Arome Casino du Lac Leamy Menu

https://menulist.menu
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(+1)8197906410 - http://www.casinosduquebec.com/lacleamy/fr/restaurants-bars/arome

A **complete menu of Arome Casino du Lac Leamy** from Gatineau covering all **461** courses and drinks can be found here on the menu. For *changing offers*, please get in touch via phone or use the contact details provided on the website. What User likes about Arome Casino du Lac Leamy:
The atmosphere, the food was absolutely perfect, as far as the waitress was concerned, really delicate and explained the menu very well in detail.Really had a great evening at your place and we recommend your restaurantJust wish this server was in French, maybe a glitch read more. What User doesn't like about Arome Casino du Lac Leamy:
Lunch menu. I had the bavette. It was very good, done exactly the way I like, medium rare, almost red inside. Just right. Our server was Jeremi, very pleasant young man. read more. The restaurant is accessible and can therefore also be used with a wheelchair or physiological disabilities. If you crave for desserts, Arome Casino du Lac Leamy with its fine desserts can easily make an end of it, and you may look forward to the delicious classic seafood cuisine. After the meal (or during it), you can still relax at the bar with a alcoholic or non-alcoholic drink, In the morning they serve a extensive breakfast here.

Arome Casino du Lac Leamy Menu

Appetizers

SOUPE A L'OIGNON ONION SOUP $15.2

10 most popular

BAGUETTE

A la carte

DÉJEUNER CONTINENTAL CONTINENTAL BREAKFAST $18.5

Lunch

CLUB SANDWICH $19.6

Margaritas

PALOMA ITALIANA $11.1

Alkoholische cocktails

APEROL SOUR $11.3

Aperitivo - aperitifs

KIR ROYAL $23.9

Aperitifs

KIR MOUSSEUX $13.2

Beverages

FRAISE STRAWBERRY $10.6

Entrees

SALADE CÉSAR CAESAR SALAD $18.5

Popular items

CHAMPIGNONS MUSHROOMS $15.2

États-unis

DOLCE, LATE HARVEST, FAR NIENTE, NICKEL NICKEL 1998

Cafés alcoolisés

CAFÉ MONTE CRISTO $11.1

Liqueurs

TIA MARIA $7.3

Jura

ARBOIS, VIN JAUNE, ALPHONSE TISSOT 1993 $217.4

Bordeaux

CHÂTEAU CAVALE, JEAN-YVES MILAIRE 2019 $70.6

Digestif

RICARD $7.1

Boissons chaudes

CAFÉ BRÉSILIEN $11.1

Chili

VALLÉE SAN ANTONIO, SAUVIGNON BLANC, AMARAL 2021 $41.3

Accompagnements | sides

FRITES FRIES $10.9

Entrées | appetizers

SALADE DE VERDURE GREEN SALAD $15.2

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Casse croute snacks & sides

POTAGE DU JOUR SOUP OF THE DAY	$10.9

Entrée | appetizer

TARTARE DE BŒUF BEEF TARTARE	$30.4

Dessert | dessert

DESSERT DU JOUR DESSERT OF THE DAY

Brandy | cognac

COURVOISIER V.S.	$10.6

Coffee specialties

CAFÉ IRLANDAIS	$11.1

Cordial

GRAND MARNIER CORDON ROUGE	$8.7

Vino spumante

CHANDON, BRUT	$76.1

Haut-medoc

MONBRISON, SCE CHÂTEAU MONBRISSON 2011*	$92.4

Saint-emilion

GRAND CRU, CHÂTEAU HAUT-SÉGOTTES 2011*	$132.6

Medoc

LE PETIT MANOU, FRANÇOISE STÉPHANE DIEF 2016*	$66.3

Napa

CHARDONNAY, WATSON RANCH, ARNOTS-ROBERTS 2017	$182.6

Languedoc-rousillon

SAINT-CHINIAN, GRENACHE GRIS, LE PINARD DE ROCHARD, CHÂTEAU CASTIGNO 2021	$52.2

Aragón

BAJO ARAGON, GARNACHA BLANCA, SO2 FREE, TERRAE (VÉGANE) 2020	$71.7

Alentejo

VINHO VERDE, ARINTO, QUINTA DA RAZA 2018*	$45.6

Cocktails 18 cl

ROYAL MOJITO	$12.1

Fronsac

CHÂTEAU MOULIN, SCEV CHÂTEAU LARIVEAU 2013*	$80.4

Assiettes | platters

HAMBOURGEOIS HAMBURGER	$21.7

Abruzzes

TREBBIANO D'ABRUZZO, TERRAVIVA 2020	$67.4

Pouilles

SALENTO, NEGROAMARO, MASCIULLO 2017	$85.9

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À côtés | extra

PAIN GRILLÉ	$8.7

Bières premium

LABATT BLEUE	$7.6

Liquore

AMARETTO DI SARONNO ORIGINALE	$7.3

Digestif | after dinner - 2 oz

SORTILÈGE	$7.3

Calvados - 2 oz

PAYS D'AUGE, GRAND SOLAGE, BOULARD	$11.1

Cafés spéciaux

CAFÉ ESPAGNOL	$11.1

Pour cuisson à vapeur | to steam

ASPERGES ASPARAGUS	$19.6

Menu midi express | lunch express menu

MOULES ET FRITES MUSSELS AND FRIES	$26.1

Cotes de bordeaux

BLAYE, VIEILLES VIGNES, LES ORMES DE VIEUX MOULIN (SANS SOUFFRES) 2018	$60.9

Cafés spéciaux | specialty coffees

CAFÉ ARÔME	$11.1

Canon fronsac

BEAUVERSANT, ETS OUZOULIAS 2010*	$89.1

Les extras | the extras

FÈVES AU LARD BAKED BEANS	$6.5

Bricco signature cocktails

LEMON DROP	$10.6

Warm & boozy

BLUEBERRY TEA	$11.1

Apéritifs | aperitif

PINEAU-DES-CHARENTES	$8.7

Vin liquoreux | sweet wine

CIDRE DE GLACE, NEIGE, LA FACE CACHÉE DE LA POMME (CAN)

