



BIVOUAC

CUISINE • LOUNGE

BRING THE TASTES OF NATURE TO YOUR TABLE.

Take a pause in the heart of our beautiful, buzzing city and let yourself be guided by nature and its seasons at Bivouac. Let us help you discover the boreal aromas and the scents of our territories and tides. Shaping your culinary senses with nearby spices, unique herbs, forest flavors, smoked fish, wild meats and roots from neighboring lands.

Bivouac is a metropolitan cocoon that allows you to be fully who you are. Chic, sociable and engaging – it feels like visiting a close friend.





QUEBEC OYSTERS
\$3.50/UN
(12 MINIMUM)



**BUTCHER'S
PLATTER**

MP



**CHEESEMAKERS'
PLATTER**

MP

SUR LA LIGNE 22

Smoked trout tartare with balsam fir, spruce focaccia (F,G,C)

ESTRIE 28

Duck foie gras, citrus chutney, Port reduction, brioche (G,E,DP)

L'ORÉE DES BOIS 19

Mushroom and Tomme 1608 cheese pie (V,GL,E,DP,G)

BLANC-SABLON 26

Pan-seared scallops, beet trilogy, Labrador tea jelly (SF,DP)

LANAUDIÈRE 14

Jerusalem artichoke velouté, caramelized pears (DP,G)

SAINTE-MADELEINE 18

Cabbage stuffed with walnuts, apples, celery, and raisins (C,VG,N)

MONTEBELLO 19

Bivouac poutine (DP,V)

BEEF TARTARE 24 / 32

Bivouac's classic recipe (E,M,G)

(G) Gluten (DP) Dairy products (E) Eggs (M) Mustard
(N) Nuts (F) Fish (V) Vegetarian (VG) Vegan (GL) Garlic (C) Celery
(SF) Shellfish

STARTERS 01



ARCTIC 38

Confit Arctic char with fir oil, parsnip purée, autumn vegetables, and haskap berries (GL,F,DP)

DRUMMONDVILLE 39

Stuffed chicken ballotine with mushrooms, cauliflower purée with hazelnuts, fried Brussels sprouts, maple-syrup & dune-pepper jus (DP, GL, N)

ATLANTIC 45

Octopus poached in broth and grilled, romesco sauce and pepper (MO,GL,DP,C)

QUÉBEC 52

Confit beef short rib with juniper, celery root in two textures (GL,DP,C)

REPENTIGNY 59

Butcher's cut, pressed potato with Oka cheese, and chef's daily sauce (GL, DP)

CHARLEVOIX 35

Creamy barley-otto with mushrooms, Charlevoix triple-cream espuma (DP,V,GL,G)

VÉGÉTALE 29

Boreal squash and chickpea curry with cranberries (VG,GL)

(G) Gluten (DP) Dairy products (E) Eggs (VG) Vegan (N) Nuts (F) Fish
(V) Vegetarian (GL) Garlic (C) Celery (MO) Mollusc

02 MAIN DISHES



SAINTE-THERÈSE

14

Chocolate, praline, and buckwheat entremets (G,DP,N,E)

SAINT-PAULIN

14

Pudding chômeur, maple ice cream (G,DP,N,E)

ROUEMONT

14

Thin apple tart, salted butter caramel ice cream (G,DP,N,E)

QUÉBEC

14

Maple and sweet clover crème brûlée (E,DP)



DESSERT COCKTAILS

Pacane Express 2.0 - Bold, sweet, nutty

Hennessy VS, Barista coffee liqueur, Frangelico, coffee-pecan bitters 18

Black Forest – Indulgent, fresh, tangy

Belvedere, Luxardo Cherry Sangue Morlacco, Coureur des Bois, Luxardo Sour Cherry bitters, chocolate bitters 16

(G) Gluten (DP) Dairy products (E) Eggs
(N) Nuts (VG) Vegan