrac Mac'n'4'cheese - 11,99

4-cheese and beer cream sauce. Choose between: the bacon-caramelized onions duet the Oktoberfest or spicy Italian sausage and jalapeños combo the mushrooms, beef or chicken, and roasted red peppers trio

OUR EXTRAS

Customize your food!

Roasted red peppers, caramelized onions, jalapeños or sautéed mushrooms (1,25) • Bacon, salami, ham, old cheddar, Swiss or cream cheese (2,25) • Blue, Brie or goat cheese (2,50) • Beef 100%, Pinto bean or Teriyaki tofu patty, Oktoberfest or spicy Italian sausage, herb salmon (2,99) • Chicken breast portion or bison patty (3,50)

*Our bread is artisan-made (local baker)
with flour from Moulin de Soulanges.*

COFFEE

*Fairtrade certified and locally roasted
Decaf version + 0,75*

Coffee - 2,50

Cappuccino - 3,50

1/3 espresso, 1/3 steamed milk, 1/3 whipped milk

Coffee latté - 4,75

Bowl with double espresso and whipped milk

Espresso - single or Americano - 1,95

Double espresso - 2,50

Con Panna - 2,50

Espresso covered in whipped cream

Machiato - 2,25

Espresso covered in foamed milk

Moka coffee - 4,75

Bowl with espresso and hot chocolate

Mocaccino - 4,99

Bowl with double espresso, homemade moka syrup steamed milk, covered in whipped cream

Iced coffee with whipped cream - 3,99

Hot chocolate - 3,99

Bowl with hot chocolate milk covered in whipped cream

Extra whipped cream - 1,00

TEA AND HERBAL TEA

Tea or herbal tea - 2,99

Ask our team about our selection

BEVERAGES

Juice - 2,50 Orange, apple or cranberries

Milk - 2,50

Chocolate milk - 2,50

Homemade iced tea (summer season) - 2,95

The Pops - 2,50 Pepsi, 7up, Diet Pepsi, Ginger Ale

Sparkling mineral water (bottle) - 2,99

DESSERTS

Desserts are homemade!

Ask our team!

*Feel like making a special event, business lunch
or evening out with friends a little better? You can
make reservations by phone at 819-205- 5400.*

*Prices may be subject to change.

BEER AND CIDER

Draft Boréale Blond, Red, White and IPA

12 oz - 3,99 20 oz - 5,99 pitcher - 15,99

Draft Boréale Black

12 oz - 4,50 20 oz - 6,99 pitcher - 17,99

Guest Local Microbrewery

12 oz - 5,50 20 oz - 8,50 pitcher - 19,99

Discovery Trio (choice of samples) - 4,99

Glutenberg beer (100% Gluten-free) - 6,50

Alcohol-free beer- 5,50

McKeown bubbling pear cider (bottle) - 4,50

Velvet (cider and draft beer)

12 oz - 4,50 20 oz - 6,99 pitcher - 17,99

OUR SELECTION

* Bloody ceasar

glass - 7,99 pitcher - 24,99

* Cucumber Gin

glass - 7,99 pitcher - 24,99

Margarita - 7,99

Old fashioned Classique - 8,99

Bourbon, sparkling water, bitter and orange zest

Tequila mexicano - 8,99

Tequila, club soda lime bitter and lemon zest

Jameson Irish - 8,99

Jameson, martini rosso, club soda, rhubarb bitter

* Home made sangria (red, rosé or white)

glass - 5,50 ½ liter - 11,50 pitcher - 21,50

SPECIALTY COFFEES

Served hot or cold!

B52 - 7,99

Filter coffee, Kahlua, Carolan's, Grand-Marnier and whipped cream

Brasilian - 7,99

Filter coffee, Brandy, Grand-Marnier, Kahlua and whipped cream

Spanish - 7,99

Filter coffee, Brandy, Kahlua and whipped cream

Irish - 7,99

Filter coffee, Carolan's and whipped cream

Sugar time - 7,99

Filter coffee, Sortilège, Carolan's and whipped cream

Festive - 7,99

Filter coffee, Amarula, Frangelico and whipped cream

Après ski - 7,99

Hot chocolate, Triple Sec or Amarula and whipped cream

RED WINES

Jacob's Creek Shiraz Australia

glass - 6,95 ½ liter - 17,50 bottle - 29,99

Pago de Cirsus Vendimia Seleccionada
Spain Navarre

glass - 7,50 ½ liter - 18,50 bottle - 34,99

Prugneto Sangiovese di Romagna Superiore 2016
Italy-Émilie-Romagne

bottle - 36,99

Daumen Côtes-du-Rhône 2014

France - Vallée du Rhône

bottle - 38,99

Francis Coppola Diamond

Green Label Syrah 2014 Collection

U.S.A. - California

bottle - 41,99

Marina Cvetic

Montepulciano-d'Abruzzo 2013

Italy - Abruzzes

bottle - 45,99

WHITE WINES

Domaine La Hitare Les Tours

France - South-West

glass - 6,25 ½ liter - 15,75 bottle - 24,99

Zuccardi A

Chardonnay/Viognier 2015 Series

glass - 6,95 ½ liter - 17,50 bottle - 29,99

Albert Bichot Chablis

France - Bourgogne

bottle - 36,99

ROSÉ

Domaine de Gournier

France - Pays d'Oc

glass - 6,95 ½ liter - 17,50 bottle - 29,99

PORTO

Offley Tawny - 5,99 (2 oz)

