

the red wines




wines in barrels

GLASS | ½ BOTTLE | BOTTLE

 MOZZAFIATO SANGIOVESE/CABERNET-SAUVIGNON Ombria, Italy	6,31	16	32
 SENHOR SIMOES TEMPRANILLO/SYRAH Portugal	6,31	16	32
 OLE PINOT NOIR California, United States	8,05	20	40

AUSTRALIA

BOTTLE

 SETTLER'S COVE SHIRAZ/CABERNET-SAUVIGNON South Eastern Australia			26
 JACOB'S CREEK SHIRAZ South Eastern Australia			28
 JACOB'S CREEK RESERVE SHIRAZ South Australia			36

SPAIN

BOTTLE

 BLÉS ARANLEON CRIANZA Mediterranean coast (agrobiological)			30
 MONASTERIO DE LAS VINAS OLD VINE GARNACHA GRENACHE Ebro Valley			30
 FINCA ANTIGUA SYRAH Castilla La Mancha			32
 MARQUÉS DE CÁCERES EXCELLENS TEMPRANILLO Ebro Valley			34
 GRAN CERDO TEMPRANILLO/GRACIANO Rioja			38




UNITED STATES

BOTTLE

 THREE THIEVES PINOT NOIR California			32
 MERF CABARNET-SAUVIGNON Washington			40
 BONESHAKER, HAHN FAMILY WINES ZINFANDEL California			54


FRANCE

BOTTLE

 CHÂTEAU CAILLETEAU BERGERON MERLOT Bordeaux, France			40
 CHÂTEAU CAP DE MERLE MERLOT/CABERNET FRANC Lussac-Saint-Émilion, Bordeaux			36
 PETIT CHAPOTON GRENACHE/CARIGNAN Côtes du Rhône			40
 CHÂTEAU COURAZE MERLOT/CABERNET FRANC Bordeaux, Fronsac			52



ITALY

BOTTLE

 SARTORI MERLOT Veneto			22
 ORIGINALE SANGIOVESE/CABERNET-SAUVIGNON/MERLOT Tuscany			30
 FATTORIA BUCCICATINO MONTEPULCIANO Abruzzo (agrobiological)			43
 FARNITO CABERNET-SAUVIGNON Tuscany			49
 AMARONE CORVINA/RONDINELLA/MOLINARA Valpolicella, Veneto			68


PORTUGAL


BOTTLE

 FLOR DE CRASTO TOURIGA/TINTA Douro			28
 DUORUM TOURIGA/TINTA Douro			38


legend

 **FRUITY AND LIGHT**
These light wines are characterised by their simple fruity aromas, the sensation of freshness they leave, and their unassuming structure. They must be consumed young.
Product categories : red wine, rosé wine.


 **FRUITY AND MEDIUM-BODIED**
These medium-bodied wines have an intense colour with a rich nose dominated by fruit aromas. Wines that are flavourful and accessible to all.
Product categories : red wine, rosé wine.

 **AROMATIC AND SUPPLE**
These medium-bodied wines are characterised by their smooth tannins that usually confer a certain roundness. They are often dominated by a nose of ripe fruit and woody notes (toast, coffee or vanilla).
Product categories : red wine.


 **AROMATIC AND ROBUST**
With their intense colour, these full-bodied wines exude powerful and complex fruit and spice aromas, occasionally accompanied by woody notes. They have a good tannic structure and a velvety mouthfeel.
Product categories : red wine.

 **DELICATE AND LIGHT**
These dry, more delicate wines stand out with their pale colour, simple fruit aromas and the sensation of freshness their acidity brings forth.
Product categories : white wine.

 **FRUITY AND VIBRANT**
These dry wines and ciders have a nose of fruit and flower aromas while having a rich taste on the palate. They get a pleasant liveliness from their acidity.
Product categories : white wine, champagne, sparkling wine and cider.

 **AROMATIC AND MELLOW**
These dry wines are characterised by their intense spice, toast, or exotic fruit aromas. They leave a full-bodied texture on the palate and are well-balanced.
Product categories : white wine, champagne, sparkling wine and cider.

 **FRUITY AND SWEET**
These wines or ciders stand out with their sugar content. Usually semi-dry or semi-sweet, they are characterised by notes of ripe fruit.
Product categories : white wine, champagne, sparkling wine and cider.

 **FRUITY AND EXTRA SWEET**
These syrupy wines or ciders contain high rate of sugar and stand out by their dazzling aromas with notes of tropical fruit and honey.
Product categories : white wine and cider.

