



**O T I S**  
N A T U R E

**2022 MENU**



# SOUPS



**FRENCH ONION SOUP FROM “MICRO DU LAC”**

STARTER

\$7

MAIN

\$13

MICROBRASSERIE  
**DU LAC**  
SAINT-JEAN

**DAILY SOUP**

\$5

# STARTERS



**BRUSCHETTA**

Bread, fresh tomatoes, red onion, herbs,  
olive oil and balsamic vinegar

\$8



**MARINATED OLIVES**

Mixed olives, rosemary and lemon

\$5

**CHILI CON CARNE**

Beef chili, corn tortillas and sour cream

\$9

**HOMEMADE CORN DOGS (3)**

Homemade batter, sundried tomatoes sausage,  
Dijon mustard and maple syrup dip

\$8



**FRIED PICKLES (4)**

Pickles, sour cream, chives

\$8



**CHEESE STICKS (4)**

Fried cheese and tomato salsa

\$8

**AU GRATIN GARLIC SNAILS**

Snails, homemade garlic butter, cheese

\$9

**MIXED PLATTER**

Chicken wings (4), mini corn dogs (4), cheese sticks (4),  
fried pickles (4), winter salad

\$35



VEGETARIAN



GLUTEN FREE

# SMALL PLATES



## FRIES

MEDIUM  
\$7

LARGE  
\$10

## FRIES WITH GRAVY

French fries, Gros Mollet sauce

\$8

\$12

## POUTINE GROS MOLLET

French fries, cheese curd, Gros Mollet sauce

\*switch your Gros Mollet sauce for the Otis sauce

HALF  
\$10

LARGE  
\$16

MICROBRASSERIE  
**DU LAC**  
SAINT-JEAN



## NACHOS

Corn chips, mild salsa, cheese, black olives, peppers, red onions, sour cream cheese salsa

**\$20**

## DU LAC MICROBREWERY CHICKEN WINGS

Buffalo-style, crispy and generous

6 WINGS  
\$9

12 WINGS  
\$16

## DE L'ORÉE LAMB CONFIT GRILLED CHEESE SANDWICH

Whole-grain bread, lamb confit, mild cheddar, candied onions

\$13



# EXTRAS

ONIONS	\$2
BACON	\$4
SAUSAGES	\$4
MUSHROOMS	\$3
EXTRA DIP	\$2
BBQ, Honey Dijon, Cajun, Sour cream and chives, Spicy	

# LARGE PLATES

Served with fries and homemade coleslaw

## 100% BEEF

Angus Beef 6oz burger, Perron aged cheddar (2 years), tomato, lettuce, mayo

\$21

## GRILLED CHICKEN BREAST

Marinated 5oz grilled chicken breast burger, Perron aged cheddar (2 years), tomatoes, lettuce, Cajun mayo

\$21

## DE L'ORÉE LAMB

L'Orée des champs 5oz lamb burger, tomato, lettuce  
Served with sour cream and chives sauce

\$21



## HOT DOG

Sweet bread, sundried tomato and basil sausage, red onions, cabbage, Honey Dijon mustard

\$16

## RIBS

BBQ-glazed half rack of ribs

\$25



## OTIS SALAD

Spinach, quinoa, edamame, carrots, cucumber, red onions, sesame seeds, creamy balsamic vinaigrette

TOFU  
\$17

CHICKEN  
\$20



SWITCH YOUR FRENCH  
FRIES FOR A POUTINE  
+ \$5

SWITCH YOUR FRENCH  
FRIES FOR A SALAD  
+ \$4

## PIZZA

Traditional Italian crust, homemade tomato sauce

	12"	16"
<b>PEPPERONI CHEESE</b>	<b>\$20</b>	<b>\$27</b>

<b>ALL-DRESSED</b> Mushrooms, peppers	<b>\$23</b>	<b>\$32</b>
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### MEDITERRANEAN

Thin crust, basilic pesto, bruschetta, artichokes, feta, mozzarella, green olives

