

Restaurant L'Académie

bring your own wine

STARTERS

Caesar Salad \$9
Smoked Salmon \$14
Parmesan Fondue \$12
Mediterranean Sausages \$13
Mussels Marinara \$11
Garlic Snails \$10
Coquille St-Jacques \$16
Fried Calamari \$14
Crab Cakes \$15
Eggplant Gratiné \$15
Antipasto: Fried Parmesan, Sausages,
Calamari \$19
Chef's Soup \$5
House Salad \$5

MUSSELS & FRIES

EVERY LUNCH 7/7 AND SUNDAY TO WEDNESDAY EVENINGS \$18
add 4\$ for a chef's soup or salad, and coffee or the

\$23

Dijonaise (Dijon mustard, cream)
Roquefort (cream, Roquefort cheese)
Provençale (white wine, garlic, tomatoes, onions)
Flamande (white wine, leeks, cream)
Marinière (white wine, lemon, butter)
Madagascar (cognac, cream, green peppercorns)
Italian (white wine, tomato sauce)

SIGNATURE POUTINES

Filet Mignon (pepper sauce) \$24
Duck Confit (porto sauce) \$23
Mediterranean Sausage, Pancetta
(Marsala sauce) \$20

FRESH PASTA

EVERY LUNCH 7/7 AND SUNDAY TO WEDNESDAY EVENINGS \$17

ADD 4\$ FOR A CHEF'S SOUP OR SALAD, AND COFFEE OR THE
GLUTEN FREE PASTA AVAILABLE FOR \$3

Spaghetti Bolognese (tomato & meat) \$20
Penne Romanoff (rosé sauce, crushed peppers) \$20
Fettuccini Primavera (fresh vegetables, olive oil, garlic) \$20
Fettuccini Alfredo (cream, butter, parmesan) \$20

22\$

Fettuccini Nastaba (smoked salmon, cream & crushed pepper)
Lasagna Pasticciata (tomato, meat, eggs, cream, mushrooms)
Penne Con Pollo (chicken, grilled vegetables, sun dried tomatoes, mild garlic)
Linguini Con Gamberi (shrimps, spinach, mild garlic, tomatoes)
Cannelloni (meat, ricotta, fine herbs)
Linguini Con Lumache (snails, garlic cream, sun dried tomatoes, basil)
Spaghetti Carbonara (pancetta, cream, egg)
Tortellini Rosée (stuffed with veal)
Ravioli (three cheese, tomato, basil)
Gnocchi À la Napolitaine (tomato, basil and parmesan)
Penne aux Saucisses Italiennes (spinach, peppers, tomato sauce, garlic)
Penne Di Trieste (prosciutto, mushrooms, rosé sauce)

CHICKEN SUPREME

SERVED WITH POTATOES & FRESH VEGETABLES
Crazy Thursday's \$20

\$25

Cajun (mustard sauce & maple syrup)
Pink Peppercorn (cream sauce, Brandy)
Con Funghi (wild mushrooms, cream, sun dried tomatoes)
Santa Fe (spinach, sautéed peppers, goat cheese)

VEAL MILK-FED

SERVED WITH PASTA & GRILLED VEGETABLES
Italian Thursday's \$22

\$27

Scallopini Picatta Limone (white wine, lemon)
Scallopini Marsala (mushrooms, Marsala wine)
Scallopini à la Moutarde (Dijon mustard, cream)
Cutlet Parmigiana (lighty breaded, tomato, gratiné)
Scallopini with Wild Mushrooms (sun dried tomatoes, goat cheese)
Scallopini Duo Pepe (cream, cognac, pink & green peppercorns)
Scallopini San Daniele (pancetta, spinach, cream sauce)

FROM THE LAND

SERVED WITH POTATOES & FRESH VEGETABLES

Duck Magret (Porto & Raspberry sauce) \$38
Filet Mignon (AAA) 8oz (Porto sauce) \$46
Rack of Lamb (Rosemary sauce) \$49
NY Striploin (AAA) 12oz (Pepper sauce) \$45

FROM THE SEA

SERVED WITH RICE & FRESH VEGETABLES

Atlantic Salmon (lime & fine herbes salsa) \$29
Jumbo Shrimps (garlic cream) \$39
Yellowfin Pepper Tuna (ginger, coriander and soy vinaigrette) \$33
Mosaic (filet mignon (AAA), jumbo shrimps) \$49

GOURMANDISE SALADS

Caesar Salad with Grilled Salmon \$26
Mediterranean Salad with Grilled Chicken and Feta \$24
Caesar Salad with Cajun Shrimps \$22

TARTARE SELECTION

SERVED WITH FRIES

Salmon Tartare \$30
Tuna Tartare, Asian Flavours \$34
Beef Tartare (AAA) \$30

GOURMET PIZZA

Anatra (duck confit, caramelized onions, roquefort & mozzarella cheese) \$23
Fradiavolo (shrimps, mild garlic, chili, tomatoes, shallots, pecorino romano & mozzarella cheese) \$22
Afumicato (smoked salmon, olive oil, lime herbed sauce, capers, onions, mozzarella) \$22
Carnacina (filet mignon, garlic herbed sauce, spinach, onion, parmesan, mozzarella) \$24
Mediterraneo (greek sausages, olive oil, oregano, tomatoes, feta, mozzarella) \$20

KIDS MENU

12 YEARS AND YOUNGER
SERVED WITH A SOFT DRINK OR GLASS OF MILK

Mini Poutine Classique \$7
Pasta Penne (Napolitaine, Alfredo or Bolognese) \$7

WATER, COFFEE, DESSERT

Mineral Waters S: \$3 B: \$6 Espresso \$4
Soft Drinks: \$3 Cappuccino \$5
Coffee or Tea: \$3 Latte \$5
Dessert Platter \$8

15% DE RABAIS SUR LA TABLE D'HÔTE POUR LES MEMBRES VIP DU MUSÉE

our specials are not valid on Valentine's Day, Mother's Day & certain legal holidays&events