

Aux Anciens Canadiens Menu

Address : 34 Rue Saint-Louis, Québec, QC G1R 4L6, Canada Phone : +1 418-692-1627

MANGER - MENU À LA CARTE - ENTRÉES

CRETONS DE GIBIERS	CA\$14.95	SOUPE AUX POIS GRAND-MÈRE	CA\$14.95
POTAGE DU MOMENT	CA\$14.95	MARMITE DE FÈVES AU LARD	CA\$14.95
POINTE DE PÂTÉ À LA VIANDE DU QUÉBEC ET KETCHUP AUX FRUITS	CA\$14.95		

MANGER - MENU À LA CARTE - PLATS PRINCIPAUX

RÉGAL DE GRAND-MÈRE	CA\$39.95	MIGNON DE PORCELET, SAUCE AUX TROIS MOUTARDES	CA\$39.95
SAUMON FAÇON COULIBIAC, SAUCE HOMARDINE ET PETITS LÉGUMES	CA\$39.95	POITRINE DE POULET GRILLÉE « CORDON BLEU >>	CA\$39.95
POT-AU-FEU DE CHAMPIGNONS, LÉGUMES-RACINES ET TOFU	CA\$39.95		

MANGER - MENU À LA CARTE - CLASSIQUES À L'ÉRABLE & DESSERTS

TARTE AU SIROP D'ÉRABLE	CA\$15.95	PAIN PERDU À L'ÉRABLE	CA\$15.95
TARTE AU CHOCOLAT ET CARAMEL SALÉ	CA\$15.95	TARTE AUX BLEUETS	CA\$15.95
CRÈME BRÛLÉE À L'ÉRABLE	CA\$19.95		

MANGER - MENU ENFANT

PÂTÉ À LA VIANDE DU QUÉBEC	CA\$22.95	RAGOÛT DE BOULETTES GRAND-MÈRE	CA\$22.95
BÂTONNETS DE POULET PANÉS ET FRITES MAISON	CA\$22.95	POUTINE	CA\$22.95

At Aux Anciens Canadiens, located at 34 Rue Saint-Louis in the heart of Old Québec, the menu is a celebration of classic Québécois flavors, offering both traditional dishes and modern twists. As you step into the cozy, rustic setting of this beloved restaurant, you're greeted by the rich aromas of dishes crafted with fresh, local ingredients. Whether you're here for a hearty meal or a light bite, their menu caters to all tastes, making it a perfect spot for a memorable dining experience.

Appetizers to Start Your Meal

The Entrées (appetizers) at Aux Anciens Canadiens are a wonderful introduction to Québécois cuisine. One standout dish is the Cretons de Gibiers, a unique twist on the traditional pork spread, made with game meats that give it a rich and hearty flavor. If you're in the mood for something warming and comforting, try the Soupe aux Pois Grand-Mère (Grandmother's Pea Soup), a deliciously creamy and savory soup made from split peas, ham, and a blend of aromatic vegetables. For something lighter but equally flavorful, the Potage du Moment (Soup of the Day) always offers a seasonal and fresh option, sure to please.

Another must-try is the Marmite de Fèves au Lard, a slow-cooked dish of beans and bacon, which brings the rustic, savory flavors of Québec's countryside to your table. If you prefer something with a bit more complexity, the Pointe de Pâté à la Viande du Québec et Ketchup aux Fruits offers a delightful mix of savory meat pie and tangy fruit ketchup-both local staples. These appetizers are the perfect way to kick off your meal, setting the stage for the full dining experience to come.

Main Courses That Capture the Essence of Québec

The Plats Principaux (main courses) at Aux Anciens Canadiens are an ode to the region's culinary heritage, each dish meticulously prepared to showcase the best of local ingredients. For a true taste of Québec's comfort food, the Régal de Grand-Mère is a standout. This dish, named after the beloved grandmothers of Québec, features tender, slow-cooked meats and hearty sides, providing a warm, fulfilling meal that transports you to the province's rustic roots.

Another favorite is the Mignon de Porcelet, Sauce aux Trois Moutardes-a succulent tenderloin of piglet served with a rich mustard sauce that offers a tangy and slightly spicy kick. If you're in the mood for something with seafood, the Saumon Façon Coulibiac is a must-try. This dish features salmon wrapped in a delicate pastry, served with a rich lobster sauce and accompanied by small, perfectly cooked vegetables that complement the flavors beautifully.

For poultry lovers, the Poitrine de Poulet Grillée "Cordon Bleu" is a delicious choice, offering a crispy, golden exterior with a tender, juicy chicken breast inside, stuffed with ham and cheese-a comforting classic with a

Québec twist. For a lighter yet equally satisfying option, try the Pot-au-feu de Champignons, Légumes-Racines et Tofu, a hearty vegetable and tofu stew that highlights the earthy flavors of mushrooms and root vegetables.

Maple-Inspired Classics and Desserts

Québec's iconic maple syrup is featured prominently on the dessert menu, providing a sweet and satisfying end to your meal. The Tarte au Sirop d'Érable is a rich, sweet pie that captures the essence of Québec's maple syrup, offering a perfect balance of sweetness and buttery crust. For something equally indulgent, the Pain Perdu à l'Érable (Maple French Toast) is a comforting dessert made with thick slices of French toast drenched in maple syrup and dusted with powdered sugar-a heavenly treat for those with a sweet tooth.

Another dessert highlight is the Tarte au Chocolat et Caramel Salé-a decadent chocolate tart with a salted caramel twist that balances richness with a hint of savory flavor. If you're a fan of berries, the Tarte aux Bleuets (Blueberry Tart) is a must-try, with its fresh, juicy blueberries nestled in a buttery, flaky crust. For a truly Québécois experience, don't miss the Crème Brûlée à l'Érable, a smooth custard topped with a crispy caramelized sugar layer, infused with the deep, comforting flavor of maple syrup.

Kid-Friendly Options

Aux Anciens Canadiens is also a family-friendly restaurant, offering a selection of kid-friendly dishes that don't compromise on flavor. The Pâté à la Viande du Québec (Québec Meat Pie) is a small portion of the restaurant's signature meat pie, perfect for little ones who love hearty, comforting food. For a more casual option, the Ragoût de Boulettes Grand-Mère (Grandmother's Meatball Stew) is a delicious, kid-friendly stew filled with tender meatballs and vegetables. Another crowd-pleaser is the Bâtonnets de Poulet Panés et Frites Maison (Breaded Chicken Sticks with Homemade Fries), which is always a hit with younger diners. And of course, what would a Québec meal be without the beloved Poutine, a dish that combines crispy fries, cheese curds, and gravy-an irresistible favorite for all ages.

Conclusion

Aux Anciens Canadiens is a culinary gem in Québec City, offering an authentic taste of the province's rich food traditions. Whether you're craving comforting soups, hearty main courses, or indulgent desserts, the restaurant's menu has something to please every palate. With its warm atmosphere and rich selection of Québécois dishes, it's the perfect spot to experience the flavors of Québec in a memorable way. So, next time you're in Old Québec, be sure to visit and explore the incredible Aux Anciens Canadiens Menu, where every bite is a journey into the heart of this historic region.