Fronton

CHÂTEAU BELLEVUE LA FORÊT 2021	$35.9

Galice

RIAS BAIXAS, ALBARINO, ALFONSO 2015*	$75.0

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Colchagua

ESPERITU DE APALTA, NEYEN 2013*	$173.9

Vallée de maule

ITATA, P, PEDRO PARA Y FAMILIA PENCOPOLITANO 2016*	$75.0

Vallée de aconcagua

CABERNET SAUVIGNON, MAX RESERVA, ERRAZURIZ 2019	$54.3

Castille-la mancha

MÈNTRIDA, ARRAYÀN, SELECCION 2016	$65.2

Santa-barbara

SANTA MARIA VALLEY, PINOT NOIR, PRESQU'ILE 2017*	$101.1

Saint-georges-saint-émilion

CHÂTEAU MACQUIN 2019*	$63.0

Liban

VALLÉE DE BEKAA, CABERNET SAUVIGNON, SATYR, CHÂTEAU MARSYAS 2017*	$71.7

Beer

HEINEKEN	$9.2
COORS LIGHT	$7.6

Brandy

ST-RÉMY, V.S.O.P	$7.8
TARIQUET, VSOP	$13.0

Alcoholic beverages

MOLSON CANADIAN	$7.6
HEINEKEN 0	$7.6

Rose

WHITE ZINFANDEL, GALLO FAMILY VINEYARDS É.-U. 2021

FRONTON, CHÂTEAU BELLEVUE LA FORÊT (FRA) 2021

Autres

SAMBUCA RAMAZZOTTI BLANCHE	$7.3
SAMBUCA RAMAZZOTTI BLACK	$7.3

Martinis

ÉRABLE MAPLE	$10.6
LITCHITINI	$10.6

Cognac

RÉMY MARTIN V.S.O.P FINE CHAMPAGNE	$13.7
RÉMY MARTIN LOUIS XIII GRANDE CHAMPAGNE	$244.6

Argentine

MENDOZA, CABERNET SAUVIGNON, RESERVA, TERRAZAS DE LOS ANDES 2019	$54.3
MENDOZA, MALBEC, RESERVA, ENRIQUE FOSTER 2017*	$101.1

Espagne

NATUREO BLANC, MUSCAT, TORRES	$22.8
NATUREO ROUGE, GRENACHE-SYRAH, TORRES	$22.8

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Oregon

YAMHILL-CARLTON, CHARDONNAY BELLE PENTE, DAY WINES 2016	$145.6
WILLAMETTE VALLEY, PINOT NOIR, PETIT INCLINE, MAISON ROY FILS 2016*	$152.2

Plats principaux / main courses

POISSON-FRITES MAISON FISH AND CHIPS	$28.3
FILET MIGNON GRILLÉ GRILLED FILET MIGNON	$55.4

Pessac-leognan

CHÂTEAU DE CRUZEAU 2019	$66.3
1ER CRU CLASSÉ, CHÂTEAU HAUT-BRION 2001	$1,825.8

Emilie-romagne

ROSSO BOLOGNA, MONTE RODANO 2015*	$59.8
VENEZIA GIULIA, MERLOT, VIGNA LENUZZA (NATURE) 2019	$68.5

Provence

CÔTES DE PROVENCE, GRAND FERRAGE, MATHILDE CHAPOUTIER 2017*	$52.2
BANDOL, CHÂTEAU SAINT-ANNE 2014*	$115.2

Moulis-en-médoc

LES AIGLES D'ANTHONIC, CHÂTEAU ANTHONIC 2014*	$66.3
CHÂTEAU DUTRUCH GRAND POUJEAUX, EARL F. CORDONNIER 2014*	$88.0

Tenerife

YCODEN DAUTE ISORA, LISTAN BIANCO, ARTIFICE, BORJA PEREZ 2018*	$93.5
YCODEN DAUTE ISORA, VIJARIEGO NEGRO, IGNIOS, BORJA PEREZ 2017*	$206.5

Lalande de pomerol

CHÂTEAU LA CROIX DES MOINES 2019	$65.2
CHÂTEAU DU GRAND CHAMBELLAN 2018*	$91.3

Madrid

VINOS DE MADRID, GR-10, 4 MONOS VITICULTORES 2019*	$69.6
SAN MARTIN DE VALDEIGLESIAS, ARROYO DEL TORROLAS BERNABELEVA 2015*	$115.2

Sud-ouest

CÔTES DE GASCOGNE, SAUVIGNON, TARIQUET 2018	$43.5
CAHORS, BOIS GRAND, DOMAINE CALMETTE 2017*	$189.1

Calabre

IGP VAL DI NETO, MOLARELLA, PIZZUTA DEL PRINCIPE DI RAINERI CLARA 2018	$63.0
VIVAVI, LE QUATRO VOLTE 2020	$80.4

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Lombardie

PROVINCIA DI PAVIA, PINOT NERO, VILLA ROCCA 2020*	$47.8
VAL DI PIETRA, CABERNET ALTO MINCIO, TENUTA MADDALENA 2017*	$80.4