THE wine list

le Grill
RESTO|BAR
ÉVASION

dix
neuf
RESTO|LOUNGE
ÉVASION

glass of wine

		GLASS
 CAMPO VIEJO RIOJA Spain RED		6,96
 JACOB'S CREEK SHIRAZ RÉSERVE Spain RED		8,48
 ROBERTSON WINERY CHENIN BLANC South Africa WHITE		6,30

wine of the month

	GLASS	BOTTLE
ASK YOUR WAITER!	5,44	20



the port

	GLASS
MESSIAS COLHEITA Portugal	7,25

the bubbles

	BOTTLE
 HENKELL TROCKEN PICCOLO Germany 200ml	9
 J.P. CHENET ICE DEMI-SEC France	27
 MUMM PRESTIGE BRUT California, United States	62
 VEUVE CLICQUOT BRUT Champagne, France	92

the rosé wines

	GLASS	BOTTLE
 DOMAINE DE GOURNIER Languedoc-Roussillon, France	6,09	26
 LE PIVE GRIS Languedoc-Roussillon, France (agrobiological)	7,18	33

the white wines


SOUTH AFRICA BOTTLE

 ROBERTSON WINERY CHENIN BLANC Western Cape	22
 THE CURATOR CHENIN BLANC/CHARDONNAY/VIIGNIER Western Cape	28




AUSTRALIA BOTTLE

 JACOB'S CREEK SÉMILLON/CHARDONNAY South Eastern Australia	26
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CANADA BOTTLE

 WAYNE GRETZKY ESTATES No.99 RIESLING Niagara Peninsula, Ontario	30
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SPAIN BOTTLE

 FUENTESECA MACABEO/SAUVIGNON BLANC Mediterranean coast (agrobiological)	26
 MARQUÉS DE CÁCERES VERDEJO The Duero River Valley	26
 EL COTO VIURA/VERDEJO/SAUVIGNON BLANC Rioja, Ebro Valley	30

UNITED STATES BOTTLE

 MERF CHARDONNAY Washington	40
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FRANCE BOTTLE

 LA JAVA DES GRANDES ESPÉRANCES SAUVIGNON BLANC Vallée de la Loire	32
 BOUCHARD PÈRE ET FILS CHARDONNAY Bourgogne	43
 JOSEPH DROUHIN CHABLIS Bourgogne	47

ITALY BOTTLE

 TOMMASI LE ROSSE PINOT GRIGIO Veneto	34
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PORTUGAL BOTTLE

 FLOR DE CRASTO GOUVEIO/ROUPEIRO/RABIGATO Douro	28
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alcohol-free wine

	BOTTLE
BONNE NOUVELLE RED (Merlot) or WHITE (Chardonnay)	18

OUR beers

imported beers

FLUTE	PINT	GIRAFE
5,00	8,92	53,06

specialty beers

FLUTE	PINT	GIRAFE
4,78	7,40	45,22

OUR cocktails

OUR fashions

THE BEACH

½ oz of Beefeater, ½ oz of melon syrup and white cranberry juice 6,31

EVASION

1 oz of Beefeater, mint and ginger ale 6,52

MOJITO

1 oz of white rum, mint, lime and soda 6,96

PARADISE

1 oz of Beefeater, ½ oz of Apricot Brandy and orange juice 9,13

BLOODY SIGNATURE

3 oz of vodka, Worcestershire sauce, Tabasco sauce, pickled beans, olive, lemon, celery salt and Clamato served in a big 32 oz buck 12,18

EXOTICA

1½ oz of Bombay gin, ½ oz of Chambord, pink grapefruit juice and mint 13,05

OUR robust

SUNBURN

1½ oz of vodka, ½ oz of Chambord, mixed bar and cranberry juice 11,74

premium beers

FLUTE	PINT	GIRAFE
4,57	6,96	41,76

ASK FOR OUR SELECTION
FROM THE MOMENT TO YOUR SERVER



OUR lights

SUNSHINE

1 oz of Southern Comfort, orange juice and pomegranate squash 6,31

EL PEDRO

½ oz of Bombay gin, ½ oz of cognac, ¼ oz of limoncello, tonic and pomegranate squash 8,48

CAPTAIN YELLOW

1 oz of spiced rum, pineapple juice, lemon juice and Red Bull Yellow Edition 11,09

TROPICAL

SWEETNESS

1 oz of spiced rum, 1 oz of Apricot Brandy, pineapple juice and orange juice 12,61

OUR virgin drinks

LIMONADE 3,05

ICED LATTE 3,48

VIRGIN BLOODY
OU MARY 3,70

VIRGIN DAIQUIRI 3,70

VIRGIN MOJITO 3,70

SPARKLING WATER 3,70

SAN PELLEGRINO 750 ml 4,35

RED BULL ORIGINAL 4,78

RED BULL SUGAR FREE 4,78

RED BULL TROPICAL 4,78



CHICKEN WINGS

(MULTIPLE OF 5)

