


le nouvo caveau

 GLUTEN FREE

 VEGETARIAN

APPETIZERS

  SOUP OF THE DAY 5

ONION SOUP SERVED «AU GRATIN» WITH SWISS
CHEESE 8.75

 ARANCINI FILLED WITH SHIITAKE AND PARIS
MUSHROOMS, MOZZARELLA AND PARMESAN,
SERVED WITH TOMATO SAUCE (3) 8

FRIED SHRIMP, ROSÉ SAUCE (4) 9

GARLIC BUTTER SNAILS (5) 7

  HOMEMADE CAESAR SALAD SERVED WITH
PARMESAN CHEESE AU GRATIN 8

 OYSTERS, RAW (1) 2.50

 OYSTERS, AU GRATIN (1) 3.75

🚫 🍃 OVEN-BAKED BRISOL WITH MAPLE CARAMELIZED
NUTS 13

CHICKEN WINGS WITH BARBECUE SAUCE (6) 7.50

🍃 BRUSCHETTA WITH GOAT CHEESE 8

MARINATED MUSSELS 7

CRAB BURGER WITH CHIP 8

🚫 GRAVLAX OF CHAR 12

MAIN COURSE

🚫 🍃 SEAFOOD FETTUCCHINE (SCALLOPS, SHRIMPS,
CRAB) 26

🚫 WARM BEET SALAD SERVED WITH CREAMY WHITE
WINE AND GOAT CHEESE SAUCE 20
APPETIZER PORTION 11

🚫 CHAR FILET SERVED ON WILD RICE AND QUINOA WITH
VEGETABLES AND CREAMY WHITE WINE SAUCE 24

SPICY SHRIMPS ON WARM BEET SALADE SERVED
WITH CREAMY WHITE WINE SAUCE 25

⊗ SEAFOOD PLATER (LOBSTER TAIL, SCALLOPS,
SHRIMP, CRAB) 49

STEAKS

⊗ STEAK TARTARE (3 OZ) AND FRIED PATATO 13

⊗ STEAK TARTARE (6 OZ) AND FRIED PATATO 25

⊗ TENDER LOIN KABOB (6 OZ) 24

⊗ BOSTON 6 OZ 22

⊗ BOSTON 12 OZ 34

⊗ BOSTON 18 OZ 44

⊗ STRIPLOIN (10 OZ) 34

⊗ STRIPLOIN (12 OZ) 37

⊗ STRIPLOIN (14 OZ) 39

CLASSICS

⊗ BABY BACK RIBS POUTINE 15

⊗ TENDERLOIN POUTINE, PEPPER SAUCE 15

⊗ CHICKEN POUTINE, BBQ SAUCE 12

⊗ 1/4 ROASTED CHICKEN BREAST, BBQ SAUCE 13

⊗ 1/4 ROASTED CHICKEN LEG, BBQ SAUCE 11

BABY BACK RIBS 1/2 RACK 16

BABY BACK RIBS 1 RACK 22

⊗ FRIED HADDOCK 2 PCS 14.75

⊗ FRIED HADDOCK 3 PCS 18.75

TABLE D'HÔTE 3 COURSES

SOUP OF THE DAY

CHICKEN BREAST OR CHICKEN LEG OR
1/2 BABY BACK RIBS OR FRIED HADDOCK
(2 PCS)

DESSERT OF THE DAY

TEA OR COFFEE 21