



https://menuweb.menu 1045 Laurier Ouest Montréal, QC H2V2L1, Outremont, United States +15142700999 - http://www.restaurantlemeac.com/









The menu of Restaurant Lemeac from Outremont contains about 172 different menus and drinks. On average you pay about \$10.8 for a dish / drink. Lemeac is a longtime favorite in Montreal, with a vibrant atmosphere and delicious French-bistro cuisine. The portions are generous, the wine selection is top-notch, and the weekend brunch is a must-try. The patio is perfect for warm days, and the late-night prix fixe menu is a great value. The Norwegian plate and French toast are particularly recommended for brunch. While the food is consistently excellent, service can be hit or miss during peak hours. Despite occasional crowded conditions, Lemeac remains a go-to spot for locals and visitors alike, with standout dishes like the canneloni and <a href="seafood">seafood</a> sauce drawing rayes from all who dine there.

**RISOTTO** 

	4		Total
1		27	Ŧ.

Non Alcoholic Drinks KOMBUCHA	\$3.7	Starters & Salads FRENCH FRIES	
Alcoholic Drinks SAUVIGNON BLANC		Side Orders FRENCH FRIES OR MATCHSTICKS POTATOES	\$5.1
Mains VEGETABLE TIAN	\$11.7	Appetizer TARTARE	
Vegetarian GREEN BEANS	\$5.1	Fish SMOKED SALMON	
Antipasti MUSHROOM RAVIOLI	\$11.7	Beef Dishes FILET MIGNON	
Extras SOY MILK	\$0.7	Insalate ARUGULA AND FENNEL SALAD	\$8.8
Toast FRENCH TOAST	\$10.2	Carne ANGUS BEEF FILET MIGNON	\$33.6
Seafood		Indian CHAI LATTE	\$2.7
Breakfast EGG (1)	\$1.5	Cocktails MIMOSA	\$7.3
Drinks DRINKS		Spirits MARTINI	
Rice		Sweet	

**Sweet** 

**HOMEMADE DOUGHNUTS** 

\$2.9

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3	2	-

Fries HOME FRIES		Meats DUCK LEG CONFIT	\$21.2
Classics POACHED EGGS	\$13.9	Small Plates FINGERLING POTATOES	\$2.2
Juices Small (0,3L) FRESH ORANGE JUICE	\$4.4	Large Plates GRILLED BEEF HANGER STEAK	\$21.2
American Food MAC AND CHEESE		caffé REGULAR COFFEE	\$1.6
Toppings TOPPINGS		Featured Items GREEN BEANS SALAD	
Heiße Getränke	\$2.7	Sea PAN SEARED SCALLOPS	\$28.5
Cafes MOKACCINO	\$2.7	Shareable Plates FRESH FRUIT PLATE	\$12.4
Hot Drinks COFFEE		Our Plates PANKO CRUSTED GOAT CHEESE	\$11.7
Bread BAGUETTE		Appetisers SMOKED HERRING	
Egg Dishes OMELETTE		Cheese LOUIS D'OR	
Sweets & Desserts FRUIT CUP	\$3.7	First MEDITERRANEAN FISH SOUP	\$10.2

冷菜		Colazione (Breakfast	t)
BLANCMANGE	\$8.8	FRESH FRUITS	\$9.5
Cava GLASS OF CAVA	\$7.3	Signature Dishes, Po & Seafood	ultry
		BRAISED BEEF SHORT RIB	\$24.1
Sides To Share		A .: 0	
MUSHROOMS	\$5.1	Appetizer Sushi Bar	
Tartines		SEA SALT SALMON	
BLEU D'ÉLIZABETH		Thé Et Tisane	
BLEU D'ELIZABETH		HUIMING	
<b>Hot Drink</b>		Tioimito	
HOT CHOCOLATE	\$3.1	Sandwiches, Etc (Lui	nch)
		HOUSE SMOKED SALMON	\$13.9
Other Suggestions		0	_
CHAMPAGNE MIMOSA	\$13.9	Snacks & Light Soup	S
French		WARM SALAD	<b>\$16.8</b>
FOIE GRAS		The Cocktails - Alcol	nol
FOIL GRAS		PANACHE	\$3.3
Speciality Mains			40.0
ROASTED DUCK BREAST	\$23.4	Steaks	
0 Dt.:		STEAK FRITES	
Savory Pastries		RIBEYE STEAK	
ESCARGOTS	\$11.7	Homemade Drinks	
Breakfast Foods			<b>#0.7</b>
EXTRA HOMEMADE JAM	\$1.5	HOMEMADE LIMONADE HOMEMADE ICE TEA	\$2.7 \$2.7
	ΨΞΙΟ	HOWEWADE ICE TEX	Ψ2.1
Americana		Coffee	
ASPARAGUS AND WILD	\$20.5	MACCHIATO	\$2.4

