

## OUR TABLES TO SHARE

*Because everything tastes better when shared with the right people!*

### HELIOS' FEAST (for 2 brave souls)

*Served cold to refresh hot days*

2 choices between soup or salad.

Smoked Rainbow trout salad  
Bison tartare  
Fish & Chips  
Dill Mayonnaise  
Viking potatoes  
Greenery

2 Desserts of the day

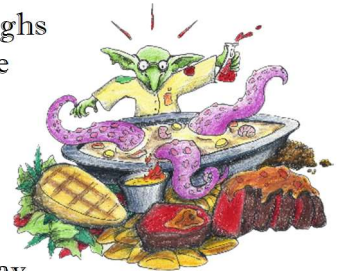
All for 78 gold pieces! +tx

### THE ALCHEMIST (for 2 travellers)

*Earth, sea, air... and fire*

2 choices between soup or salad.

Kraken  
3 Peppers' marinated steak  
Rosemary sauce  
2 Comfit poultry thighs  
Spicy mayonnaise  
Barley  
Viking potatoes  
Greenery



2 Desserts of the day

All for 80 gold pieces! +tx

### THE BOAR (for 2 gluttons)

*Our biggest meal. All hail our pigs and boars!*

2 choices between soup, salad, or wild boar rillettes.



Spareribs  
Marinated pork loin  
2 Pork sausages  
Wild boar stew  
Barley  
Greenery  
Viking potatoes

2 choices between dessert or maple bacon

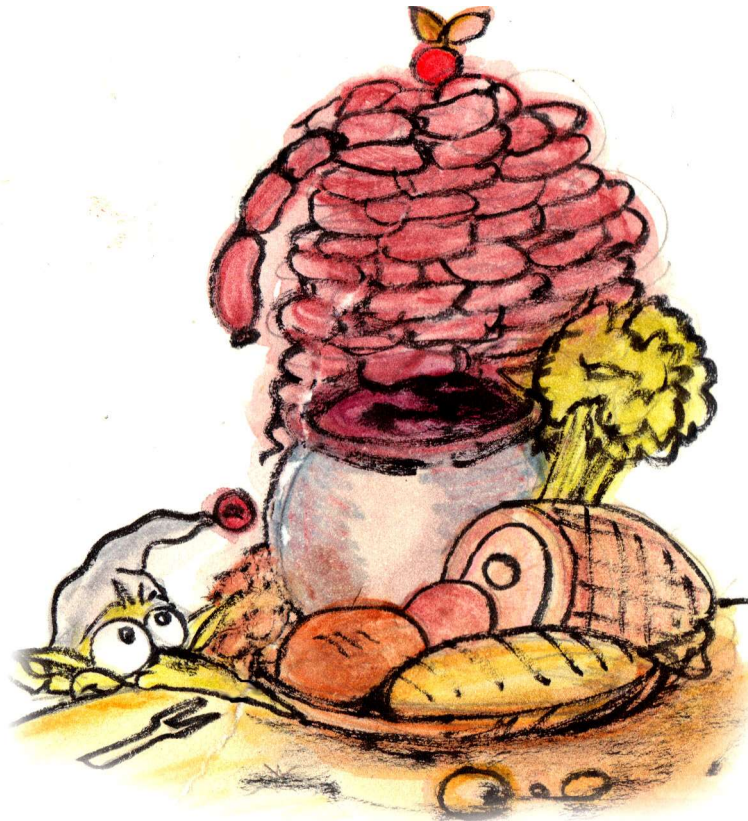
All for 84 gold pieces! +tx

# œ The Royal Feast œ

For 2 or more nobles!

Greetings to thee, oh hungry traveler, questing to wipe out the emptiness of his poor belly.

Know that when traveling through town, our king always stops by to blare at humble me to bring forth his nice Royal Feast.



Consequently, I thereby invite you to so yell at me for your own Royal Feast, a gigantic plate including a fine selection of our most popular meals.

Fare thee well!

Gobbosh, Ye old innkeeper

The Royal Feast includes comfit poultry legs, duck drumsticks, sausages, and wild boar stew, accompanied of a delectable all you can eat sauerkraut and Viking potatoes.

70 \$<sub>+tx</sub> pour 2 personnes  
(35 \$<sub>+tx</sub> par personne additionnelle)

# ☯ THE INNKEEPER'S TABLES ☯

Including soup of the day or salad as appetizers, as well as today's dessert.

You don't find what you're looking for? Transform any dish into table d'hôte (soup of the day or salad and today's dessert) for only 7 additional gold pieces.