Ombrie

ROSSO, 000162020, CANTINA MARCO MERLI (NATURE) 2019	$76.1
ROSSO, CILIEGIOLO, FOTESECCA 2019	$84.8

Bordeaux supérieur

LA CROIX, JCP MALTUS 2018*	$54.3
LES SOURCES, CHÂTEAU JEAN FAUX 2015*	$95.6

Plats signature / signature dishes

FAUX-FILET DE BŒUF (454 G) DELMONICO STEAK (454 G)	$78.2
ASSIETTE DE LA MER À PARTAGER SEAFOOD PLATE TO SHARE	$158.7

Effervescent / sparkling

PROSECCO, LA MARCA, GALLO WINES (USA) 2017*

CHAMPAGNE, BRUT RÉSERVE, NICOLAS FEUILLATES (FRA)

Frioul

CARSO, SAUVIGNON, CASTELVECHIO 2017*	$71.7
FRIULI COLLI ORIENTALI, RIBOLA GIALLA, MARCO SARA 2018	$78.2

Vallée de l'okanagan

PÉTALES D'OSOYOOS, OSSOYOOS LAROSE 2018	$75.0
LE GRAND VIN, OSSOYOOS LAROSE 2018	$130.4

Frioul-venetie-julienne

GODIE ROS, FEDE LUCA (NATURE) 2018	$64.1
COLLIO, MERLOT, RUSSIZ SUPERIORE, MARCO FELLUGA 2014*	$128.2

Restaurant category

FRENCH

DESSERT

Dishes are also prepared with these ingredients

SEAFOOD

PORK

Uncategorized

CRÈME DE MENTHE BLANCHE	$7.3
CRÈME DE MENTHE VERTE	$7.3

Coffee

ESPRESSO	$4.9
ESPRESSO MARTINI	$13.2

COFFEE

Brandy & cognac

HENNESSY V.S.	$11.6
COURVOISIER X.O.	$53.9

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HENNESSY X.O.	$65.8

Afrique du sud

ROBERTSON, CHENIN BLANC, ROBERTSON WINERY 2021	$32.6
MONTAGU, PATATSFONTEIN, RON BURGUNDY WINES 2017*	$152.2
STELLENBOSCH, CABERNET SAUVIGNON, RUST EN VREDE 2017*	$92.4

Beaujolais

BEAUJOLAIS, LES COPAINS D'ABORD, CHÂTEAU DE COURCELLES (SANS SOUFFRES) 2020*	$69.6
BROUILLY, DOMAINE COUDERT 2020*	$73.9
JULIENAS, LAPIERRE PACALET COUSINS (NATURE) 2017	$78.2

Côte de nuits

MOREY-SAINT-DENIS, PIERRE VIRANT, DOM. LÉCHENEAULT 2016*	$184.8
MARSANNAY, LES GRANDES VIGNES, DOM. BART 2015*	$128.2
GEVREY-CHAMBERTIN, VIEILLES VIGNES, CHÂTEAU DE LABORDE 2015*	$243.4

Sonoma

CHARDONNAY, SCRIBE WINERY 2019*	$230.4
RUSSIAN RIVER, CABERNET SAUVIGNON, CHALK HILL, MOSSBACK 2019*	$108.7
ZINFANDEL, VINE STARR, BROC CELLARS 2018	$143.5

Côte chalonnaise

CHABLIS, JEAN-MARC BROCARD 2021*	$86.9
CHABLIS, 1ER CRU, BUTTEAUX, LOUIS MICHEL FILS 2018*	$141.3
RULLY, 1ER CRU PILLOT, L'INTEMPORELLE, DOM. DE SUREMAIN 2017	$171.7

Marches

VERDICCHIO DI CASTELLI DI JESI, CLASSICO, SERRA 46, FILODIVINO 2020	$53.3
ROSSO PICENO, CANTINA DEI COLLI RIPANI 2020	$57.6
OFFIDA, ESPERANTO, CIU CIU 2010*	$136.9

Corse

LE VERMENTINU, DOMAINE VICO 2021	$75.0
ÎLES DE BEAUTÉ, PINOT NOIR, FRANÇOIS LABET 2020*	$59.8
VDF, INIZIA, CHRISTOPHE FERRANDIS 2018	$89.1

Niagara

GAMAY, SMALL LOT, MALIVOIRE 2017*	$56.5
OLD VINES FOCH, MALIVOIRE 2015*	$71.7
BEAMSVILLE BENCH, PINOT NOIR, FELSECK, HIDDEN BENCH 2016	$130.4

Abbruzes

TERRE DI CHIETI, CABERNET SAUVIGNON, VILLA CASTELLO 2021*	$52.2

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MONTEPULCIANO D'ABRUZZO COLLINE TERAMANE, TERRAVIVA 2018	$71.7
MONTEPULCIANO D'ABRUZZO, RISERVA, PRAESIDIUM 2018	$125.0

Vallée du niagara

RIESLING, LATE HARVEST, CHÂTEAU DES CHARMES 1998	$56.5
RIESLING, ICEWINE, CAVE SPRING 1998	
CABERNET FRANC, ICEWINE, INNISKILLIN 1999	

These types of dishes are being served

SPAGHETTI	$18.5
COD	
BURGER	

Cocktails

KIR	$12.5
FRENCH 96	$12.1
GIN TONIC NORDIQUE	$11.1
VESPER UNGAVA	$13.2

Rioja

LARROSA, BODEGAS IZADI 2020*	$53.3
RISERVA, OSCAR TOBIA 2015*	$97.8
RIOJA, VINA ILUSION 2017	$55.4
RIOJA, RESERVA, REMELLURI 2012*	$163.0

Portugal

ALENTEJO, SEXY, FITAPRETA 2019*	$59.8
ALENTEJO, A TOURIGA VAINUA, ANTONIO MAÇANITA, FITAPRETA 2019*	$75.0
ALENTEJO, WINEMAKER'S SELECTION, PAÇO DO CONDE 2015*	$160.8
BAIRRADA, CALDA BORDALEZA, CAMPOLARGO 2010*	$63.0

