

COMPTOIR
GOURMAND
JULIAN'S

EXTRAS:

TRIO (drink + dessert of the day)	5
BOITE-A-LUNCH (Soup or salad of the day + dessert of the day)	6
POTATO FRITTERS (4) + SOUR CREAM SAUCE	5
HALF SALAD (refer to salad menu)	10

SOUP OF THE DAY..... 4.99

SALADS.....

TUNA TATAKI	16.99
CHICKEN	15.99
TOFU	15.49

THE TEX-MEX

Lettuce, tomato, cucumber, chickpeas, corn, pickled cauliflower, marinated onions, coriander, mint, crispy corn, lime-mustard- fresh herbs dressing

(vegan option available)

THE UNICORN

Pink cold pasta, pickled cauliflower, corn, cheddar, squash and sunflower seeds, kale, pickled red onion, arugula, pink creamy jalapeño dressing

THE POKE-MOI

Lettuce, quinoa, edamame, cucumber, carrot, avocado, coriander, squash and sunflower seeds, tempura, spicy sesame/ginger asian dressing

THE ASIAN

fried veggie imperial rolls, lettuce mix, soba noodles, kale, cucumber, cabbage, carrot, mint, coriander, thai basil/sesame dressing

(vegan option available)

THE GOAT CHEESE 16.49

Warm goat cheese fritters, lettuce mix, beets, tomato, dried cranberries, apple, roasted almonds, marinated onions, barley, fresh mint, balsamic dressing

BREAKFAST.....

BREAKFAST WRAP 11.49

Frittata (eggs) with sweet potato, spinach, confit red onions, black forest ham, cheddar with a spicy dill sour cream sauce.

SALMON BAGEL 10.99

Sesame Bagel, salmon gravlax, capers cream cheese, cucumber, marinated red onions

AVOCADO TARTINE 13.99

Puréed avocado spread, tomato salad, ricotta cheese with basil, pickled red onions, squash and sunflower seeds, olive oil, salt flakes
(extra salmon gravlax for \$5)
(extra poached egg for 2\$)

WARM BOWL.....

MEDITERRANEAN RAGOUT WITH QUINOA (VEGAN)

Comforting stew with legumes and seasonal vegetables served on a bed of quinoa

Tofu (vegan)	12.99
Chicken	13.99
Chorizo	13.99
Poached egg	12.99

MAC N'CHEESE.....

MAC N' CHORIZO 14.49

Elbow macaroni, 3 cheeses and squash sauce, herbs breadcrumbs, shredded crispy chorizo

HOMEMADE LIMONADE / GRINGER ICED TEA..... 3.50

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POTATO FRITTERS (4) + SOUR CREAM SAUCE	5
HALF SALAD (refer to salad menu)	10

SANDWICHES.....

GRILLED CHEESE 10.99

Melted swiss and cheddar cheese, old-style mustard pulled braised beef, onions chutney, banh-mi bread

LA BÊTE 11.99

Crispy panko style fried chicken, honey, Julian's coleslaw, sriracha spicy mayonnaise in a brioche roll

VEGGIE BURGER 10.99

Roasted butternut squash fritter, veggie spicy pesto, Julian's coleslaw, honey, sriracha spicy mayonnaise in a brioche roll

MEDITERRANEAN CHICKEN WRAP 10.49

Roasted chicken, grilled eggplant and zucchini, Julian's coleslaw, fresh herbed hummus, veggie spicy pesto

MEDITERRANEAN TOFU WRAP (VEGAN) 9.99

Tofu, grilled eggplant and zucchini, Julian's coleslaw, fresh herbed hummus, veggie spicy pesto

THE FRENCHIE 8.99

Ham, swiss cheese, dijonnaise sauce, tomato slices, arugula in a banh-mi bread

BANH-MI JULIAN'S.....

asian coleslaw with soy and sriracha, crispy fried rice, mint, coriander, sweet teriyaki hummus sauce, banh-mi bread

ROASTED CHICKEN 10.99

SALMON GRAVLAX 11.99

TOFU (VEGAN) 10.49

SMOOTHIES (VEGAN).....

GREEN SMOOTHIE 7

Kale, spinach, ginger, green apple, cucumber, apple juice, cayenne pepper

FRUITS SMOOTHIE 7

Seasonal fruits

TROPICAL SMOOTHIE 7

Mango, pineapple, fresh mint, coconut milk

SMOOTHIE BUZZ BANANA 7.50

Espresso shot, dattes, almond milk, coconut milk, banana

SWEET SNACKS.....

SQUASH AND BROWN BUTTER CAKE 3.50

MOIST BROWNIE 3.50

3 CHOCOLATE AND CARAMEL COOKIE 3.50

BACON AND CHEDDAR SCONE 3.50

COFFEE\TEA.....

ESPRESSO | AMERICANO 3

ESPRESSO DOUBLE 4

LATTE | FLAT WHITE S\L 4 \ 4.75

CAPUCCINO S\L 4 \ 4.75

MACCHIATO | CORTADO 3.25

HOT CHOCOLATE 4

CHAI LATTE S\L 3.75 \ 4.5

TEA | HERBAL (CAMELLIA SINENSIS) 3

Please warn us of any allergy or dietary restriction before ordering, thanks!

M	Tue	W	Thu	F
		Sa	Su	

10 AM - 4 PM

CLOSED

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