

BEER

Brasserie Breughel

Saint-Germain-de-Kamouraska, Québec

Kamour 660ml (4.5%)

13,50\$

White beer on lees refermented in the bottle.

Ste-Mathilde 500 ml (8%)

13,50\$

Blonde ale, strong, blonde abbey beer. Unique barley malt.

The beer at the **Breughel** Brewery is **good for ones health!** Brewed without bentonite, silica, salt, hydrogen peroxide, correcting agents, pH or sequestrant adjustors

Les Brasseurs RJ

NEW

Draft beer

Belle Gueule original
and Griffon Rousse

13 oz 5,00\$

20 oz 8,00\$

Tremblay (blonde lager)

Belle Gueule (original or rousse)

Cheval Blanc (white on lees)

Coup de Grisou (buckwheat)

6,00\$

Bitburger Drive (non alcoholic)

4,50\$

Imported Beer

Corona-Heineken-Moretti-McEwan-

6,50\$

Kronenbourg 1664 or Blanche

7,00\$

Sparkling Cider

Mystique

7,00\$

Bolée du Vaillant

Cap-St-Ignace, Québec

Traditional sparkling cider

750 ml 22,00\$

APÉRITIFS

Selection port, scotch, whisky

Starting at 7,00\$

Campari, Martini, Cinzano, Gin,
Ricard, St-Raphaël, Pineau des
Charentes, Kir

6,00\$

COCKTAILS

Bloody Caesar, Dry Martini

Vodka & Orange, Rum & Coke

8,50\$

House Special :

The delicious
Orange wine
of
l'Auberge des Glacis
7,50\$

LIQUEURS & BOISSONS CHAUDES

Soft drinks 3,50\$

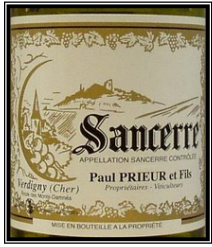
Lemonade and mineral water

Perrier or St-Justin 4,50\$

Saint-Justin (750 ml) 8,00\$

Tea, coffee, herbal tea	2,75\$
Cappuccino or café au lait	3,50\$
Espresso (short or long)	3,00\$

OUR SPECIAL SELECTION OF WINE PRIVATELY IMPORTED



FAVOURITE OF GLACIS

Sancerre white... and red!

Le Domaine Paul Prieur & Fils 2008-2009

This Sancerre wine comes from a vineyard of 16 hectares situated near the birth place of Chef Olivier, Ménétréol. In Canada, it is available solely at Auberge des Glacis.

For 10 generations, the Paul Prieur Family has cultivated the vines in the village of Verdigny, in the traditional way. The estate enjoys an exceptional site on limestone hills where the expression of the sauvignon is more floral. The average age of the vines are 25 years and the methods of cultivation focus on the environment

WHITE 72\$
100% sauvignon. Aroma of citrus and white flowers..

RED 74\$
100% pinot noir. Bouquet of morello cherries

« It is the wine of my home ! »
- Chef Olivier



OUR SPECIAL SELECTION OF WINE

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ROSÉ :

Domaine Le Bosquet 2010

39,00\$

Grenache-Cabernet, Côtes de Thongue, France

Grenache and Cabernet. A successful marriage that gives this wine a persistent and agreeable flavour. Its notes of red fruit, and liveliness will certainly seduce.

Omblin 2010

41,00\$

Pinot-Mourvèdre, Coteaux du Languedoc, France

80% Pinot-20% Mourvèdre. Notes of red fruit like raspberries explodes in your mouth.

WHITE :

Domaine Le Bosquet 2010

42,00\$

Sauvignon-Viognier, Côtes de Thongue, France

70% Sauvignon and 30% Viognier. A great compliment between two varieties. Wine with an intense nose of black cherry and plum. Pleasurable fruity wine, smooth and suave in the mouth.

Domaine La Croix-Senaillet 2007

52,00\$

Mâcon, Bourgogne, France

100 % Chardonnay. Nose flattering where it develops fruity aromas of the citrus type (white grapefruit, lemon zest). A pleasant and refreshing taste, first with floral flavours, and finishes on an almond note.

RED :

Éclipse D'Abruzzo 2008

41,00\$

Montepulciano, Italy

An Italian tradition with notes of cedar, liquorice, leather, dried fruits and pine needles. A tart touch with a hint of cocoa that resonates on the finishing line. A good lingering finish.

Domaine Pujol-Izard 2008

44,00\$

Syrah-Cabernet Franc, Languedoc Roussillon, France 2006

50% Syrah. 50% Cabernet Franc. Spicy scent with notes of berries, pepper and liquorice. Rounded taste but structured, suggesting a good evolution of the wine.

Rivus 2008

44,00\$

Sangiovese, Toscane, Italy

A wine with a good structure, lightly spiced with a taste of fresh fruit.