Price + tx



## Veggie's chili topped with cheese

26

Cheesed chili made of red and black beans, corn, tomatoes, bell peppers and celery, served with salad.

For a spicier chili, try it with one of our hot sauces!



## Wild boar stew with cheese

28

Wild boar stew with cream cheese, potatoes, onions, and mushrooms, served with barley.



## Sausage triplets

28

3 tasty sausages with sauerkraut and Viking potatoes. Ask for today's flavors!

## Regular braised spareribs

37

Giant ribs with BBQ sauce, served with Viking potatoes and salad.

## Pepper marinated steak

38

As tender as possible! Pepper marinated beef steak served with barley, Viking potatoes, broccoli salad and rosemary sauce.



*In life, one must accept the cow's milk as well as its kicks  
- Anonymous medieval proverb -*

### LEGENDE



ELFISH (VEGETARIAN)



GOBLIN (MEDIÉVAL INSPIRATION)



DRAGON FEELING (SPICY)

## Appetizers



Price +tx



Soup of the day

6



Viking potatoes

7

A basket filled with potato wedges spiced with Viking salt, a rare culinary legacy from the Scandinavian people.



Dryad's pieces

8

Homemade hot chips, served with a balsamic reduction.



Chef's salad

8

Onion soup au gratin

8



Croutons of bruschetta with cheese

10

• Bruschetta was a way for peasants to preserve their bread under a layer of oil and salt.



Wild boar rillettes comfit in duck grease.

11



Stag "hedgehog" meatballs

12

6 stag meatballs decorated with almond pricks.



Crusted brie

16

A slice of brie lathered in honey and covered in puff pastry, with almonds and a honey glaze.



Fried Plate

18

2 cheese sticks, onion rings, fried pickle, fried cauliflower, and dryads' pieces.



Monastery's dish

24

Tasting of three chesses, two charcuteries and in-house smoked trout.



Gargantuan Fried Plate (4 peasants)

40

The equivalent of two fried plates plus four cheese stuffed fried jalapenos.



*In the Middle Ages, royal cuisines would have three high-end posts: The chef: in charge of stews, dishes, and in-betweens, the "hâteur": the roast master, and the gardener: the soup maker.*



## ☞ Specialties ☜




Price + tax

	<b>Marinated pork loin</b>	(Double portion: 24)	18
	6 ounces of pork loin marinated with spices and love. Served with barley, Viking potatoes, broccoli salad and rosemary sauce.		
	<b>Excalibur Poutine</b>	(Glutton's portion: 24)	19
	Viking potatoes, cheese curds, cheese cream brown sauce, stag meatballs, onions, and mushrooms.		
	<b>Beef on dagger</b>	(Double portion: 26)	20
	Skewer of 1/3 pound of beef with barley and viking potatoes.		
	<b>Sausage triplets</b>		21
	3 tasty sausages with sauerkraut and viking potatoes. Ask for today's flavors!		
	<b>Wapiti lasagne with marinara sauce</b>		24
	<i>In the 5<sup>th</sup> century, Apicius was already describing dishes resembling today's lasagna.</i> Tomato sauce wapiti lasagne served with salad.		
	<b>Braised spareribs</b>	(Double portion: 45)	30
	Giant ribs with BBQ sauce, served with Viking potatoes and salad.		
	<b>Pepper marinated steak</b>		31
	As tender as possible! Pepper marinated beef steak served with barley, Viking potatoes, broccoli salad and rosemary sauce.		
	<b>Bison tartare</b>		33
	<i>Gollum's favourite! 6 oz of tasty bison</i> served with Viking potatoes and broccoli salad.		

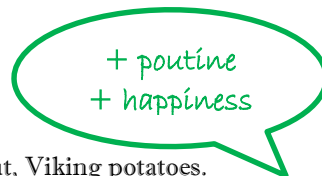


## ☞ Innkeeper's side dishes ☜

	<b>Homemade mayo</b>		1
	Curry, dill, pesto and spicy.		
	<b>Filibuster's hot sauces.</b>		
	Spiciness level:		
	Shaggy:	Jalapeno sauce	3
	Warrior:	Chipotle sauce	3
	Viking:	Habanero sauce	3
	Gobelin:	Ghost Pepper sauce	5




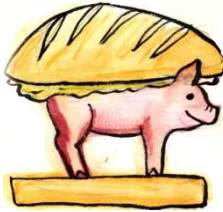


	<b>Basilic pickled egg</b>		2
	<b>Extra side dish</b>		3
	Barley, Salad, Broccoli salad, Sauerkraut, Viking potatoes.		
	<b>Side poutine</b>		8