Choix of sauce : honey and garlic, O'Connell, orange BBQ or plain 1.00 / wing

CHEESE NACHOS

Chips, mozzarella, monterey jack, green onions and jalapenos served with salsa and sour cream
1/2 portion 8 | Main meal 13

CHICKEN NACHOS

Chips, marinated chicken cubes, tomatoes, red onions, peppers, garlic, basil, olive oil, mozzarella, monterey jack, green onions, black olives and jalapenos served with salsa and sour cream
1/2 portion 10 3/4 | Main meal 17 1/2

EVASION BASKET

4 O'Connell chicken wings, 4 cheese sticks, texas chips, beer-battered onion rings and sauce assortment 17 1/4

BEER ONIONS WASHER

Served with honey 9

BONELESS

190 g of boneless with O'Connell sauce 7

SHOESTRING FRIES

BASKET 3 1/4

BUCKET 5 3/4

Served with texas mayonnaise

BEER FRIES

BASKET 4 1/2

BUCKET 7 1/2

Served with texas mayonnaise

CHEESE STICKS

4 cheese sticks and salsa 6 1/2

POUTINE

Shoestring fries, cheese curds and the sauce of your choice : brown or BBQ

Appetizer 7 | Main meal 12

CHIPS TEXAS

Agrémentées de mayonnaise texas 6 3/4

UPGRADE YOUR POUTINE

BEER FRIES +2

THE starters

MELTED BRIE

Melted Brie served on a French bread with fresh strawberries and a balsamic caramel coulis 10

GREEN SALAD

Mesclun salad, red onions, cucumbers, tomatoes and creamy cucumber dressing 5 1/2

CAESAR SALAD

Romaine lettuce, bacon, homemade croutons, fresh Parmesan cheese shavings and Caesar dressing

Appetizer 6 | Main meal 12

BRUSCHETTA AND TOASTED BAGUETTE

Mix of tomatoes, red onions, peppers, garlic, basil and olive oil sprinkled with fresh Parmesan cheese shavings and roasted red and yellow peppers served with toasted baguette 5 1/4

IMPERIAL ROLLS (2) AND MANGO SALAD

Rolls stuffed with pork and vegetables served with mango salad, carrot and turnip juliennes, vermicelli, green onions, fresh coriander, peanuts and roll sauce 9 3/4

THE salads

CHOICE OF DRESSING : italian, honey balsamic, creamy cucumber or asian sesame

CHICKEN CAESAR SALAD

Chicken cubes, romaine lettuce, bacon, homemade croutons, fresh Parmesan cheese shavings and Caesar dressing

Main meal 16 1/2 | Vege 12

TEX/MEX SALAD

Romaine lettuce, marinated chicken cubes, bacon, green onions, tomatoes, cucumbers, mozzarella, monterey jack, jalapenos and texas mayonnaise served in a fried tortilla bowl 17 1/4

CHICKEN, BEET AND GOAT CHEESE SALAD

Mesclun salad, chicken cubes, goat cheese, beets, orange sections, tomatoes, cucumbers and honey balsamic dressing 18

ROLLS AND SHRIMPS ASIAN SALAD

Rolls stuffed with pork and vegetables, shrimps, mesclun salad, tomatoes, cucumbers and red onions, served with mango salad, carrot and turnip juliennes, green onions, fresh coriander, peanuts, roll sauce and asian sesame dressing 19 3/4

LUKEWARM BEEF SALAD

Sterling Silver AAA+ flank steak (6 oz), cooked medium rare and served lukewarm, baby arugula, fresh Parmesan cheese shavings, cucumbers, crunchy onions, tomatoes and honey balsamic dressing 23 1/2



GLUTEN-SENSITIVE

All our gluten-sensitive dishes are aimed for people who wishes to reduce their consumption. Due to the cross-contamination risks, they are not recommended for people suffering from gluten intolerance or allergies.

between 2 breads

BACON CHEESEBURGER

Ground beef patty topped with yellow cheddar, bacon, lettuce, tomatoes, mayonnaise and ketchup on a brioche burger bun and served with shoestring fries 16 ½

TEXAN BURGER

1/3 lb grilled ground beef, spicy texas mayo, Monterey Jack, lettuce, tomato, crispy onions and bacon 16 ½

GRILLED CHICKEN PANINI

Grilled chicken strips topped with bacon, Swiss cheese, roasted red peppers and basil pesto served on a panini bread with a choice of shoestring fries OR green salad 13 ½

