

L'INTERMÈDE DU LAC

RESTAURANT | AUBERGE

APPETIZERS

Soup of the Day	5
Fries with Seasoned MAG Mayo 🍀	7
French Onion Soup <i>Made with Guinness beer</i>	11
Mushroom Ravioli <i>White wine and shallot reduction, Grana Padano and truffle arugula</i>	12
Spinach & Four-Cheese Dip 🌾 <i>Served with mini naan breads</i>	12,75
St-Benoit Cheese Fondue <i>Spicy tomato sauce</i>	12,75
Bang Bang Shrimp	13
Baked Brie <i>Bacon and maple jam</i>	14
Forestière-Style Escargots <i>Served in puff pastry</i>	14
Beet Tartare 🌾 <i>Green apples, sweet-and-salty pecans, goat cheese and chive yogurt dressing</i>	14
Fried Calamari <i>Spicy Asian mayo</i>	14
Beef Carpaccio 🌾 <i>Truffle and balsamic emulsion, arugula, Grana Padano and crispy onions</i>	19

TARTARES

Our tartares are served with fries and mixed greens.

	Appetizers	Dish
Classic Salmon 🌾 <i>Red onions, capers and Dijon mayonnaise</i>	13	30
Two Salmons & Strawberries 🌾 <i>Cream cheese, capers, green onions, sesame oil and Dijon mayonnaise</i>	14	32
Asian Tuna 🌾 <i>Green onions, cucumber, avocado, sesame oil, soy sauce and wonton chips</i>	14	31
Classic Beef 🌾 <i>Red onions, capers and Dijon mayonnaise</i>	13	30
Beef, Cranberry & Goat Cheese 🌾 <i>Cashews, green onions and Dijon mayonnaise</i>	16	32
Tartare Duo 🌾		34
EXTRA Gluten-Free Croutons (2)		+2,50

PASTAS

Mediterranean Chicken Linguine 25

Broccoli, bell pepper, onion, sun-dried tomatoes, spinach, Parmesan, creamy tomato pesto and white wine sauce

Seafood Linguine 25

shrimp, scallops, imitation crab and creamy white wine sauce

Mushroom Ravioli 26

White wine and shallot reduction, Grana Padano and truffle arugula

Duck Confit Pappardelle 29

Spinach, cherry tomatoes, Grana Padano and creamy demi-glace

EXTRAS

Au Gratin +3

Cheesy Garlic Bread +5

BURGERS

Served with fries and a small garden salad

Intermède Beef Burger 23

Bacon onion confit, lettuce, tomato, Cogruet cheese (lactose free) and roasted garlic mayo

Gourmet Chipotle Burger 24

beef, bacon, Bergeron smoked cheese, French onions, jalapeños, lettuce and chipotle mayo

Crispy Chicken Burger 23

Bacon, lettuce, tomato, aged cheddar and Chipotle Ranch sauce

SEAFOOD DISHES

Scallop Shell Au Gratin 22

Shrimp, scallops, imitation crab, potatoes, aged cheddar, white wine béchamel, served with Caesar salad

Bang Bang Shrimp 28

Basmati rice and vegetables

Homemade Fish & Chips 28

fries, mixed greens and house tartar sauce

Maple Glazed Salmon Filet 29

Bacon potatoes, French shallots and rosemary, served with seasonal vegetables.

LAND DISHES

Dijon Chicken 28

vegetables, bacon potatoes and mushroom sauce

General Tao Chicken 21

Breaded chicken, stir-fried vegetables and rice vermicelli — mild or spicy

AAA Beef Flank Steak 8 oz 39

fries, mixed greens and peppercorn or mushroom sauce

AAA Filet Mignon 52 / 62

6 oz / 8 oz, served with fries, mixed greens and peppercorn or mushroom sauce

Nagano Pork Tomahawk (12 oz) 36

fries, salad and mushroom sauce

EXTRAS

Substitute fries for poutine +5

Vegetables +5

Shrimp +9

CLASSICS

SALADS

Chicken Caesar Salad 	20
<i>Classic Caesar salad with house dressing</i>	
Chicken Garden Salad 	18
<i>Honey Dijon dressing</i>	

POUTINES

Regular Poutine	16
<i>Intermède signature house gravy</i>	
Tao Poutine	24
<i>Breaded chicken, bell peppers, onions, sweet sauce and Intermède signature house sauce</i>	

PIZZAS

Pepperoni & Cheese	17
Vegetarian	18
<i>Olives, bell peppers, red onions, zucchini, mushrooms, artichoke hearts and tomatoes</i>	
Bacon & Onions	19
All - Dressed	19
<i>Pepperoni, bell peppers and mushrooms</i>	

Our pizzas are made with our homemade beer dough.

