



L'GROS LUXE

Plataan

Resto-Bar-Café
Depuis 2015

✓ Vegan & Omnivore

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TO SHARE

- ✓ **JALAPENO POPPERS** 13
Fried breaded jalapenos stuffed with cream cheese served with Sriracha mayonnaise
- ✓ **FRIED PICKLES** 11
Served with made in house spicy mayo.
- CAESAR FRIED CALAMARI** 13
Fried calamari, Caesar dressing, bacon crumble, lemon wedge,
- ✓ **CAULIFLOWER WINGS** 13
Cauliflower tempura, served with wafu sauce.
- ✓ **BAKED BRIE** 18
Caramelized walnuts, confit onions, served with crostinis.

***ASK FOR OUR SPECIAL OF THE DAY TACO AND PROMOTIONS

HAND HELDS All of our burgers are served with our fries (sweet potatoes fries +5) or our house salad.

- CLASSIC BURGER** 18
Canadian Angus Beef, made in house spicy mayo, lettuce, tomatoes and pickles.
- L'GROS LUXE BURGER** 23
Canadian Angus Beef, cheddar cheese, bacon, onion rings, lettuce, tomatoes, pickles and BBQ sauce.
- ✓ **SPICY FRIED CHICKEN BURGER** 22
Fried chicken, ranch coleslaw, buffalo sauce and made in house spicy mayo.
- ✓ **SWISS BURGER** 21
Canadian Angus Beef, swiss cheese, sautéed mushrooms, arugula, caramelized onions, lettuce and garlic mayonnaise.
Option: Fried shiitake

GRILLED CHEESE All of our grilled cheese sandwiches are made with artisanal bread and are served with our fries (sweet potato fries +5) or our house salad.

- ✓ **TRADITIONAL** 14
Cheddar cheese. Add: Bacon +3
- ✓ **BRIE-LLIANT** 16
Apple, brie cheese, sweet red onions and Tex-Mex cheese.
- ✓ **CHICKEN CLUB** 19
Chicken, cheddar cheese, bacon, lettuce and tomatoes.

TARTARS Starters are served with salad and crostini. | Meals are served with french fries, salad and crostini.

- SALMON** **STARTER 17** **MEAL 30**
Salmon, fresh dill, lemon juice, French shallots, grain mustard, Tabasco, capers and chives.
- BEEF** **STARTER 18** **MEAL 31**
Canadian Angus tenderloin beef, fresh dill, lemon juice, French shallots, grain mustard, Tabasco, capers and chives.

POUTINES Our poutine sauce is vegan and they are all topped with green onions. Replace your fries with our Tater Tots +6

- ✓ **TAO** 21
Fried shiitake mushrooms, tao sauce, sesame seeds and cilantro.
- ✓ **CLASSIC** 14
Cheese curds, poutine sauce and fries. Add: Bacon +3 | Vegan option +2
- QUEBECOISE** 21
Meatballs, bacon, cheddar cheese, jalapenos and sour cream.

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MAC N'CHEESE *All of our mac 'n' cheeses are gratiné, topped with green onions and roasted Panko.*

✓ MAC CLASSIC	17
Supreme cheese sauce. Add: Bacon +3	
MAC N' RIB	28
Supreme cheese sauce, ribs, pulled pork and bacon.	
✓ MAC VEGAN	19
Creamy vegan sauce.	
✓ MAC FORESTER	22
Cream sauce, mushrooms and goat cheese.	

***POPPERS OR BACON AVAILABLE AS EXTRAS

BISTRO

PORK BACK RIBS	34
Roasted corn, ranch coleslaw, french fries or mashed potatoes.	
FLANK STEAK	31
Flank steak, chimichurri, parmesan flakes, french fries and house salad.	
FISH N' CHIPS	24
Breaded cod fillet, jalapeno coleslaw, tartar sauce and fries.	

***ASK YOUR WAITER ABOUT THE ALL-YOU-CAN-EAT SPECIAL.

SALADES

CAESAR	17
Romain lettuce, caesar dressing, croutons, bacon and parmesan. Ajouts: Fried or marinated chicken +6 Fried shiitake +7	
✓ BEET AND GOAT CHEESE	18
Roasted beets, apple, caramelized walnuts, goat cheese, arugula, green onions with red wine vinaigrette.	
✓ CHICKEN ASIAN-STYLE	20
Mixed greens, pineapple, carrots, cucumbers and soy sauce marinated chicken. Garnished with crispy fried onions. Option: Fried shiitake +2	

***ADD EXTRA GRILLED OR FRIED CHICKEN, VEGAN VERSION

SUBSTITUTE YOUR FRIES WITH

MAC CLASSIC	6
POUTINE	7
SWEET POTATO POUTINE	8
TATER TOTS POUTINE	8
VEGAN POUTINE	7
SWEET POTATO FRIES	6
ONION RINGS	6
CAESAR SALAD	5

SIDES

FRIES	6
ONION RINGS	8
SWEET POTATO FRIES	7
MASHED POTATOES	6
TATER TOTS	8

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DESSERTS

BEIGNETS	20
CHOMEUR PUDDING	19
COOKIE DOUGH	19
DECADENT CHOCOLATE CAKE	17
VEGAN VANILLA ICE CREAM	19
JENGA BLOCKS PANQUÉ FRIED WITH PANKO AND SESAME WITH GOLDEN MILK	17

BRUNCH

BENEDICTS :

SMOKEY BENEDICT	20
English muffin, 2 poached eggs, smoked salmon, cream cheese, hollandaise sauce, red onions and capers. Served with potatoes.	
FORESTIER BENEDICT	19
English muffin, 2 poached eggs, bacon, sautéed mushrooms, green onions. Served with potatoes and goat cheese sauce.	
L'GROS LUXE BENEDICT	19
English muffin, 2 poached eggs, goat cheese, hollandaise sauce and green onions. Served with potatoes.	

BENEDICT POUTINE	17
Breakfast potatoes, poached egg, cheese curds, mixed peppers, sautéed onions, hollandaise sauce and green onions.	

FRENCH TOASTS AND WAFFLE :

CLASSIC FRENCH TOAST	19
Two scrambled eggs and choice of bacon or sausage	
CAP'N CRUNCH FRENCH TOAST	18
Cinnamon and Cap'n Crunch French toast, topped with mixed berries, homemade jam and powdered sugar. Served with maple syrup	
FRENCH TOAST OR WAFFLE WITH APPLES AND CARAMELIZED GRENOBLES WITH BRIE	18
FRIED CHICKEN WAFFLE	21
Waffle, fried chicken, maple syrup, powdered sugar. Served with potatoes.	

TOASTS :

AVO-TOAST	16
Multigrain bread, avocado, red onions, crushed peppers and olive oil. Served with an arugula salad with balsamic vinaigrette. Add: Egg +2	
TOAST CAPRESE	15
Toast, tomatoes and pesto	
TOAST GOLDEN MILK	16
Golden milk base with coconut milk, goat cheese, honey, sautéed mushrooms	

***SALMOM EXTRA \$8, TWO TOASTS ON MULTIGRAIN BAGEL EXTRA \$2