CHICKEN TACOS

3 soft tacos filled with marinated chicken, red onions, fresh coriander, sour cream, red and yellow peppers and lettuce served with lime, shoestring fries and salad with honey balsamic dressing 13 ¾

THE tartares

110 G SERVED WITH CROSTINI. *GLUTEN-SENSITIVE SERVED WITH NACHOS

MEAL OPTION + 5 ¾

Add a side of salad and shoestring fries

SALMON TARTARE

Salmon, French shallots, Sriracha sauce, crunchy onions and caper, lemon and dill aioli 15 ½

**Gluten-sensitive salmon tartare will be served without crunchy onions*

BEEF TARTARE

Beef, capers, French shallots, garlic, Dijon mustard, Sriracha sauce, mayonnaise, baby arugula and fresh Parmesan cheese shavings 16 ½

THE sea

LE COUPLE

Salmon and beef tartare
(2 x 110 g) 30

GARLIC SHRIMPS

10 garlic shrimps with herbed rice, vegetables and garlic butter 19

MAPLE-GLAZED

SALMON

Maple-glazed salmon served with herbed rice and vegetables 19 ½

FISH'N CHIP

Cod bread (6 oz) breaded house with beer, accompanied by beer fries and caper mayo, lemon and dill 14 ½

THE chicken

GENERAL TAO CHICKEN

Crispy chicken, snow peas, Spanish onions, peppers, General Tao sauce et sesame seeds served on Jasmine rice 18

ORANGE BBQ CHICKEN SUPREME

Chicken supreme with our delicious orange BBQ sauce served with herbed rice and vegetables 18

LES grillades

ADD 4 GARLIC SHRIMPS + 6 ½

FLANK STEAK

Sterling Silver AAA+ flank steak (6 oz), cooked medium rare, served with gratin dauphinois, vegetables and pepper sauce 25

STEAK'N FRIES

Top sirloin (9 oz), cooked medium, served with shoestring fries and green pepper sauce 23

FLANK STEAK AND SHRIMPS (4)

Surf'n turf by excellence 30

ENJOY EVERY BITE!



The Sterling Silver Premium Meats is a superior quality canadian meat with a high level of marbling for 80 % more flavor and juiciness. You will succumb to its tenderness!

HALF RACK OF RIBS

Half rack of ribs slathered with our orange BBQ sauce served with shoestring fries 20 ½

HALF RACK OF RIBS AND SHRIMPS DUO

Half rack of ribs slathered with our orange BBQ sauce and 4 garlic shrimps served with garlic butter and rice 27

HALF RACK OF RIBS AND CHICKEN DUO

Half rack of ribs and chicken supreme both slathered with our orange BBQ sauce and served with shoestring fries 30

EXTRA HALF RACK OF RIBS +13 ½

THE pasta

ALFREDO FETTUCINE

Fettuccine with Alfredo sauce (cream, parmesan and white wine) 13 ¼

ALFREDO FETTUCINE WITH GRILLED CHICKEN

Fettuccine with a chicken supreme and Alfredo sauce (cream, Parmesan cheese and white wine) 16 ¾

pizzas & poutines

AMERICAIN

Pepperoni, green peppers, mushrooms, tomato sauce and mozzarella 13 ¼

EXTRA POULET 4

UPGRADE YOUR POUTINE

BEER FRIES +2

O'CONNELL POUTINE

Beer fries, cheese curds, peppers, red onions and greens, chicken, bbq sauce, O'Connell wing sauce, cream sour and coriander 17

REGULAR POUTINE

Match fries, cheese curds and sauce of your choice: brown or bbq 12

WE TOUGHT ABOUT

your little ones (Under 10 years / small beverage and dessert included)

CHICKEN NUGGETS

4 breaded chicken croquettes in the shape of animals, with matchstick fries and honey 7

POUTINE

Brown or BBQ sauce 7

5 CHICKEN WINGS

Honey and garlic sauce (apart) + fries 7

On se sucre le bec!

CREAM SUGAR PIE

Worthy of the most beautiful memories of childhood, a delicious cream sugar pie accompanied by a silky vanilla ice cream 5 ¾

DECADENT BROWNIE

Soft brownie, vanilla ice cream, fleur de sel caramel, chocolate coulis, strawberries, whipped cream and crushed pomegranate nuts 8 ¼

OUR Alcoholic coffees

BRESILIAN

Cognac, Grand Marnier and Tia Maria 9 ¾

SPANISH

Brandy and Tia Maria 6 ¾

IRISH

Jameson 6 ¾

BAILEY'S

7 ¼

AMARULA

7

MONTE CRISTO

Grand Marnier and Tia Maria 7 ¼

OUR Promo

wine of the month BOTTLE 20

ASK YOUR SERVER!