Saint-estèphe

CHÂTEAU POMYS 2014*	$103.2
2E CRU CLASSÉ, CHÂTEAU COS D'ESTOURNEL 1989	$859.7
2E CRU CLASSÉ, CHÂTEAU COS D'ESTOURNEL 1995	$914.0
2E CRU CLASSÉ, CHÂTEAU COS D'ESTOURNEL 1990	$943.3

Saint-julien

2E CRU CLASSÉ, CHÂTEAU GRUAUD-LAROSE 2001	$608.6
2E CRU CLASSÉ, CHÂTEAU DUCRU-BEAUCAILLOU 1996	$760.8
2E CRU CLASSÉ, CHÂTEAU GRUAUD-LAROSE 1986	$784.7
2E CRU CLASSÉ, CHÂTEAU LÉOVILLE LAS CASES 1982	$1,986.7

Boissons / drinks

CAFÉ, CAFÉ DÉCAFÉINÉ, THÉ OU TISANE COFFEE, DECAF COFFEE, TEA OR HERBAL TEA	$4.3
LAIT, LAIT AU CHOCOLAT OU CHOCOLAT CHAUD MILK, CHOCOLATE MILK OR HOT CHOCOLATE	$4.3
JUS D'ORANGE, DE POMME, DE PAMPLEMOUSSE, DE TOMATE OU DE LÉGUMES ORANGE, APPLE, GRAPEFRUIT, TOMATO OR VEGETABLE JUICE	$5.4

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DOUBLE ESPRESSO, CAFÉ AU LAIT OU CAPPUCCINO DOUBLE ESPRESSO, CAFÉ AU LAIT OR CAPPUCCINO	$6.0

À la carte / à la carte

CRETONS CRETONS	$6.5
BACON, JAMBON OU SAUCISSES BACON, HAM OR SAUSAGES	$8.7
GRUAU OATMEAL	$8.7
CRÊPE ET SIROP	$8.7

Classiques / classic dishes

CRÊPE GÉANTE GIANT CREPE	$27.2
OMELETTE FAÇON LAC-LEAMY LAC-LEAMY OMELET	$29.3
DEUX ŒUFS CUITS À VOTRE GOÛT TWO EGGS	$29.3
ŒUFS BÉNÉDICTINE TRADITIONNELS SUR MUFFIN ANGLAIS EGGS BENEDICT ON ENGLISH MUFFIN	$30.4

Microbrasserie / microbrewerie

PROFUSION FRAMBOISE, SÛRE, GALLICUS 7	$10.3
DOUBLE AURA, DOUBLE NEIPA, GALLICUS 7,8	$10.3
MACHA, EXTRA STOUT, GALICCUS 7,5	$10.3
PILS I, PILSNER D'INSPIRATION ITALIENNE, GALLICUS 5	$10.3

Cocktail sans alcool / non-alcoholic cocktail

RHUM ÉPICÉ ET COLA, ATYPIQUE	$6.8
MOJITO, ATYPIQUE	$6.8
SPRITZ, ATYPIQUE	$6.8
AMARETTO SOUR, ATYPIQUE	$6.8

Castille-et-leon

BIERZO, GODELLO, BREZO DE GREGORY PEREZ 2016*	$57.6
BIERZO, EN EL CAMINO, MICHELINI I MUFATTO 2019*	$81.5
BIERZO, ROC, VERONICA ORTEGA 2014*	$143.5
RIBERA DEL DUERO, FINCA VILLACRECES 2016*	$136.9

Trentin-haut-adige

TRENTINO, PINOT GRIGIO, MEZZACORONA 2020	$39.1
VIGNETI DELLE DOLOMITI, CUVÉE T, CANTINA TRAMINKELLEREI 2021*	$60.9
SÜDTIROL, PINOT GRIGIO, PETER ZEMMER 2018*	$65.2
ALTO ADIGE VALLE ISARCO, MÜLLER THURGAU, KÖFERERHOF 2016	$81.5

Dessert

CRÈME BRÛLÉE DU JOUR CRÈME BRÛLÉE OF THE DAY	
ROYAL AU CHOCOLAT FAÇON HILTON HILTON-STYLE CHOCOLATE ROYALE CAKE	
GÂTEAU AU FROMAGE ET AUX BLEUETS BLUEBERRY CHEESECAKE	
ASSIETTE DE FRUITS FRAIS	$16.3
CREME BRULEE CREME BRÛLÉE	

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Canada

QUÉBEC, WILLIAM, VIGNOBLE DU CHÊNE 2021	$43.5
QUÉBEC, LES DEMOISELLES, DOM. PELCHAT LEMAÎTRE-AUGER 2020*	$63.0
NIAGARA, CHARDONNAY, COUDSLEY CELLARS 2018*	$65.2
NIAGARA, CHARDONNAY, TUFFORD ROAD, L'IMPARFAIT HINTERLAND MCMILLAN 2019*	$113.0
NIAGARA, CHARDONNAY, RACHIS DERMA, HIDDEN BENCH (ORANGE) 2020*	$130.4

Pomerol

CUVÉE EXCELLENCE, CHÂTEAU LAFLEUR DU ROY 2014*	$147.8
CHÂTEAU FERRAND 2016*	$169.5
CHÂTEAU L'EVANGILE 1996	$743.4
CHÂTEAU LA FLEUR DE GAY 1990	$1,075.9
CHÂTEAU CLINET, SC DU CHÂTEAU 1990	$1,430.2

