

LE POINT-VIRGULE

BREAKFAST MENU




le
Georgesville


point • virgule
resto, bistro
& terrasse

Breakfast menu

Eggs

Eggs to your taste
Choice of ham, bacon or sausages

1 egg 12*

2 eggs 14*

The breakfast bagel

2 scrambled eggs, cream cheese, ham, gratin

18

Brunch plate

2 eggs, sausages, bacon, ham, baked beans, pancakes and maple syrup

25

Omelet

Omelet to your taste
Choice of bacon, ham, cheese, spinach, sweet pepper, mushrooms, onions

19

Healthy plate

1 poached egg, fresh fruit, yogurt, granola

18*

Pancakes or french toast

plain pancake	14*	fruit pancakes	16*
plain french toast	14*	fruit french toast	16*

Oatmeal or yogurt

bowl of oatmeal	8*	oatmeal trio	16*
bowl of yogurt	8*	yogurt trio	16*

Benedictine

1 egg with ham	15*	2 eggs with ham	19
1 egg with spinach	16*	2 eggs with spinach	20
1 egg with salmon	17*	2 eggs with salmon	21

Included in the breakfast coupon*
\$3 extra for other items



Breuvages

Regular coffee	4	Tea	4
Small juice	2.50	Large juice	4
Hot chocolate	7	Milk	4

Cafés NESPRESSO®

Ristretto	5	Cappuccino	7
Espresso	5	Latte	7
Lungo	7	Macchiato	7
Double espresso	7	Moka	7
Café au lait bowl	7		

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LUNCH MENU




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Starters

* Soup of the Moment	5	* Garden Salad	6
Fries & mayo	6	Crispy Calamari	16
* French onion soup	15	Skyscraper Nachos	16
		<small>served with salsa, guacamole and sour cream</small>	

Sandwiches / Salads

Panini Club , ciabatta, mayo, chicken breast slices, lettuce, tomatoes, bacon, served with fries or salad	20
Double Angus Burger with cheddar cheese, lettuce, tomatoes, pickles, caramelized onion compote, roasted red pepper mayo, served with fries or salad	26
Double Salmon Burger with dill and lemon tartar sauce, fried onions, lettuce, tomatoes, served with fries or salad	26
Double Veggie Burger with cheddar cheese, lettuce tomatoes, fried onions, pickles, roasted red pepper mayo, served with fries or salad	26
Quinoa and Shrimp Salad seasoned quinoa, shrimp, artichoke hearts and candied mangoes	26
Gourmet Salad mesclun, goat cheese, fritters, crunchy vegetables and passion fruit vinaigrette	26

Tartare

Salmon	34	Boeuf	35
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Served with fries or salad

Main Course

General Tao's Chicken served on rice vermicelli, vegetables sautéed in sesame oil and our homemade Tao sauce	30
* Grilled fish of the moment served with mashed potatoes with thyme, seasonal vegetables and citrus butter	32
* 6oz AAA Black Angus Beef Hanger Steak served with fries or mashed potatoes, grilled vegetables topped with a red wine sauce	32

Desserts

* Crème Brûlée à l'érable	10	* Dessert of the day	5
Brownie	10	Assortment of Quebec Cheeses	18
		<small>3 varieties</small>	

*GLUTEN FREE

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DINNER MENU




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Starters

 Soup of the day	5	Burrata Crispy	18
 Garden salad	6	Calamari	16
Fries & Mayo	6	Skyscraper Nachos , served with salsa, guacamole, and sour cream	16
 Pan-fried scallops	18	French onion soup	15
2 U10 scallops, mushroom cream with truffle oil and salmon caviar			
Tuna tataki and mushroom dumplings		18	