KIDS MENU 12

10 years old and under — dessert and small juice included

Pepperoni & Cheese Pizza
Poutine
Chicken Nuggets & Fries
Homemade Fish 'n Chips

BEVERAGES

COLD

Sparkling Water	S 3,25 L 5,50
Homemade Iced Tea	6
Homemade Lemonade	6
Soft Drink	2,50
Shirley Temple	3,25
Juice	2,50
Milk	2,50

HOT

Regular Coffee	3
Tea	3
Hot Chocolate	3
Espresso	4
Americano	4
Cappuccino	5
Latte	6

BEER

		Bottle	Pint	Pitcher
	Michelob Ultra – 4,0 % ABV <i>Light golden in colour with subtle notes of citrus aroma for a clean, refreshing body and finish.</i>	8,00	10	28
	Budweiser – 5,0 % ABV <i>Slight fruity aroma with a smooth, clean finish</i>	7,50	9	25
	Bud Light – 4,0 % ABV <i>Renowned for its crisp, clean, delicate flavour</i>	7,50	9	25
	Stella Artois – 5,0 % ABV <i>A bottom-fermented Blonde Lager that has a full distinctive taste and is brewed with the finest barley and hops</i>	--	11	31
	Hoegaarden – Blanche – 4,9 % ABV <i>Heady, spicy nose with a soft and delightful, sweet/sour taste</i>	--	11	31
	Goose Island IPA – 5,9 % ABV <i>Goose IPA is an English-Style IPA with an inviting spicy hop aroma and fruity flavour, set off by a dry malt middle that ensures that the long hop finish won't soon be forgotten</i>	--	10	28
	Archibald Neipa – 6,0 % ABV <i>Modern New England-style IPA, smooth and silky.</i>	--	13	37
	Archibald Chipie – Rousse – 5,0 % ABV <i>Red Pale Ale with slight notes of caramel, grapefruit and coniferous</i>	--	10	28
	Corona - 4,6% ABV <i>A classic beer, recognized worldwide for its refreshing taste and image.</i>	9,00	--	--
	Labatt 50 – 5,0 % ABV 7,50 710 mL <i>Proudly brewed with quality ingredients. Slightly fruity tastes with a hint of hops.</i>	12,00	--	--
	Corona Cero (Non-Alcoholic)	7,50	--	--

CRAFT BEER

La Chienne à Jacques 11 <i>Citrus flavours and tropical aromas, no bitter aftertaste</i> - Brut IPA 7,5 % IBU / 54 — 473 mL	La Ham Nouère 11 <i>Light roasted notes and a silky finish</i> — Dry Stout 3,5 % IBU / 27 - 473 mL La Ham	La Sautouse De Clos 11 <i>Sour Raspberry & Rhubarb</i> 5.5% IBU / 9 - 473 mL
---	---	---

ENJOY RESPONSIBLY. Must be legal drinking age. Prices are subject to change and are set at the sole authority of the retailer. Trademarks are the property of their respective owners.

WINE

RED WINE

Glass | Bottle

Santi Nello Trevenezie Italy - Pinot Noir - 5,1 g/L	7,75 29	Cellers Can Blau Montsant Spain - Carignan, Syrah, Grenache - 2,4 g/L	65
La Mascota Mendoza Argentina - Cabernet Sauvignon - 3,4 g/L	9,75 37	Fitapreta Terroir Tinto Portugal - I.P.	65
Niepoort Diálogo Douro Portugal 2,2 g/L	10 38	Côtes Rocheuses St-Émilion Grand Cru France - Merlot, Cabernet franc - 2,8 g/L	66
Carpineto Dogajolo Toscana Italy 2,2 g/L	11 40	Château Pech Redon Les Cades France — I.P. - 0,19 g/L	70
Faustino V Rioja Reserva Spain - tempranillo, mazuelo - 2,1 g/L	47	Zenato Amarone Classico Italy- Corvina, Rondinella - 6,3 g/L	110
Château La Tuilerie du Puy Bordeaux Supérieur France — I.P. - 0,4 g/L	½ 29 47	G.D. Vajra Albe Barolo Italy - Nebbiolo - 1,8 g/L	105
Lan Rioja Reserva Spain - Tempranillo, Mazuelo - 2 g/L	60	Barbi Brunello di Montalcino Italy- Sangiovese grosso - 2,4 g/L	110
Vietti Trevi Barbera d'Asti Italy – Barbera - 3 g/L	58	Torres Mas la Plana Penedès Spain - Cabernet Sauvignon - 2,2 g/L	130

WINE

WHITE WINE

Glass | Bottle

Santi Nello 7,75 | 29

Delle Venezie

Italy - Pinot Grigio - 3,7 g/L

Nespoli 9,25 | 35

Dogheria Rubicone

Italy - Pinot blanc - 1,9 g/L

Le Bonheur 10 | 38

Stellenbosch

South Africa - Chardonnay - 3,2 g/L

Domaine de Lévêque 10 | 38

Touraine

France - Sauvignon blanc - 3,8 g/L

Zenato 40

Delle Venezie

Italy - Pinot Grigio — I.P. - 6,7 g/L

Crazy Creatures 45

Grüner Veltliner

Austria - Grüner - 2,8 g/L

Château La Tuilerie du Puy 47

Entre-deux-Mers

France — I.P. - 0,4 g/L

Mullineux 50

Kloof Street Swartland

South Africa - Chenin blanc — I.P. - 1,8 g/L

Hauler ½ 29 | 54

Les Prémices, Alsace

France - Riesling - 2 g/L

Domaine des Fines Caillottes 63

Pouilly-Fumé

France - Sauvignon blanc - 1,3 g/L

La Chablisienne 75

Chablis 1^{er} Cru

France - Chardonnay - 2,6 g/L

Sancerre 88

Frétoy

Loire, France - 1,2 g/L

ROSÉS

Glass | Bottle

Roseline 9,50 | 36

France 1,3 g/L

Gérard Bertrand 43

Côte des Roses

France - 1,3 g/L

SPARKLING WINE

Bottle

Juvé y Camps 55

Reserva de la Familia

Espagne - brut nature - 1,3 g/L

Veuve Clicquot 155

Ponsardin Champagne

France - Brut - 9,7 g/L