

Our mission

To encourage creative volunteerism, commitment and personal involvement; to increase awareness of the needs of the poorest in our community;

To enable other non-profit organizations to benefit from our media profile as well as our large network of business people, artists, volunteers and clients.

100% of our profits go to:



Sun Youth
Cactus
Le Chaînon
Chez Doris
Santropol Roulant
Le Refuge

The Robin des Bois restaurant greatly appreciates your tips and donations. They make up a portion of the profits donated to the organizations we support..

Cold appetizers

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| Green salad <i>Mesclun, finely diced shallots, roasted garlic and honey vinaigrette</i> | 4.75 |
| Homemade pork rillettes <i>Croutons, pickles, red cabbage salad and mustard</i> | 7.00 |
| Anise-infused salmon gravlax <i>Orange and fennel salad</i> | 7.75 |
| Octopus salad <i>Dill, paprika and caper vinaigrette</i> | 6.75 |

Hot appetizers

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| Onion soup with Perron aged cheddar gratin | 5.25 |
| Dhal soup <i>Red lentil soup, sour cream, cilantro and lime oil</i> | 3.50 |
| Escargot medley <i>Escargots simmered in white wine, mushrooms, diced bacon, almonds, garnished with lettuce mousse</i> | 7.00 |
| Pan-fried cod cakes <i>Cilantro almond sauce, marinated beet salad</i> | 5.75 |
| Diced beets with Portneuf Paillet de chèvre gratin <i>Thyme and cashew butter</i> | 8.25 |

Side dishes

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| Olive polenta fries, garlic mayonnaise | 4.50 |
| Marinated olives | 3.75 |
| Fries with Armenian pepper-spiced mayonnaise | 3.50/5.00 |
| Salted almonds | 2.50 |
| Hummus | 4.50 |

Main courses

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| Croque-veggie | 12.50 |
| <i>Hummus, slow-roasted tomatoes, red peppers, zucchini, asparagus, Perron aged cheddar</i> | |
| Croque-monsieur | 12.50 |
| <i>Béchamel sauce, ham, slow-roasted tomatoes, Perron aged cheddar</i> | |
| AAA Flank steak | 19.00 |
| <i>Cognac sauce, long pepper, salad and fries</i> | |
| Deep-fried duck confit and green apple spring rolls | 16.00 |
| <i>Mango and Grand Marnier sauce, carrot and sesame salad</i> | |
| Sweet potato dumplings | 14.00 |
| <i>Stuffed with oyster mushrooms, leeks and hazelnuts, beet juice and balsamic vinegar reduction, sage butter, jicama salad</i> | |
|  Lemongrass chicken | 15.00 |
| <i>Red curry sauce, organic quinoa with oranges</i> | |
| Grouper tajine with chermoula sauce | 18.50 |
| <i>Spicy fondant potatoes, olives and preserved lemon</i> | |
| Pasta with oyster mushrooms and spinach | 14.00 |
| “Cochonesque” tart | 19.50 |
| <i>Pork tenderloin and pear pinwheel on celeriac and thyme braised flan, Wild arugula salad with Bleu d’Auvergne cheese</i> | |
| Pan-fried scallops and shrimp, green lentil braise | 22.00 |
| <i>Diced herbed sweet potatoes, barbeque sauce</i> | |
| Pan-fried cod cakes | 13.00 |
| <i>Cilantro almond sauce, marinated beet salad</i> | |
| Duck thighs confit, mustard sauce | 15.00 |
| <i>Butter-braised Savoy cabbage, Brussels sprouts and red cabbage salad</i> | 19.00 |

Desserts

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| Espresso Cognac pannacotta <i>Speculoos cookies, 70% dark chocolate chips, whisky mousse</i> | 4.25 |
| Malva pudding <i>Steamed pudding soaked with cardamom-scented "sucre à la crème" sauce</i> | 4.75 |
| Lime meringue tart <i>Meringue, graham wafer crust and toasted pine nuts</i> | 4.75 |
| Lemon pot de crème <i>Oatmeal and maple crumble</i> | 5.50 |
| Milk chocolate and 70% dark chocolate brownie <i>Szechuan pepper-spiced banana mousse with a caramel rum sauce</i> | 6.75 |

Beverages

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| Naya (flat) 1 litre | 4.00 |
| Naya (sparkling) 750 ml | 5.00 |
| Rième traditional grapefruit lemonade | 3.00 |
| Homemade iced tea | 3.00 |

Fair-trade coffees

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| Filter | 2.00 |
| Long espresso | 3.00 |
| Espresso | 3.00 |
| Double espresso | 4.00 |
| Latte | 3.50 |
| Double latte | 4.50 |
| Cappuccino | 3.50 |
| Decaffeinated long espresso | 3.00 |

All our coffees are organic and available decaffeinated, with the exception of our filter coffee

Hot Chocolate

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| Cup | 2.50 |
| Bowl | 3.50 |

Teas and herbal teas

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| Tea | 2.00 |
| Herbal tea | 2.50 |
| Moroccan fresh mint tea (for 2) | 6.00 |

Our highly valued key sponsors: Cascades, Naya, Pain doré