**LATTE** 

\$2.7

**MUSHROOM RISOTTO** 

L'ORIGINE DE CHARLEVOIX



Coffees And Infusions	S	Sides Orders	
ESPRESSO OR ALLONGÉ	\$2.2	ORGANIC SAUSAGE (1)	\$2.2
DOUBLE OR DOUBLE ALLONGÉ	\$2.7	ORGANIC BACON (3)	\$2.2
		SMOKED SALMON (1 SLICE)	\$3.7
Starters		PORK AND DUCK BEANS	\$3.7
DUCK FOIE GRAS AU TORCHON	\$19.7		
PAN SEARED VEAL CHOP	\$35.8	Restaurant Category	
MUSHROOM RISOTTO		DESSERT	
		FRENCH	
Breakfast Cocktail		MEDITERRANEAN	
GRAPEFRUIT APÉROL	\$7.3	VEGETARIAN	
CLASSIC OR BOURBON BLOODY CESAR	\$6.6	Desserts	
BEER CESAR	\$3.3	COFFEE FLAVORED CRÈME CARAMEL	\$7.3
Soups		GUANAJA CHOCOLATE MOUSSE	\$9.5
BUTTERNUT SQUASH SOUP	\$8.8	MADELEINES CAKES	Φ9.5
GRATINÉE	Ψ0.0	BANANA AND DATES STICKY TOFFEE PUDDING	\$9.5
VEGETABLE AND GRILLED SAUSAGE MINESTRONE	\$8.8	MOIST CHOCOLATE AND BANANA	00 =
FISH SOUP		CAKE	\$9.5
GAZPACHO		HOMEMADE COOKIES AND PETITS FOURS	\$6.6
Side Dishes		Camellia Sinensis Teas	S
POTATO PURÉE	\$5.1	and Herbal Teas	
SAUTEED MUSHROOMS	\$10.2	ASSAM BANASPATY ORGANIC FAIR	2
EXTRA BAGUETTE	\$2.2	TRADE	
MASHED POTATOES		CHAÏ CAMELLIA ORGANIC	
		EARL GREY ORGANIC FAIR TRADE	
Cheeses		ROOÏBOS ZESTE ÉCLAIR	
LE RIOPELLE DE L'ISLE		LA SUBLIME BIO	
VICTOR ET BERTHOLD		LA MENTHE BIO EQUITABLE	
MONSIEUR EMILE			

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Salads	3		Entrees		
MIXED GRI	EEN SALAD	\$5.8	MUSSELS AND FRENCH FRIES	\$19.7	
SMOKED S	SALMON SALAD	\$22.6	LEMÉAC STYLE		
	ORGANIC CHICKEN	\$20.5	SEA SALT SALMON POT AU FEU	\$23.4	
SALAD			ICELANDIC WILD COD	\$24.8	
	SHRIMP SALAD	\$21.2	GRILLED 1/2 CORNISH HEN	\$19.7	
MIXED SAI			CANADIAN ROASTED RACK OF LAMB	\$35.8	
	GRILLED CHICKEN SALA	AD	HERB CRUSTED CALF LIVER	\$21.9	
CUCUMBE	R SALAD		15 OZ AGED RIB EYE STEAK	\$39.5	
Main			BEEF TARTARE AND MATCHSTICK POTATOES		
CHOCOLA	TE PROFITEROLES	\$9.5	½ CORNISH HEN		
HALF FRE	SH FRUIT PLATE	\$8.8	GRILLED BEEF HANGER STEAK FR	RENCH	
HOMEMAD	DE MUESLI	\$8.8	FRIES		
	RBS RAW MILK ORGANIC OMELETTE	\$13.9	COFFEE, TEA OR HERB TEA		
NORWEGIA	AN PLATE	\$13.9	Entrées		
POTATO AND LEEK TARTELETTE		\$12.4	TRUFFLE OIL OR		
HOMEMADE ORGANIC PORK RILLETTES FROM CHARLEVOIX		\$10.2	CLASSIC SALMON TARTARE	\$13.9	
Dessei	rt		BEEF TARTARE MATCHSTICK POTATOES	\$13.9	
	VANILLA CREME BRULEE	\$8.0	GRILLED CALAMARI AND ZUCCHINI	\$11.7	
E. S.	LEMON CURD TART	\$8.8	SMOKED HERRING FROM ILES-	\$11.7	
	RUM BABA	\$8.8	DE-LA-MADELEINE	•	
MANJARI (	CHOCOLATE TART	\$9.5	CRAB CAKE	\$11.7	
HOMEMADE ICE CREAM SORBETS		HOMEMADE CHARLEVOIX ORGANIC PORK RILLETTES	\$10.2		
CHOCOLATE MOUSSE		HOMEMADE BLOOD PUDDING	\$11.0		
DONUTS		VEGETABLE AND SAUSAGE			
SORBET		MINESTRONE			
VANILLA ICE CREAM			SNAILS		
			PANKOE CRUSTED GOAT CHEESE		

HOME MADE ORGANIC PORK RILLETTES FROM CHARLEVOIX



HOME MADE BLOOD PUDDING
STEAK TARTAR

# These Types Of Dishes Are Being Served



OYSTERS MUSSELS FISH

**SOUP** 

**MEAT** 

**PASTA** 

**APPETIZER** 

**ICE CREAM** 

**TOSTADAS** 

**SALAD** 

**BREAD** 

**TUNA STEAK** 

**DESSERTS** 



**CHOCOLATE** 

**EGG** 

**CARAMEL** 

**SYRUP** 

**SHRIMPS** 

**CUCUMBER** 

**SEAFOOD** 

**COCONUT** 

**SCALLOP** 

**DUCK** 

**BACON** 

**POTATOES** 

**SAUSAGE** 

**BEANS** 

**PORK MEAT** 

**BUTTER** 

#### Ingredients Used

**BEEF** 

#### Leméac

1045 Laurier Ouest Montréal, QC H2V2L1, Outremont, United States **Opening Hours:** 

Monday 12:00 -00:00 Tuesday 12:00 -00:00 Wednesday 12:00 -00:00 Thursday 12:00 -00:00 Friday 12:00 -00:00 Saturday 10:00 -00:00 Sunday 10:00 -00:00

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