10"
<b>\$20</b>

## PASTA

Choose your sauce and pasta



**TOMATO SAUCE AND PARMESAN**

PENNE	TORTELLINI
<b>\$14</b>	<b>\$17</b>

**CARBONARA SAUCE AND PANCETTA**

<b>\$19</b>	<b>\$22</b>
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+ CHICKEN BREAST  
**\$5**

+ AU GRATIN  
**\$3**

## CHILDREN'S MENU

(12 and under)

### SMALL POUTINE

Fries, cheese curd, Otis sauce

**\$8**

### GRILLED CHEESE SANDWICH

Bread, yellow cheddar

**\$6**

### PASTA

100g portion served with a rich sauce

Tomato sauce and parmesan

PENNES	TORTELLINIS
<b>\$8</b>	<b>\$10</b>

Carbonara sauce and pancetta

<b>\$10</b>	<b>\$12</b>
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# BEVERAGES

**COLD**  **\$3**

**SOFT DRINKS**  
**VEGETABLE JUICE**  
**MINERAL WATER**  
**WATER BOTTLE**  
**GLASS OF JUICE**  
**GLASS OF MILK**

**HOT** 

**COFFEE, TEA, HERBAL TEA** **\$3**  
**SUPREME HOT CHOCOLATE** **\$4**  
**ESPRESSO** **\$4**  
**AMERICANO** **\$4**  
**DECAF** **\$4**  
**CAPPUCINO** **\$5.50**  
**LATTE MACCHIATO** **\$5.50**

## RED WINES

**CITRA**  
(Montepulciano, Italy)

**GLASS** **\$8**      **½ LITER** **\$20**      **BOTTLE** **\$34 (1L)**

**CORTES**  
(Chili) Grenache Syrah

**\$8**      **\$36**

**MOMA ROSSO - UMBERTO CESARI**  
(Italy) Rubicone

**\$10**      **\$45**

**BONPAS CÔTES DU RHÔNE**  
(France, Vallée du Rhône) Côtes du Rhône

**\$9**      **\$39**

**LE BONHEUR**  
(South Africa, Western Cape) Cabernet-Sauvignon

**\$57**

## WHITE WINES

**CITRA**  
(Montepulciano, Italy)

**GLASS** **\$8**      **½ LITER** **\$20**      **BOTTLE** **\$34 (1L)**

**DOLCE VITA - BIO**  
(Italy, Sicily) Pinot Grigio

**\$9**      **\$37**

**BORGIO BARONE - BIO**  
(Italy, importation) Trebbiano d'Abruzzo

**\$9**      **\$42**

**LE BONHEUR**  
(South Africa) Chardonnay

**\$10**      **\$46**

## COCKTAILS

**BLOODY CESAR** \$9

Kamouraska Vodka, Clamato, Tabasco, Worcestershire, lemon, pickled bean

**BLOODY MARY** \$9

Kamouraska Vodka, tomato juice, Tabasco, Worcestershire, lemon, pickled bean

**RUM AND COKE** \$9

Rum, coke

**AMARETTO SOUR** \$9

Amaretto, lemonade, cane sugar, lemon juice

**FORESTIER COSMO** \$10

Vodka, KWE Boreal & Hops Tonic, orange liquor, cranberry juice

**MOJITO BORÉAL** \$10

White rum, KWE Wild Mint Syrup, lime, soda

**SEX ON THE BEACH** \$10

Vodka, Schnapps, orange and cranberry juice, grenadine, cherry

**CLASSIC GIN** \$9

Bombay gin, tonic, lemon/lime

**GIN BLOSSOM** \$9

Bombay gin, orange juice, orange slice

**GIN KM12, UNGAVA, SAGA, BEEMER OR OTHER** + \$1.50

## MOCKTAILS

**DU LAC SHIRLEY TEMPLE** \$6

7 Up, morello cherries syrup, cherry, cane sugar

**VIRGIN CESAR** \$7

Clamato, Tabasco, Worcestershire, lemon, celery, olives

**VIRGIN MARY** \$7

Tomato juice, Tabasco, Worcestershire, lemon, celery, olives

**NON-ALCOHOLIC CLASSIC GIN** \$7

Hickson gin, tonic, lemon/lime