Margaux

CHÂTEAU EYRINS, JULIE GONET-MEDEVILLE 2019*	$219.5
3E CRU CLASSÉ, CHÂTEAU PALMER 2000	$1,412.8
1ER CRU CLASSÉ, CHÂTEAU MARGAUX 1999	$1,425.9
1ER CRU CLASSÉ, CHÂTEAU MARGAUX 1998	$1,467.2
1ER CRU CLASSÉ, CHÂTEAU MARGAUX 1995	$1,528.0

Piemont

LANGHE, CHARDONNAY, LUNA D'AGOSTA, CA'DEL BAIO 2021*	$63.0
LANGHE, NEBBIOLO, CA'DEL BAIO 2020*	$63.0
VDT, BARBERA, IGIEA, TENUTA GRILLO 2007*	$130.4
BAROLO, GIACOMO FENOCCHIO 2018*	$163.0
BARBARESCO, PRODUTTORI DEI BARBARESCO 2015*	$163.0

Vallée de napa

CABERNET SAUVIGNON, ARTEMIS, STAGS LEAP 2019	$260.8
CABERNET SAUVIGNON, EMILY'S, MINER FAMILY 2018*	$289.1
MERLOT, CUVÉE ARIETTA, KONGSGAARD VINEYARD 1999	$559.7
CABERNET SAUVIGNON, FAR NIENTE, NICKEL NICKEL 1992	$1,347.6
CABERNET SAUVIGNON, FAR NIENTE, NICKEL NICKEL 1991	$1,378.1

Quebec

CIDRE FERMIER, ARMANDIE, CHOINIÈRE (NATURE) N.M.	$45.6
FIZZ X, LES PERVENCHES 2021	$63.0
VIDAL EXTRA BRUT, GRANDE CUVÉE PELECHACZ, SUGAR HILL 2013*	$108.7
WILLIAM, VIGNOBLE DU CHÊNE 2021*	$43.5
VERITÀ, CARONE 2014*	$43.5
CIDRE DE GLACE, NEIGE, LA FACE CACHÉE DE LA POMME	

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Languedoc-roussillon

BLANQUETTE DE LIMOUX, PREMIÈRE BULLE, SIEUR D'ARQUES, BRUT	$45.6
VDF, LE MARMOT, DOMAINE LA GRANGE SAINT-ANDRÉ (NATURE) 2020	$63.0
CORBIÈRES, ESSENTIELLE, DOMAINE LA CENDRILLON 2017	$65.2
PAYS D'OC, TOUR DE RIEUX, L'INSTANT RARE CINSAULT, FAMILLE FABRES 2020	$69.6
CÔTES CATALANES, DOMAINE DE L'HORIZON 2013	$173.9
MAURY, MAS AMIEL 1980	$145.6

Bourgogne

VINS DE FRANCE, NON DOSÉ, PIUZE, MOUTARD DILIGENT	$66.3
CRÉMENT DU JURA, BRUT, CAVE DES NIÈCES	$76.1
CHARDONNAY, ALBERT BICHOT 2020	$45.6
ALIGOTÉ, PRINCE PHILIPPE 2021	$47.8
CHARDONNAY, MICHEL BOUZEREAU 2017	$106.5
CHARDONNAY, JEAN-MARC ROULOT 2015	$155.4

Pauillac

CHÂTEAU TOUR PIBRAN 2013	$135.9
1ER CRU CLASSÉ, CHÂTEAU LATOUR 1999	$1,241.1
1ER CRU CLASSÉ, CHÂTEAU MOUTON ROTCHILD 1999	$1,425.9
1ER CRU CLASSÉ, CHÂTEAU LAFITE ROTCHILD 1999	$1,425.9
1ER CRU CLASSÉ, CHÂTEAU LATOUR 1996	$1,543.3
1ER CRU CLASSÉ, CHÂTEAU LAFITE ROTCHILD 2000	$3,456.0

Australie

CHARDONNAY, BIN 65, LINDEMAN'S 2021	$32.6
BAROSSA, CHARDONNAY, LANGMEIL 2015	$52.2
SHIRAZ BIN 50, LINDEMAN'S 2021	$37.0
SHIRAZ BIN 555, WYNDHAM ESTATE 2020	$46.7
YARA VALLEY, CABERNET SAUVIGNON, FONTAINE, DOMINIQUE PORTET 2018*	$66.3
YARA VALLEY, SHIRAZ, CRUDO, LUKE LAMBERT 2017*	$95.6

Porto

PORTO BLANC, CACHUCHA, OFFLEY (POR)	$7.3
PORTO, LATE BOTTLED VINTAGE, TAYLOR FLADGATE (POR) 2014	$7.3
PORTO, RUBY, CRUZ SPECIAL RESERVE (POR)	$7.6
PORTO, RÉSERVE, SIX GRAPES, GRAHAM'S (POR)	$8.7
PORTO, TAWNY 10 ANS, TAYLOR FLADGATE (POR)	$11.4
PORTO, TAWNY 20 ANS, TAYLOR FLADGATE (POR)	$15.8

Sicile

CARRICANTE, CARJCANTI, GULFI 2015	$126.1
TERRE SICILIANE, CALA NIURU, MORTELLITO 2021	$68.5
TERRE SICILIANE, PERRICONE, NO TRIX, MARELINA BARBERA 2020	$72.8

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ETNA ROSSO, ALLEGRACORE, FATTORIE ROMEO DEI CASTELLO 2017	$101.1
TERRE SICILIANE, NERELLO MASCALESE, LATO SUD, GROTTAFUMATA 2017*	$129.3
NERO D'AVOLA, NEROJBLEO, GULFI 2001	$147.8