Réserve Grand Veneur 2009

49,00\$

Côtes-du-Rhône, France

60% Grenache 30% Syrah 10% Cinsault. Made in vats. Bottled 8 to 12 months after harvest. Nice flavoured palette of field berries (wild raspberries, currants, blackberries). Spicy notes.

Fleurie Cru Classé - Manoir du Carra 2009

73,00\$

Beaujolais, France

100 % Gamay noir. Very intense crimson red, subtle floral and fruity peony, violet and cinnamon. Very full with a pleasant fruity attack of the mouth.

Château du Cartillon 2007

76,00\$

Cru Bourgeois, Haut-Médoc, France

Merlot, Cabernet-Sauvignon, Cabernet Franc. Intense nose, that delivers the aromas of ripe fruit that depict notes of spice and liquorice. Balance in the mouth is remarkably constant. Ripe, velvety tannins accompany a vanilla and long finale.

Château Grand Moulinet 2006

98,00\$

Pomerol, Bordeaux, France **2005**

115,00\$

90% Merlot 10% Cabernet franc. Matured exclusively in new oak 10-12 months. A taste showing its raw bones and good tannic structure. Succession of vanilla and woody sensations.

Château de France 2005

114,00\$

Pessac-Léognan, France

60% Cabernet Sauvignon, 40% merlot. Deep ruby body, intense nose of red fruits (blackcurrant, blueberries) and gingerbread. In the mouth, pleasantly spiced and notes of liquorice, with elegant and ripe tannins. Very fine woody aromas, smoky last note.

WHITE WINE

La Sablette - Muscadet Sèvre et Maine sur lie 2010

39,00\$

Loire, France

Light and fruity wine, good intensity with a floral nose. In the mouth, it is round with a light lemony acidity, very balanced.

Soave Anselmi 2010

41,00\$

San Vincenzo, Italie

Made with Garganega grapes. Aroma of dry fruits and white flowers, supple, it possesses a refreshing acidity and a good long finish.

Riesling Réserve Willm 2009

42,00\$

Alsace, France

Very clear with green highlights. This Alsatian white wine releases fine floral aromas picking up a hint of nut. In the mouth it is firm.

Côtes-du-Rhône, Guigal 2010

49,00\$

Vallée-du-Rhône, France

Wine of fresh aromas of white flowers, apricots, locust tree and peach. Complete wine combining elegance, power and balance.

La Croix-Pardon 2008

69,00\$

Pouilly-Fuissé, France

Fine and elegant. Quite full in the mouth, a little grilled with a touch of almond and finishes with vanilla.

RED WINE

Fontella-Chianti 2009

39,00\$

Toscane, Italy

Mixture of Sangiovese with a hint of Cannailo, Trebbiano, Malvasia. A ruby red, its bouquet is typical of Chianti : dry, mild and a light touch of cherry.

Château de Gaudou 2007

41,00\$

Cahors, France

Featured wine in a deep purplish red. Powerful nose that opens on perfumes of spices, anise, black fruit and burning wood.

Domaine Haut-Saint-Georges 2008

44,00\$

Corbières, France

A complex nose of ripe red fruit and vanilla. Elegant, racy, round and ample.

Touraine, Domaine Michaud 2009

48,00\$

"Cuvée Ad Vitam", Loire, France

60% Cabernet franc and 40% Malbec. Nose of ripe red fruit. Very supple in the mouth. Gold medal, Loire wine contest.

Côtes-du-Rhône, Guigal 2007

51,00\$

Vallée-du-Rhône, France

Small red fruit and spices. Ample, full and racy, rounded tannins, very coated but present in the mouth. Complete wine, good persistence.

Pinot noir Mondavi Private Sélection Coastal 2009

52,00\$

Californie, U.S.A.

Fine nose that opens with aromas of ripe red fruit. Aged in oak barrels with soft tannins. Soft texture with a slightly supported finale.

Brouilly, Jadot 2009

52,00\$

Beaujolais, France

Very Gamay with cherry, walnut, coffee and buds. Ample enough but its reserve is a sign of good concentration. Simple tannins attractive and elegant.

Château Haute-Nauve 2007

64,00\$

St-Émilion Grand Cru, France

Elegant, aromatic and expressive. Combining notes of wood and fresh fruit. Lively and lightly wooded.

Château Lafitte-Tramier 2003

79,00\$

Cru Bourgeois, Médoc, France

Superb wine, very complex, rich and powerful. Fruit confit, notes of prune and strawberry. It is full, rich and powerful but any trace of astringency disappears.

Château Charmant 2003

95,00\$

Margaux, France

The name is very prestigious in Medoc-Bordeaux. Despite its young age, it is ready to drink. Gentle...like its name!

Châteauneuf-du-Pape, Guigal 2004

126,00\$

Vallée-du-Rhône, France

Powerful structure with round tannins. Its complexity of spices takes its fullness on the fruit and the subtle notes of leather.

