

Exquisite appetizers

"Potage du jour"
French onion soup au gratin with emmental
Chicken liver mousse with onion confit
Lemon and rosemary flavoured chicken wings (6)
Italian sausages with fresh herbs and olive oil
Nordic shrimps and avocado
Roasted shrimps marinated in a sweet red bell pepper sauce
Creamy goat cheese in flaky pastry, arugula and tomato coulis
Wonton shrimp fantasia with a cocktail sauce
Breaded and baked calamari
Mixed green salad
Baby spinach salad with strawberries and maple sauce
Garden fresh tomato bruschetta (6 or 12)
Caesar salad
Brie fondue with pesto and pine nuts
Caprese "Mozzarella di Bufala Campana"
Baby back ribs glazed with Jack Daniel's & maple syrup

Nachos Nelson	Organic corn nachos, cranberry salsa, cheddar, mozzarella and parmesan au gratin, served with sour cream.
----------------------	---

Savoury salads

Chef
Ham, cheese, émincé of chicken breast, egg, tomato, julienned carrot, cucumber, black Kalamata olives, on mixed lettuce.

Assiette Fruitée
Melons, banana, grapes, orange, apple and other fresh seasonal fruits with a choice of lowfat yogurt, cottage cheese or vanilla ice cream.

Estivale
Sliced pork filet, feta cheese, watermelon, cucumber, celery, red onion, fresh berries, served with a citrus kiwi dressing and tzatziki sauce.

Cartier
Pasta, spinach, mango, avocado, sun-dried tomatoes, pesto, tomato, black Kalamata olives, parmesan, served lukewarm.

Jules-Caesar
Émincé of chicken breast, parmesan, capers, garlic croûtons on romaine lettuce.


Asian
Mixed lettuce, beansprouts, mandarin, snowpeas, red pepper, chinese noodles, preserved ginger and sesame dressing.


With émincé of chicken breast
With shrimps

UnBEETable
Roasted beets duo, parmesan shavings, pine nuts, onion, citrus, fresh berries, endives, with a balsamic raspberry dressing, mixed lettuce.

Selection of maple smoked fish
Hot smoked salmon, Pacific ahi yellowfin tuna, Gulf of Mexico swordfish, arugula, marinated vegetables and parmesan shavings.

Soleil Soleil
Émincé of chicken breast, strawberries, orange, mixed lettuce, topped with a mango orange sauce.

Fresh Salmon 
Fresh Atlantic salmon, red pepper, snowpeas, julienned leeks, lime, black sesame seeds, served on a bed of rice vermicelli, flavoured with garlic, dill and coriander.

White tuna Gravlax with a hint of citrus, and its salad 
Mixed lettuce, sugar snap peas, fingerling potatoes, tomato, hard boiled eggs, black Kalamata olives, house dressing.



Incomparable crêpes

Nelson
Sweet batter, homemade sweet apple stuffing, cinnamon, bacon, mozzarella and cheddar cheese, maple syrup.

Forestière
Sweet batter, garlic flavoured portobello, button and oyster mushrooms, brie and parmesan cheese, poulette sauce.

Newburg
Sweet batter, Newburg sauce, lobster, scampies, shrimps, scallops, mozzarella and cheddar cheese.

Diva
Sweet batter, émincé of chicken breast, broccoli, mozzarella and cheddar cheese, poulette sauce.

Argenteuil
Sweet corn and sesame batter, asparagus, ham, mozzarella and cheddar cheese, Nelson sauce.

Basilico
Tomato batter, émincé of chicken breast, pesto, mozzarella, parmesan and cheddar cheese, genovese sauce.

Florentine
Spinach batter, ham, spinach, béchamel sauce, parmesan and brie cheese.

Du Jardin
Sweet corn and sesame batter, garden fresh vegetables, fresh basil, black Kalamata olives, cheddar, mozzarella and goat cheese.

Montcalm
Sweet batter, Calabrese salami, red onion, mozzarella and cheddar cheese, tomato sauce.

Veal blanquette
Sweet batter, veal blanquette, pearl onion, celery, carrot, button mushrooms, cheddar and mozzarella cheese, in a white wine cream sauce.

Pork filet
Sweet batter, sliced pork filet, fresh tomato, red onion, black Kalamata olives, cheddar, mozzarella, feta cheese and tzatziki sauce.




Saddle of rabbit
Sweet batter, saddle of rabbit, button, portobello and oyster mushrooms, cheddar and mozzarella cheese, in a white wine, mustard and cream sauce.

Confit of Brome Lake duck filets
Sweet batter crêpe, stuffed with Brome Lake duck breast « aiguillettes », cheddar and mozzarella cheese, with a creamy leek, cranberry and orange sauce.

Breakfast

Every Saturday, Sunday and Monday holidays, from 10 am, live jazz.

Our gift certificates... treat someone!

   **These are the cards we accept.**

Taxes and service not included (minimum charge of \$10)



Pizzas sí sí sí!

American
Tomato sauce, pepperoni, sweet peppers, mushrooms, cheddar, mozzarella and parmesan cheese.

Gamberi
Shrimps marinated in dill, garlic and white wine, Nelson sauce, cheddar, mozzarella and parmesan cheese.

Charcutière
Tomato sauce, pepperoni, smoked meat, italian sausage, cheddar, mozzarella.

Du Marché
Tomato sauce, garden fresh vegetables, black Kalamata olives, artichoke, garlic, pesto, cheddar, mozzarella and parmesan cheese.


Italian
Tomato sauce, cherry tomatoes, fresh basil, cheddar, mozzarella and parmesan cheese.

Tex-Mex
Chicken breast, red beans, tomato, hot chilies, sour cream, cheddar, mozzarella and parmesan cheese.

Quatre fromages
Nelson sauce, cheddar, mozzarella, parmesan and goat cheese.

Salmon duet
Béchamel sauce, ricotta, smoked Sockeye salmon, fresh Atlantic salmon, red onion, capers, cheddar and mozzarella cheese, garnished with arugula.

Something more...

Fresh Salmon lasagna au gratin 
Atlantic salmon, béchamel sauce, spinach, cheddar, mozzarella and parmesan cheese.

Homemade baked cannelloni
Egg pasta stuffed with pork, capicollo, veal and ricotta cheese, served with tomato sauce, topped with cheddar, mozzarella and parmesan cheese.

Eggplant al forno
Eggplant with tomato sauce, cheddar, mozzarella and parmesan cheese, oven baked.

Osso bucco "choice cut" 300 g
Veal shank, demi-glace tomato sauce, served with cacio e pepe pasta and mixed vegetables.

Roast beef sandwich "French dip au jus"
Slow roasted prime rib, thinly sliced on a parisian bread with dipping sauce and roasted potatoes.

Baby back ribs glazed with Jack Daniel's & maple syrup
Served with cole slaw, roasted potatoes, whiskey and Quebec maple syrup sauce.

Assorted Quebec cheeses

Served with almonds, dried cranberries and apricots.

ALLERGIES :

In spite of our continuous efforts, all items on the menu might have been in contact with nuts or other allergens.

Get our loyalty card

15 % lunchtime rebate
from Monday to Friday *

Available on internet only.

*Excluding holidays. Not valid on alcoholic beverages.
For more information, visit our website at www.jardinnelson.com