Allemagne

RHEINHESSEN, WEISSBURGUNDER TROCKEN, ALEXANDER GYSLER (VÉGANE) 2018	$63.0
RHEINHESSEN, RIESLING NIERSTEIN TROCKEN, STRUB 2021*	$65.2
RHEINHESSEN, RIESLING TROCKEN, DINO RAW, STRUB (ORANGE) 2021*	
VDP GUTSWEIN, RIESLING TROCKEN, BASSERMAN-JORDAN 2018	$89.1
BADE-WURTBENGER, BURG+BERG, WEINGUT SCHWEISER 2019	$85.9
PFALZ, BLAUER SPATBURGUNDER, KNIPSER 2015*	$95.6

Alcoholic drinks

PERNOD	$7.1
APEROL	$7.1
CAMPARI	$7.1
APEROL SPRITZ	$11.1
SOL	$9.2
SMIRNOFF ICE	$9.2
SOUTHERN COMFORT	$7.3

Alsace

PINOT GRIS, PFAFFENHEIM 2021	$44.6
SULZER, DOM. ROBERT ROTH 2017	$70.6
RIESLING, ANDLAU, MARC KREYDENWEISS 2016	$78.2
PINOT GRIS, TURKHEIM, DOM. ZIND-HUMBRECHT 2018	$81.5
PINOT GRIS, SÉLÉNITE, VIGNOBLE DES 2 LUNES 2014	$85.9
RIESLING, VIEILLES VIGNES, MANN (NATURE) 2020	$96.7
GEWURZTRAMINER, DIRLER-CADÉ 2015	$108.7

Autriche

BURGENLAND, NEUBURGER, TINHOF 2017	$58.7
NIEDEROSTERREICH, WACHAU, GRUNER VELTLINER, RAINER WESS 2018*	$65.2
WEINLAND, GRUNER VELTLINER, HAJSZAN NEUMANN (NATURE) (ORANGE) 2021	$68.5
KAMPTAL, GRUNER VELTLINER, LOIMER 2016	$69.6
KREMSTAL, RIED PFAFFENBERG 1ER CRU, RIESLING, TROCKEN, RAINER WESS 2017*	$130.4
KIRCHENSTEIG 1ER CRU, RIESLING, GEYERHOF 2015	$132.6
RULANDER, MIT ACHTUNG, LOIMER (ORANGE) 2015	$158.7

Champagne

GRAND CRU, GRANDE RÉSERVE, LALLIER	$128.2
PREMIER CRU, ROSÉ, FORGET BRIMONT	$147.8
IMPERIAL, BRUT, MOËT CHANDON	$173.9
BRUT, ROSÉ MAJEUR, AYALA	$176.1

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BRUT, VEUVE CLIQUOT PONSARDIN	$189.1
BRUT, INTENSE, A.R. LENOBLE	$213.0
BRUT PRESTIGE, COMTE DELAVIE, DRAPPIER	$389.1
CRISTAL, ROSÉ, ROEDERER 2000	$1,641.1

Vallée du rhone

VENTOUX, INFINIMENT BLANC, DOM. ALLOIS 2021	$66.3
VDF, ESPRIT, TRAPADIS 2019	$47.8
VDF, RIBOULDINGUE, DOMAINE RABASSE-CHAVARIN N.M.	$50.0
CÔTES DU RHÔNE, DOMAINE CHAUME-ARNAUD 2019*	$65.2
CÔTES DU RHÔNE VILLAGES, MASSIF D'UCHAUX, DOMAINE DE RENJARDE 2018	$83.7
CÔTES DU RHÔNE, NO WINE'S LAND, MATHIEU BARRET, DOMAINE DU COULET 2018	$119.5
SAINT-JOSEPH, POIVRE ET SOL, FRANÇOIS VILLARD 2017*	$120.6
GIGONDAS, DOM. CROS DE LA MÛRE 2014	$132.6

Venetie

PROSECCO, LAMARCA 2020	$50.0
VALDOBBIADENE, VINO FRIZZANTE, BARICHEL PET NAT (NATURE) 2020	$63.0
MARZEMINO DELL'EMILIA, FRIZZANTE, BESMEIN CAPOLEGH, 2020 BARBATERRE, ROSÉ (NATURE)	$75.0
VENETO, CHARDONNAY, ROCABASTIA 2021*	$41.3
SAN VINCENZO, ROBERTO ANSELMI 2017	$43.5
VENETO, CABERNET, ROCA BASTIA 2021*	$41.3
BARDOLINO SUPERIORE, SANTA LUCIA, CAVALCHINA 2019*	$71.7
AMARONE DELLA VALPOLICELLA, CLASSICO SUPERIORE, LA DAMA 2017*	$135.9

Plats / main courses

RISOTTO AUX GRAINES DE TOURNESOL RISOTTO WITH SUNFLOWER SEEDS	$40.2
SAUMON POÊLÉ PAN-SEARED SALMON	$50.0
FILET DE BŒUF GRILLÉ (170 G) GRILLED BEEF TENDERLOIN (170 G)	$56.5
CÔTE DE BŒUF EN CUISSON LENTE SLOW-COOKED PRIME RIB	$60.9
ALOYAU D'AGNEAU GRILLED LAMB PORTERHOUSE	
COUPE DU BOUCHER BUTCHER'S CUT	
GNOCCHIS GNOCCHI	
CUISSE DE CANARD CONFITE DUCK LEG CONFIT	
MORUE POÊLÉE PAN-FRIED COD	

Catalogne

CATALUNYA, VINA ESMERALDA, MOSCATEL/GEWURZTRAMINER, MIGUEL TORRES 2018	$39.1
TERRA ALTA, CLOT D'ENCIS, SANT JOSEP VINS 2017*	$52.2
CATALUNYA, UNIC CHARDONNAY, CLOS MONT-BLANC 2018*	$75.0
PENEDES, XAREL-LO, ELECTIO, PARES BALTA 2016	$155.4
PENEDÈS, SELECCIO, PARÉS BALTA 2016	$50.0