ROSÉ WINE

Château Bellevue La Forêt 2009

38,00\$

Côtes-du-Frontonnais, France

Coloured in a raspberry body, this wine exhales a red fruit aroma. Fruity and rich in the mouth, it is also quite fragrant.

Château de Lancyre Pic St-Loup, 2010

41,00\$

Coteau du Languedoc, France

A rose petal colour. Powerful nose that opens to a perfume of strawberries and melon.

HALF BOTTLES

WHITE

La Sablette - Muscadet Sèvre et Maine sur lie 2009

27,00\$

Vallée-de-la-Loire, France

Light wine and fruity, good intensity with a floral scent. In the mouth, it is round with a light lemon acid point, very balanced.

Riesling Réserve Willm 2009

29,00\$

Alsace, France

Very clear with green highlights. This Alsace white wine gives off a fine floral aroma with a hint of nut. In the mouth, it is firm.

RED

Domaine de Marquisat 2009

31,00\$

Merlot, vin de pays d'Oc.

A nose of black currant and raspberries. It has a good acidity and is equipped with firm tannins.

Terrasse La Garde Pessac-Léognan 2007

36,00\$

Bordeaux, France

Notes of red fruit and blackberry. Lightly and nicely spiced. Good balance between acid and subtle tannin.

Cidrerie La Pomme du Saint-Laurent

Cap-Saint-Ignace, Québec

Le Saint-Laurent (cider)	750ml		
26,00\$			
Local product. Strong cider that accompanies fish, chicken, pork	glass		6,50\$
Le Verger de Glace (ice cider)	375ml		
41,00\$			
To taste as an apertif, with foie gras, cheese or after dinner.	glass		8,50\$
Le Vaillant (traditional sparkling cider)	750ml		22,00\$
Light cider. 4,5% d'alcool. No preservatives. Apertif, dessert			

Vignoble du Faubourg

Saint-Jean-Port-Joli, Québec

L'Envol (white)	750ml		
34,00\$			
Good persistent acidity, roundness and finesse	glass		7,00\$
Le Vent de Roses (rosé)	750ml		
32,00\$			
Light with a finale of fruit. Long finish in the mouth.	glass		7,00\$

Domaine des Trois Collines

Armagh, Québec

Armagh'Ousier	375ml		
29,00\$			
A nice amber yellow, nose and taste are very particular, this alcohol at 18% is preferably consumed very cold (around 0° C), at the start or end of a meal.			
	glass		7,00\$

GLASS and HALF LITRE

Bottero , Italy	glass		
7,00\$			
white, rosé or red	1/2 litre		15,00\$
	1 litre		29,00\$
Soave , Italy, (white)	glass		
8,25\$			
	1/2		litre
	25,50\$		
Cahors , France (red)	glass		
8,25\$			

1/2 litre
25,50\$

PORT

WHITE

Quinta do Portal Fine White glass 7,00\$
An aperitif or at the end of a meal with on of Olivier' desserts

RED

A selection of various tawny red ports to offer you. Excellent with cheese, a dessert or at the end of a meal.

regular : 7,00\$ 10 yrs : 9,00\$ 20yrs : 11,00\$

SPARKLING

Mousse des bois, Auclair, Québec 375 ml
28,00\$
Local product, sparkling mousse. 750 ml
44,00\$

Crémant de Bourgogne, France 750 ml
49,00\$

CHAMPAGNE

Veuve Clicquot, France 375 ml
82,00\$
750 ml
132,00\$

DESSERT WINE

Château Coulac 2005 375 ml
29,00\$
Ste-Croix-du-Mont, France
Enjoy the pleasure of tasting this mild white showing a nice freshness in the mouth.
Creamy texture that culminates in a lingering finish.

Charles-Aimé-Robert verre
7,00\$
Auclair, Québec
A local product. Produced and aged in barrels

Domaine du Noble – Loupiac 2003 glass 9,50\$
Bordeaux (Sauternes-Barsac), France
A tinted colour of rather deep yellow-green. Nose quite powerful which emanates scents of orange peel and mango. It also evokes aromas of locust honey and butter. Take pleasure in tasting this mild white that shows a great freshness. In the mouth a fatty texture that has a lingering finish.

Solstice d'hiver, Vignoble le Nordet

glass

12,00\$

Pintendre, Québec

200

ml

34,00\$

This upscale wine won a double gold medal in a Pan Canadian contest in 2008, category « late harvest ». More than 140 vineyards were in line for this competition.

DIGESTIVES

Crème de menthe, Tia Maria,

Bailey's, Amaretto, Jack Daniel

6,00\$

Grand Marnier, Cognac, Calvados

9,00\$

COFFEE DES GLACIS (recipe of Nancy) 12,50

Brandy, Tia Maria and Bailey's garni de mousse d'Amaretto and Grand Marnier

Our selection of Scotch

Ballantine finest 7,00\$

Glenmorangie (10 yrs) 9,00\$

Glenfiddich (12 yrs) 11,00\$

Dalwhinnie (15 yrs) 13,00\$

