



DINER

≡ SAINT-SAUVEUR ≡

MEALS

Mac'n Cheese — (½) 13/ 22 (V+S)

Cavatappi, mornay sauce, fried Brussels sprouts, buffalo sauce, blue cheese.

~~Sheppard's Pie — (½) 13/22~~

~~Braised meat, cream corn and cheesy mashed potatoes.~~

Chicken'n Waffle — (½) 13/22 (S)

Fried waffle, two breaded chicken pieces, sambal/maple sauce and gravy.

DINER Hot Chicken — 22

Two breaded chicken pieces on our grilled cheese, gravy and green peas.

Two-Pieces chicken meal — 22

Two breaded chicken pieces, coleslaw, gravy and fries.
+ *Poutine* — 3.75

Fish'n Chips — (½) 13/22

Two pieces of tempura-style cod gravlax, coleslaw, tartar sauce, and fries.

Spaghetti — 18

Homemade Bolognese sauce, basil and a toast.

Tomato Sauce and Goat Cheese Pasta — 16 (V)

Tomato sauce, goat cheese and a toast.

Pasta with mushrooms — 20 (V)

Mushrooms creamy sauce with herbs and garlic, croutons, and a toast. + *blue cheese* — 4.25

S = SPICY

V = VEGGIE

*All our sandwiches can be made with a veggie patty or deep fried tofu.

BURGERS/SANDWICHS

Served alone or with coleslaw and fries (+4).

*** Any sandwich can be waffled for 2,50 ***

Burger — 8,75/12,75

Beef, homemade sauce, lettuce, tomato, pickles.

Cheeseburger — 9,75/13,75

Beef, yellow cheese, mayo burger, lettuce, tomato, pickles. + *Double cheese* — 3.50

Cheese-Bacon — 13/17

Beef, bacon, fried onions, cara-beer sauce, yellow cheese, chipotle mayo.

Mushroom Burger — 13.25/17.25

Beef, provolone cheese, sage cream cheese, sautéed mushrooms with herbs and garlic.

DINER Burger — 18.25/22.50

Two beef patties, cheese slab, yellow cheese, bacon, fried onions, mayo burger, lettuce, tomato, pickles.

Caruso Burger — 14 / 18

Cheeseburger topped with bolognese sauce.

Threesome Burger — 21/25

Beef, breaded chicken piece, bacon, yellow cheese, lettuce, tomato, pickles and chipotle mayo.

Chicken Ranch Burger — 14/18

Breaded chicken piece, ranch sauce, lettuce, tomato and pickles.

Caliente Burger — 14/18 (S)

Breaded chicken piece, buffalo sauce, sambal/maple, lettuce and jalapeños.

+ *Extra blue cheese dressing* — 2.50

Wrap chipotle — 12.50/16.50

Chicken nuggets, yellow cheese, fries, lettuce and chipotle mayo.

B.L.T — 14/18

Bacon, lettuce, tomatoes, cheese slab. mayo.

+ *Breaded chicken* — 4

+ *Fried tofu* — 3.50

VEGGIE Burger — 10.75/14.75 (V)

Vegetables and beans patty, sage cream cheese, ketchup, lettuce, tomato and pickles.

Fish Burger — 13.75/17.75

Tempura-style cod gravlax, tartar sauce, lettuce, tomato, pickles.

Sloppy Joe — 10.75/14.75 (S)

Beef, red peppers, onions, ketchup and chipotle sauce mixture with pickles and fried onions.

Super Bacon — 14/18

Braised pork belly, dates BBQ sauce and coleslaw.

DINER Grilled Cheese — 11/15 (V)

Club bread, yellow cheese, provolone, mozzarella, cheese slab and ketchup on the side.

FRENCH FRIES

Small / Medium / Large

Fries — 4 / 5.75 / 8

Fries with gravy — 5.50 / 7.50 / 10

Chili Cheese Fries — 8.50 / 11 / 16.5

French fries, cheese sauce and basil sour cream.

Poutine — 9 / 12 / 17

Poutine with tomato sauce — 9 / 12 / 17

Italian Poutine — 11/15/21

Bolognese sauce and basil.

Chili Poutine — 11 / 15.25 / 21

With sour cream and basil.

Buffalo Poutine — 11 / 15.25 / 21 (S)

Chicken nuggets, bacon, buffalo sauce and blue cheese dressing.

Brassicole Poutine — 11 / 15.25 / 21

Braised pork belly, fried onions and cara-bear sauce.

Poutine Fungitown — 12.25 / 17 / 23

Sautéed mushrooms with herbs and garlic on top.

Poutine — 3.75

Cheese slab — 3.50

Goat cheese — 3.50

Blue cheese — 4.25

Bacon — 2.50

Braised pork belly — 5

Fried cod — 7

Sunny-side up egg — 1.50

~~Pulled beef — 6~~

Mushrooms — 8

Fried Brussels sprouts — 4 (S)

Fried jalapeños — 3.50 (S)

Fried pickles — 3.50

Mornay sauce — 2.50

Blue cheese dressing — 2.50

Buffalo sauce — 1 (S)

Waffle — 2.50

Housemade mustard, relish or hot sauce are available on demande.