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MONTSANT, MAS DONIS, CELLER DE CAPÇANES 2020*	$59.8
PENEDÈS, GARNATXA, PARCERES, 7PAMS 2019	$67.4
PENEDÈS, DURONA, MONT RUBI 2006*	$81.5
PENEDÈS, MAS LA PLANA, TORRES 2013*	$173.9

Douro

POMARES, QUINTA NOVA 2017	$45.6
PORTO, RUBY, SPECIAL RESERVE, CRUZ	$43.5
PORTO, LATE BOTTLED VINTAGE, TAYLOR FLADGATE 2001	$53.3
PORTO, RÉSERVE, SIX GRAPES, GRAHAM'S	$65.2
PORTO, VINTAGE, BOA VISTA, OFFLEY 1985	$156.5
PORTO, TAWNY 20 ANS, TAYLOR FLADGATE	$172.8
PORTO, VINTAGE, SMITH WOODHOUSE 2000	$188.0
PORTO, VINTAGE, MARTINEZ 1985	$320.6
PORTO, VINTAGE, FERREIRA 1960	$848.8
PORTO, VINTAGE, NACIONAL, QUINTA DO NOVAL 1996	$1,465.0

Entrées / appetizers

FOCACCIA AUX HERBES HERB FOCACCIA	$4.3
SALADE ROMAINE FAÇON CÉSAR CAESAR-STYLE ROMAINE SALAD	$18.5
STEAK DE CALMAR FRIT FRIED CALAMARI STEAK	$26.1
CREVETTES ET PÉTONCLES SHRIMP AND SCALLOPS	$31.5
TOUR DES TENTATIONS POUR DEUX TOWER OF DELIGHTS FOR TWO	$53.3
BOUCHÉES DE FALAFEL FALAFEL BITES	$17.4
POTAGE DU MOMENT SOUP OF THE DAY	
SALADE DE VERDURE MIXED GREEN SALAD	
SAUMON MI-CUIT ET MÉDAILLON DE HOMARD SEARED SALMON WITH LOBSTER MEDALLION	
TARTARE DE LÉGUMES VEGETABLE TARTARE	
HUÎTRES (DEMI-DOUZAINE) OYSTERS (HALF A DOZEN)	

Californie

WHITE ZINFANDEL, GALLO FAMILY VINEYARDS 2021	$32.6
SAUVIGNON BLANC, WOODBRIDGE, ROBERT MONDAVI N.M.	$37.0
MALVASIA BIANCA, BIRICHINO 2014	$48.9
CHARDONNAY, SÉBASTIANI, FOLEY WINE 2021	$52.2
SAUVIGNON BLANC, JOEL GOTT 2021	$54.3
CHARDONNAY, VILLAGE SERIES, FOLK TREE 2017*	$70.6
MENDOCINO, CHARDONNAY, BARRA 2017	$80.4
PETITE SIRAH, MCMANIS 2019*	$56.5
CENTRAL COAST, MERITAGE, CLOS LACHANCE 2016*	$78.2
PINOT NOIR, RÉSERVE, CLOS LACHANCE 2019*	$80.4
ALCHEMY, BEAVER CREEK VINEYARD 2017	$134.8

Arome Casino du Lac Leamy Menu

Vallée de la loire

SAUMUR, ST-FLORENT, DOM. LANGLOIS-CHATEAU 2019	$41.3
VDF, CHAPEAU MELON, JÉRÉMIE HUCHET 2020*	$47.8
SANCERRE, CUVÉE STÉPHANE, DOM. CHERRIER 2020	$81.5
VDF, LE PETIT MOULIN, LOIC MAHÉ 2019	$92.4
VDF, L'ÉCHELIER, BERTIN-DELATTE N.M.	$95.6
SAVENIÈRES ROCHE AUX MOINES, DOMAINE AUX MOINES 1998	$141.3
TOURAINE, GAMAY, ROUGE BAISER, COMPLICE DE LOIRE 2020*	$47.8
BOURGUEUIL, DIPTYQUE, DOM. DE LA CHEVALERIE 2015	$57.6
TOURAINE, DOMAINE DE LA BROSSETTE 2018	$66.3
TOURAINE, CLEF DE SOL, LA GRANGE TIPHAINE 2017	$92.4
BOURGUEUIL, CLOS SÉNÉCHAL, CATHERINE PIERRE BRETON 2014	$95.6
SANCERRE, SILEX, DOM. DELAPORTE 2020*	$141.3

Toscane

MAREMMA VERMENTINO, BALBINVS, TERENZI 2020*	$123.9
TOSCANA, SANGIOVESE, BÉLIAL, POGGIO ANIMA 2018*	$46.7
CHIANTI CLASSICO, SAN FELICE 2019	$50.0
MAREMMA, MASCA, ROCCAPESTA 2019	$59.8
TOSCANA, IL CIOTTOLO, PODERE LUISA 2020*	$63.0
TOSCANA, SOLATIO DELA CERRETA 2018	$71.7
CHIANTI CLASSICO, LA SALA DEL TORRIANO 2018*	$73.9
TOSCANA, ZENO, VOLTUMNA 2019	$84.8
CHIANTI CLASSICO, RISERVA, CAPARSINO 2016	$152.2
BRUNELLO DI MONTALCINO, QUERCE BETTINA 2012*	$202.1
MAREMMA, MÈRIA, SERPAIA DI ENDRIZZI 2006*	$217.4
BRUNELLO DI MONTALCINO, RISERVA, GIANNI BRUNELLI 2016*	$621.6

