

# Au Nouveau Monde

## Broue-Pub Bio & Québécois

**Burgers:** Vegan bun made with olive oil, topped with onions confit, beetroot pickles, salad and keptchup.

Create your own burger !

### 1- Choose your protein:

Minced beef	12,50 €
Pulled pork	13,00 €
Chicken schnitzel	13,00 €
 Tofu flavored with Espelette chilli and bear's garlic	12,50 €
Vegetal Patties	12,50 €
Extra Bacon	+ 2,00 €

### 2- Choose your sauce:

Bear's Garlic Mayo	
Homemade BBQ Sauce BBQ	
Mustard with Maple Syrup	
Ketchup only Please!	
Guacamole	+ 1,00 €

### 3- Choose your cheese:

Tomme Cheese (cow)
Ewe Cheese
Vegan Cheese

### 4- Choose your side:

Homemade fries	+ 2,50 €
Green salad	+ 2,00 €
Fries and salad	+ 3,50 €
Classic or Bordelaise Mini-Poutine	+ 5,50 €
Montagnarde, Basquaise, or Mushroom Mini-Poutine	+ 8,00 €



## Poutines:

Quebecois dish made of fries, Tomme cheese and a gravy sauce. But in our restaurant, you get to pick your favourite sauce!

You can replace your conventional cheese with a vegan option at no cost !

Get extra ewe cheese for 1,50 €

### Classic :

Mini : 8,00 €

Maxi : 10,50 €

Gravy sauce deglazed with one of our homebrewed beer

### Montagnarde :

Mini : 10,00 €

Maxi : 14,00 €

Salted lard and garlic stewed in cream served with- cow's and ewe's tommes



### Bordelaise :



Mini : 8,00 €

Maxi : 10,50 €

Schallots stewed in French red wine

### Basquaise:



Mini : 10,00 €

Maxi : 13,00 €

Zucchini, garlic, onions, peppers and eggplants stewed in tomatoe sauce.

### Mushrooms:



Mini : 10,00 €

Maxi : 13,00 €

Oinons, mushrooms, parsley stewed in a coco and soja cream sauce



For salads and suggestion of the day, check our blackboards !