Sandwiches and Salads

Double Angus Burger topped with cheddar cheese, lettuce, tomatoes, pickles, caramelized onions and roasted red pepper mayo, served with fries or garden salad	26
Double Salmon Burger featuring dill and lemon , served with tartar sauce, fried onions, lettuce, and tomatoes, served with fries or garden salad	26
Double Veggie Burger , featuring cheddar cheese, lettuce, tomatoes, fried onions, pickles, and roasted red pepper mayo, served with a choice of fries or garden salad	26
Quinoa and Shrimp Salad , featuring seasoned quinoa, shrimp, artichoke hearts and candied mangoes	26
Gourmet salad , mesclun, goat cheese croquettes, crisp vegetables with passion fruit vinaigrette	26
Crunchy broccoli salad with crispy chicken pieces , blanched broccoli, dried cranberries, roasted pine nuts, red onions, grilled pancetta, cherry tomatoes, parmesan and maple vinaigrette	26

Tartares


Salmon Tartare	34	Beef Tartare	35
Served with fries or garden salad			

THURSDAYS TARTARES 30\$


Every Thursday at Point-Virgule, starting at 5 p.m.



Pasta

Penne with Three Cheeses	28
Penne tossed in a three-cheese sauce, garnished with grilled halloumi	
Tagliatelle Primavera	32
Sautéed tagliatelle with tomato sauce and grilled chicken breast	
Spaghetti alla Carbonara	32
Creamy spaghetti with pancetta, pecorino cheese, and egg yolk	
 Mushroom Risotto	32
Creamy mushroom risotto with truffle oil, vegetables and parmesan cheese	

Main Course

Block of calf's liver , served with mashed potatoes, grilled vegetables, candied shallots, crispy bacon and a red wine reduction	32
Culinary Inspiration	Market Price
Grilled salmon encrusted with dill , served with a cauliflower purée infused with squid ink, seasonal vegetables and lemon butter	38
 Grilled fish of the day , served with carrot rice, seasonal vegetables and passion fruit butter	38
Grilled duck breast , served with braised duck croustade a vanilla squash purée, seasonal vegetables and a foie gras sauce	48
Whole grilled sole , elegantly presented at the table, accompanied by duchess potatoes and lemon butter	56
Lobster Jardinière , half lobster served with a lobster gratin featuring vegetables and white wine, complemented by tarragon hollandaise sauce	56







The Grill



AAA Black Angus

Accompanied by grilled vegetables and your selection of fries or mashed potatoes
Peppercorn or Red Wine sauce

 Beef Flank Steak, 6oz	39	 Ribeye 10oz	55	 Beef Tenderloin 7oz	70
 Braised pork knuckle infused with five spices , served with creamy mashed potatoes, seasonal vegetables, and its rich braising juices	39				

 **Gluten-Free**

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DESSERTS & DIGESTIVES




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DESSERTS

MAPLE CRÈME BRÛLÉE 10 CHOCOLATE HALF-SPHERE 10

CHAMPAGNE SABAYON 10 FLAMBÉED CRÊPES SUZETTE 11
WITH APPLES AND MAPLE

FLAMBÉED MAKED ALASKA 11

DESSERTS COCKTAILS

ESPRESSO MARTINI 14
(VODKA, TIA MARIA, ESPRESSO)

THE EQUINOX 14
(ESPRESSO, KAHLUA, TIA MARIA, VODKA, CARAMEL)

DREAM MARTINI 14
(LIMONCELLO, VANILLA VODKA, CREAM, SIMPLE SYRUP)

ESPRESSO MOCKTINI 14
(RISTRETTO, COCONUT CREAM, SPICED SYRUP ET COFFEE)

BLISS 14
(ESPRESSO, BAILEY'S, FRANGELICO)

ALCOHOLIC COFFEES

BRAZILIAN COFFEE 10

SPANISH COFFEE 10

BAILEY'S COFFEE 10

IRISH COFFEE 10

DIGESTIFS

BELLE DE BRILLET 10

SORTILEGE 10

LIMONCELLO 9

CALVADOS 10

20-YEAR-OLD PORT 15

NESPRESSO

RISTRETTO 5

CAPPUCCINO 7

ESPRESSO 5

LATTÉ MACCHIATO 7

LUNGO 7

ICED MACCHIATO 7

ESPRESSO MACCHIATO 7

BOWL OF CAFÉ DE LAIT 7

QUEBEC CHEESE PLATE 18
3 VARIETIES