

LE POINT-VIRGULE

BREAKFAST MENU



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		

LE POINT-VIRGULE

LUNCH MENU




le
Georgesville


point • virgule
resto, bistro
& terrasse

STARTERS

 <i>Soup of the Moment</i>	6	 <i>Tuna Tataki</i>	18
 <i>Garden Salad</i>	7.5	 <i>Caprese</i>	19
<i>Fried Calamari</i>	16	<i>Nachos Skyscraper</i>	20
 <i>Prawns with candied vegetables</i>	22		
	cocktail sauce «old fashioned»		


Sandwiches / Salads

<i>Panini Club, ciabatta, mayo, chicken breast, lettuce, tomatoes, bacon, served with fries or salad</i>	23
<i>Double Angus Burger with cheddar cheese, lettuce, tomatoes, pickles, caramelized onions, roasted red pepper mayo, served with fries or salad</i>	28
<i>Mini Smoked Meat Brioche (2), pickle, coleslaw, BBQ mayo and matchstick fries</i>	26
<i>Shrimp, Apple and Celery Roll, served with lemon-seasoned fries</i>	26
<i>Quinoa and Roasted Beets Salad, with goat cheese croemesquis and lemon cream</i>	26
<i>Mesclun with Smoked Salmon Jerky, maple and whisky vinaigrette, fried onions and vegetables</i>	28

Tartares

<i>Salmon</i>	34	<i>Boeuf</i>	35
	<i>Vegan</i>	30	
<i>FRIES OR SALAD</i>			

Main Course

<i>Butternut Ravioli, zucchini sauce, basil and Caveau cheese</i>	28
 <i>Chicken Breast with Artichokes and Lemon, served with rice and caponata</i>	31
<i>Beef Short Ribs with BBQ Sauce, fries and coleslaw</i>	33
<i>Grilled Veal Flank Steak, chimichurri sauce, vegetables and fries</i>	30

Desserts






<i>Strawberry milkshake</i>	11	<i>Pistachio amaretti affogato</i>	10
<i>Maple Syrup Pie</i>	11	<i>Chocolate coco-lime burst</i>	11
<i>Chocolate Trilogy</i>	12	<i>Québec cheese plate</i>	18

LE POINT-VIRGULE

DINNER MENU



Starters

 Soup of the Moment	6	 Caprese	19
 Garden Salad	7.5	Fried Calamari	16
Fries / Mayo	6	 Tuna Tataki	18
Venison Rillettes , cranberries porto coulis and homemade crispy walnut bread	17	Nachos , served with salsa, guacamole and sour cream	20
		 Prawns with Confit Vegetables	22
		and "old fashioned" cocktail sauce	

Sandwiches / Salads

Double Angus Burger , cheddar cheese, lettuce, tomatoes, pickles, caramelized onions, roasted red pepper mayonnaise, fries or salad	26
Double Salmon Burger with dill and lemon, tartar sauce, fries or salad	26
Fresh Salad of Quinoa and Roasted Beets , goat cheese croustis and lemon cream	26
Mesclun with Smoked Salmon Jerky , maple and whisky vinaigrette, fried onions, vegetables	28

Tartares

Salmon Tartare	34	Beef Tartare	35
		Vegan Tartare	30
		FRIES OR SALAD	

THURSDAYS
TARTARES AT 30\$

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







Gluten Free

Pasta

Baked Tagliatelle , four cheese sauce	28
Butternut Ravioli , zucchini sauce, basil and caveau cheese	28
Gemilli Carbonara , prepared with egg yolk, pancetta, pecorino romano cheese and green onions.	32
Penne Provencal , marinated chicken, tomatoes and olives	32


Main Course

 Seared Tuna and Shrimp , served with lemon mashed potatoes, seasonal vegetables and virgin sauce.	42
Chef's Inspiration	Market Value
 Grilled Gravlax Salmon , served with a medley of lentils, sea berry, cucumber and grapes.	40
 Fish of the Moment , spinach mashed potatoes, vegetables and lemongrass sauce	Market Value
 Maple-Glazed Duck Supreme , served with sweet potato purée, seasonal vegetables and blackberry juice	35
Roasted Lobster Roll with lemon butter, fennel, orange and tarragon served with fries and salad	60

The Grills

AAA Black Angus

SERVED WITH GRILLED VEGETABLES AND YOUR SELECTION OF FRIES **OR** MASHED POTATOES

 Beef Flank Steak 6oz	48	 Filet Mignon 7oz	70
 Ribeye Steak 10oz	55	 Delmonico Steak 22oz for 2 peoples	100

FLAMED TOMAHAWK

FRIES, SALAD, PEPPERCORN SAUCE AND RED WINE SAUCE

 Gluten-Free

LE POINT-VIRGULE

DESSERTS & DIGESTIVES




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DESSERTS

PISTACHIO AFFOGATO WITH AMARETTI	10	MASCARPONE PUFF PASTRY WITH MIXED BERRIES	11
CHOCOLATE COCONUT- LIME DELIGHT	11	WHITE CHOCOLATE HALF- SPHERE AND HASKAP BERRY	11

MAPLE SYRUP PIE 11

CHOCOLATE TRILOGY 12

crispy chocolate truffle, chocolate crunch ice cream, chocolate crème brûlée

DESSERTS COCKTAILS

ESPRESSO MARTINI	14	KEY LIME PIE MOJITO	12
ESPRESSO MOCKTINI	14	CAIPI-COCO	12

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