## 🍷 Burgers 🍷


*The greatest idea of the century! For those nobles who don't want their hands to get dirty, we put the meat between two slices of bread.*

**All our burgers are served with Viking potatoes and salad.**

		 Prices + tx	
		Simple	Double
	<b>The Market's Gardener</b> No meat! A bean and vegetable burger with olives, lettuce, tomato, cheese, and mayonnaise.	17	21
	<b>The Peasant's</b> Beef hamburger with lettuce, tomato, and mayonnaise.	18	23
	<b>The Hunter's</b> Ask for today's flavor!	21	27
		<i>Personalize your burger!</i>	
		 <i>Spicy mayo:</i> + 1	
		<i>Cheese:</i> + 3	
		<i>Bacon:</i> + 3	
		<i>Change your fries into a poutine:</i> + 5	
	<b>The Dark Elf</b> Cold Smoked Rainbow trout, in dark bread, with cream cheese, red onions, and dill mayo.	21	--

## 🍷 Plakous (Pizza) 🍷

*In the medieval era, meat and dishes in sauce were served on rancid slices of bread named « tranchoirs ». Ancestors of our modern pizzas, nobleman used to eat only the topping and give the slice of bread to the poor and the servants.*

	<b>The Penitent</b> For thee who shall not eat meat! Pizza with tomato sauce, cheese, mushrooms, black olives, bell pepper, grilled onions, bruschetta mix, sliced tomatoes and pesto.	18
	<b>The Yokel</b> <i>The most classic!</i> Pizza with tomato sauce, cheese, mushrooms, grilled onions, bell peppers and pepperoni.	19
	<b>The Scavenger</b> Pizza with tomato sauce, cheese, stag meatballs, bacon, pepperoni, and sausages. <i>Almost a pound of meat for you to devour!</i>	22

*Extra potatoes? 3 gold pieces!*

*Even better, extra poutine! 8 gold pieces!*

## ☯ Stews ☯

Prices + tx



### Clumsy cow in a pot

Beef « Pot pie », served with salad and barley.



19



### Veggie's chili topped with cheese

Cheesed chili made of red and black beans, corn, tomatoes, bell peppers and celery, served with salad. **For a spicier chili, try it with one of our hot sauces!**

20



### Wild boar stew with cheese

*Our most popular dish!*

Wild boar stew with cream cheese, potatoes, onions, and mushrooms, served with barley.

21



## ☯ Sea and sky creatures ☯

### Nordics elfs' salad

Salad with citrus fruits, smoked Rainbow trout and creamy garlic dressing.

20

### Fish and chips

(three pieces: 26)

Two fried haddock pieces, served with Viking potatoes, salad, and dill mayo.

21



### Poultry duo

Today's poultry and duck drumsticks, served with barley and Viking potatoes.

22

### The Kraken

A big seafood platter in a creamy sauce and cheese, similar to a "coquille St-Jacques".

**Some vegetables with your Kraken? Think of our delicious broccoli salad +3 gold pieces!**

27

# LA RAPIÈRE

Parce qu'un vrai guerrier ne fait pas les choses à moitié,  
la Chope sert aussi ses brochettes à même l'épée !

**Disponible uniquement sur précommande  
(48h à l'avance)**



Tablee à partager pour 3 personnes incluant :

- 3 « entrées » de brochettes de boeuf sur dague
- Rapières piquées d'un poulet entier, d'un filet de porc, d'un trio de saucisses, d'un brie en croûte d'épices, d'oignons, de poivrons et de champignons, le tout sur un lit de pétakes vikings, de verdure et d'orge perlé.
- Pas de dessert, parce que vous n'en aurez pas de besoin.

Pour 3 personnes 138<sup>+tx</sup> (46<sup>+tx</sup> par personne)

## DUEL DE LA RAPIÈRE

Vous êtes réputé pour votre appétit insurmontable ? Vous pouvez tenter d'ingérer la rapière à 2 convives selon les règles suivantes :

- Personne d'autre ne peut piocher dans votre platée
- Tout doit être dévoré !

Les bénéfiques :

- Dès la commande, l'aubergiste vous inclut gratuitement un pichet de bière, pour faire passer le tout.
- Si vous réussissez, vous méritez le titre officiel d'**Honorable Goinfre de la Chope**, preuve à l'appui.
- Le roy s'engage à payer toutes les taxes sur sa boustifaille à un **Honorable Goinfre** qui commande à nouveau une rapière lors de ses passages subséquents à la Chope, et ceci tant qu'existera la rapière sur nos parchemins de bombance.