KID'S MENU \$8

10 years and under

Burger/Cheeseburger /Veggie Burger with Fries

Mayo and ketchup. Lettuce, tomato, pickle optionables!!

Nuggets and Fries (4 mcx)

Small Poutine

Spaghetti

Mac'n Cheese

Fish'n chips



EXTRAS

SIDES

Fried calamari — 11

Mayo chipotle

Mushrooms poêlés — 12.5 (V)

Herbs and garlic creamy sauce, croûtons.

Side Mac — 10 (V)

Cavatappi and mornay cheese sauce.

Cheesesticks (3) — 8 (V)

Plenty of cheese melted with jalapenos and peppers.
house made ketchup on the side.

Chicken nuggets (4) — 9

Choose your sauces....

Mashed potaties — 5.25 (V)

+ *melted cheese curds* — 3.5

Marinated fried tofu, sambal/maple sauce — 7 (V)

Fried pickles, ranch sauce. — 7.25 (V)

Fried ognions — 7.25 (V)

Marinated fried ognions, cara-beer sauce.

Fried jalapeños — 7.25 (S,V)

Sage cream cheese sauce.

Fried brussels — 10 (P,V)

Mixed with buffalo sauce and blue cheese.

Cauliflower wings — 7.25 (V)

Mixed in a Tex-Mex sauce and ranch.

Chili — 8.50

Black and red beans, corn, red peppers and corn chips.

Coleslaw — 4 (V)

Traditional or creamy.

DESSERTS

Chocolate tartlet — 8.5

Chocolate ganache, strawberry compoté, whipped cream and a piece of brownies.

Key lime tartlet — 6

Lemon-lime marmelade and maple whipped cream.
+ 3.5 for 1oz of limoncello

Fairy waffle — 6

Fried waffle, strawberry compoté, whipped cream.



DINER'IXOLOGY

Aquaman Sour — 14

~~Akvavit, Triple sec, Chlorophylle.~~

Caporal Sazerac — 15

whisky, Absinthe, Orange.

Bleuberry-maple Maitai — 12

Rhum, liqueur de rhum, crème de bleuet, Lime.

Saint-Sauveur Mule — 13

Vodka, Mezcal, ginger beer, lime, menthe.

Les Bloody du Diner — 12

Vodka, Gin ou Tequila/Michelada. *Mezcal +1*

Pirate iced tea — 12

Tequila, cynar, lemon, sprite.

Margarita — 14

Tequila, Triple Sec, Lime, Tabasco.

Négroni (classique ou revisité) — 12

Mango Daiquiri — 12

Rhum, Triple Sec, Lime, mango juice.

Paloma — 12

Tequila, grapefruit juice, lime.

Whatever Sour — 13

Amaretto, Whiskey, Maraschino, Aquavite, etc...

Double Gin Tonic — 11

Gin, housemade tonic, Soda.

Aperol Spritz/St-Germain — 13

Citrus liquor or elderflower, Bulles.

Dry Martini/Vesper — 15

Old Fashioned/Manhattan — 12

Last Call — 14

Chartreuse, gin, maraschino, lime.

DINER'OENOLOGY

Blanc

Soave Ficelle — 45

Garganega, Italie, 13%

" Light, aromatic et versatile."

Clandesti — 60

El soci, Macabeu, Espagne. 9,5%.

" Crisp, vibrant et complexe."

Alexis Hudon — 70

Le Groslot, Grolleau gris, Loire. 10%.

" Distinguished Quebec winemaker, his Groslot is thirst-quenching, salty and sunny."

Julien Pilon — 80

Mon grand-père était limonadier. Viognier. 13%.

" A gastronomic wine with plenty of amplitude."

Rouge

Le marmot — 50

La Grange St-André, Languedoc (CGC). 12,5%.

" Raw wine, different and delicious."

Queue de presseoir — 55

Ségalin-Malbec, Sud-Ouest. 12,5%.

" Vinified as a rosé."

PN-PP — 55

Dom. Grand St-Charles, Québec. 11,5%.

" Just a really good local wine."

Yu Yen et Christophe Galon — 65

Dom. Semelles de vent (GSC), Rhône. 13,5%.

" Generous, soft and elegant."

Fredrigo Luca — 80

L'arco rosso (CRMS), Vénétie. 14%.

" Amarone declinaison, just a superb wine."

CULS SECS/SHOTS

Cheap of the day — 2.5

Lower class shot — 4

Whisky, Rhum, Tequila, ...

Middle class shot — 5

Mezcal, Charquila.

Hi class shot — 7

Cognac, Chartreuse, Absinthe.

ALCOOL FREE

Bières Sans Alcool — 8.50

IPA, Blonde, Sour/Gose.

Sodas — 3.5

coke, coke zéro, sprite, cream soda, orangeade.

Red Champagne — 4.5

Juices/others — 3

Orange, Apple, Grapefruit, Mango.

Iced Tea.

Limonade Maison — 4.50.

Mocktails — 8.50

FIN SODA - Lemon-verbana.

MOX - Margarita or Négroni.

BENJAMIN BRIDGE - White wine spritzer.

Café — 4

Hot or cold



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