Côte de beaune

CÔTE DE BEAUNE, LA GRANDE CHÂTELEINE, DOM. POULLEAU 2014*	$123.9
SANTENAY, LES TROIS CROIX, J. BAMBARA CIE 2015*	$128.2
SAINT-ROMAIN, SOUS LE CHÂTEAU, BENJAMIN LEROUX 2016*	$141.3
PULIGNY-MONTRACHET, LES AUBES, BACHELET 2016*	$267.4
CHASSAGNE-MONTRACHET, BERNARD MOREAU FILS 2016*	$273.9
MEURSAULT, 1ER CRU, LE PORUZOT, DOM. VINCENT BOUZEREAU 2016*	$365.2
MEURSAULT, 1ER CRU, GENEVRIÈRES, MICHEL BOUZEREAU 2017*	$419.5
CHOREY-LES-BEAUNES, VIEILLES VIGNES, MICHEL GAY FILS 2014*	$92.4
CHASSAGNE-MONTRACHET, PHILIPPE BOUZEREAU 2019*	$156.5
VOLNAY 1ER CRU, PHILIPPE BOUZEREAU 2019*	$156.5
MONTHÉLIE, PARENT 2015*	$167.4

Arome Casino du Lac Leamy Menu

LADOIX 1ER CRU, LA CORVÉE, PARENT 2017*	$236.9

Blanc / white

VENETO, CHARDONNAY, ROCA BASTIA (ITALIE) 2021*	$41.3
MALVASIA BIANCA, BIRICHINO ÉTATS-UNIS) 2014	$48.9
SAUVIGNON BLANC, LIQUID LIGHT ÉTATS-UNIS) PEU SUCRE/ LOW SUGAR 2020	$50.0
CALIFORNIE, PINOT GRIGIO, CONFESSIONS, CONSTELLATION WINES É-U. 2018	
PINOT GRIGIO, MEZZACORONA (ITA) 2020	
VINA ESMERALDA, MOSCATEL-GEWURZTRAMINER, MIGUEL TORRES (ESP) 2018	
VALLÉE SAN ANTONIO, SAUVIGNON BLANC, AMARAL (CHI) 2021	
WILLIAM, RIVIÈRE DU CHÈNES (QC) 2021	
BOURGOGNE, CHARDONNAY, ALBERT BICHOT (FRA) 2020	
BOURGOGNE ALIGOTÉ, PRINCE PHILIPPE (FRA) 2021	
VDF, CHAPEAU MELON, JÉRÉMIE HUCHET (FRA) 2020*	
BOURGOGNE ALIGOTÉ, ROGER DE JOUENNES (FRA) 2017	$20.6
ALSACE, RIESLING, RÉSERVE, WILLM (FRA) 2017	$28.3
MUSCADET SÈVRE MAINE SUR LIE, LA TRICIÈRE, BONNET-HUTEAU (FRA) 2017*	$34.8
SANCERRE, FRETOY, DOM. TINEL-BLONDELET (FRA) 2017*	$48.9
CHABLIS, CLOTILDE DAVENNE (FRA) 2017*	$50.0
VINO BIANCO, TOMASSETTI N-M*	$92.4

GRAND CRU CLASSÉ, GRAVES, DOMAINE DE CHEVALIER 1985*	$843.4

Rouge / red

VENETO, CABERNET, ROCA BASTIA (ITALIE) 2021*	$41.3
PENEDES, SELECCIO, PARÈS BALTA (ESPAGNE) 2016	$50.0
RIBOULDINGUE, DOMAINE RABASSE-CHAVARIN (FRANCE) N.M.	$50.0
ROSSO PICENO, CANTINA DEI COLLI RIPANI (ITALIE) 2020	$57.6
GRENACHE-SYRAH-MOURVÈDRE, CORTES, ARTERRA WINES (CHI) 2021	
WILLIAM, RIVIÈRE DU CHÊNE (QC) 2021	
SHIRAZ, BIN 555, WYNDHAM ESTATE (AUS) 2020	
TOURAINE, GAMAY, ROUGE BAISER, COMPLICES DE LOIRE (FRA) 2020*	
VDF, ESPRIT, TRAPADIS (FRA) 2019*	
CHIANTI CLASSICO, SAN FELICE (ITA) 2019	
HAUT-MÉDOC, M DE MAGNOL, BARTON (FRA) 2019	
CABERNET-SAUVIGNON, MAX RESERVA, ERRAZURIZ (CHI) 2019	
NAVARRA, CRIANZA, VEGA SINDOA, NEKEAS (ESP) 2019*	
VDF, BRAIN DE FOLIE, BOISARD FILS (FRA) (NATURE) 2017	$121.7
CHIANTI CLASSICO, RISERVA, CASTELLO DI GABBIANO 2013*	$134.8
CROZES HERMITAGE, YANN CHAVE (FRA) 2018	$173.9
MOULIN À VENT, TERRE DORÉES, JEAN-PAUL BRUN (FRA) 2019*	$182.6
RIOJA, VALENCISO (ESP) 2012*	$213.0

Arome Casino du Lac Leamy Menu

MADIRAN, CHÂTEAU MONTUS, VIGNOBLES BRUMONT 2010*	**$239.1**

Arome Casino du Lac Leamy Menu

Arome Casino du Lac Leamy

3, boulevard du CasinoQC J8Y 6W3, Gatineau, United States

Opening Hours:
Monday 06:30-10:30 11:30-17:00 17:00-22:00
Tuesday 06:30-10:30 11:30-17:00 17:00-22:00
Wednesday 06:30-10:30 11:30-17:00 17:00-22:00
Thursday 06:30-10:30 11:30-17:00 17:00-22:00
Friday 06:30-10:30 11:30-17:00 17:00-22:00
Saturday 06:30-10:30 11:30-17:00 17:00-22:00
Sunday 06:30-10:30 11:30-14:00 17:00-22:00

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