



Le Burger Week 2015: Montreal Burger Guide

Restaurant	Burger Name	Description
La Cabane du Portugal	Lusitania Supreme Burger	Hamburger patty made from minced beef and chorizo. Stuffed with Portuguese Saint-Jorge cheese, mushrooms and onions. Topped off with Piri-Piri mayo, pickles, lettuce and tomatoes served in a Portuguese bun.
ART:BRGR	Whose Your Daddy Caveman Burger	Baby back ribs, AAA quality of 9oz meat patty, homemade whiskey & mango barbeque sauce, bacon, black forest ham, chef's secret melted cheese sauce, white wine and garlic butter sautéed mushrooms, garden fresh veggies. Are you sure you are ready for this?!
Taverne F	Burger de boeuf et foie gras	Beef patty, foie gras & São-Jorge cheese
Pub Burgundy Lion	Little Burgundy Burger	Lamb burger, tandoori mayonnaise, cucumber, tomatoes, red onion, goat cheese confit, onion bread.
Mckibbin's Irish Pub	Mckibbin's Jameson Firecracker Burger	Our fresh ground, 1/2lb. fire-grilled beef burger patty on spicy paprika mayonnaise topped with melted cheddar cheese and Jameson flambéed garlic shrimp! Served with a side of our famous Yukon Gold hand-cut chips.
Pub Bishop & Bagg	Bishop & Bagg "Brawn Burger"	Breaded/fried slice of brawn (pork and beef terrine), melted white cheddar, cucumber, caper, dijon sauce, fresh tomato, arugula, challah bun
Bâton Rouge Steakhouse & Bar	Big Devil Burger	Half-pound of premium beef topped with fried onion rings, tomato, swiss cheese, crispy bacon, and a sweet & spicy BBQ sauce
Griffintown Café	Burger Poutine	3-meat burger (beef, lamb, and duck), aged l'île aux Grues cheddar cheese, tomato, roquette, poutine with duck fat, homemade hamburger brioche encrusted with bacon
Fabergé	The Red-Eye	Burger with Sriracha, peanut butter, onions and eggs over-easy. Served with home fries and fruit.
Fresh Mint	Moroccan Lamb Burger	Moroccan spiced lamb patty (cumin, paprika, cilantro, garlic), minted yogurt sauce, homemade Harissa paste, & crispy fried shallots
Monsieur Resto + Bar	THE PRETENDER	Crispy panko veggie burger, QC cheddar, lime-infused avocado, sautéed sweet onions, pickled green tomato, fresh tomato, cornmeal popcorn cauliflower, arugula & iceberg lettuce, dijon & Sriracha mayo served on a brioche bun
Bar Brutus	The 6 Pack	Onion bread, cheese-curd stuffed beef patty wrapped in 6 slices of bacon, pickles, lettuce, fried onions, homemade bbq sauce.
Les Enfants Terribles	Lamburger	Lamb burger, labneh, harissa mayonnaise, fennel and mint



Ste Catherine & Burger	Ste Catherine & Burger Burger	6oz patty of certified angus beef topped with goat cheese, caramelized onions, grilled mushrooms, lettuce, tomato and signature Ste-Catherine sauce. The perfect combination of high-quality beef and signature taste.
Minced. La Maison des Burgers	Creamy Dill	Beef patty topped with Philadelphia cream cheese mixed with chives, fried onions, thinly sliced dill pickle, lettuce and spicy mustard sandwiched between fresh brioche buns.
Brasserie Rachel Rachel	Korean Chicken Burger	Korean fried chicken burger, kimchi, harissa mayonnaise, romaine lettuce, coriander, and provolone, served with fries.
Le Gourmet Burger	The Mykonos Burger	Beef burger cooked on real wood charcoal, topped with a sautéed onion, fig and walnut chutney on a bed of arugula leaves, served in a three olive, rosemary and feta artisanal bun
Copoli	Copoli Burger	TBA
Balconville Pub Gourmand	Bavette Burger 1855 du Baconville	Bavette burger, homemade bread, house bacon, condiments.
Restaurant Kyomi	Peking Duck Burger	Homemade bao bun, peking duck beef patty, hoisin sauce, marinated cucumber, & pulled shallot
La Bêtise	PORKBURGER	Pork belly, mayonnaise, kimchi, bacon & marinated vegetables
M:BRGR	Anna Roma	AAA beef patty, porcini mushroom, potato pancake, mushroom frittata, roasted pepper & goat cheese sauce
L'Assommoir	Quebec Bison Burger & Jack Sauce	Bison burger, jack daniels sauce, Pink pepper, onion rings and cabbage, served with coleslaw.
Burger Bar Crescent	Detour Burger	AAA beef patty with peppercorn sauce, caramelized onions with bacon and lemon zest, fried jalapeno havarti and ranch dressing, topped with a Royal Gala apple, radish and tatsoi micro greens salad with hints of truffle and citrus.
Copper Branch	Mansori Burger – 100% Plant-Based	Savour the deliciousness of the wholesome, 100% plant-based Copper Branch Mansori Burger crafted from shiitake mushroom, yellow onions, sunflower and fennel seeds, sun-dried tomatoes, and olive oil - all served on a bed of coleslaw, topped with pickled onions and harissa mayonnaise on an oven-toasted organic Kamut bun.
QDC Burger	TBA	The back alley adventure continues...
Monsieur Smith	Monsieur Smith Classic	Pork and beef patty, caramelized onions, braised bacon, sautéed mushrooms, cheddar cheese, lettuce, pickles, tomatoes, garlic mayonnaise served on a sesame brioche. Served with homemade fries and mayo.
Thursday's Montreal	ALENTEJANA Burger	Grilled Nagano pork with crispy fried clams, spicy-smoked paprika tartare



		sauce, confit red pepper and lamb lettuce on a Hof Kelsten buns Served with coleslaw and our homemade fries!
Burger Royal	TBA	TBA
Lola Rosa	Vege Burger	Black beans, seitan, marinated carrots
Vallier	Shrimp Roll Burger	Shrimp, ginger, sambal, panko, garlic, coriander, cabbage, and mango
Notkins	TBA	Sturgeon burger with lobster slaw, lemon confit aioli and pickled zucchini
Brasserie Artisanale L'amère à Boire	Burger aux saveurs des sous-bois	Sous-bois aromas, Imperial Stout beef patty, 2-year aged smoked cheddar, mushroom marmalade, and arugula
JoBlo Restaurant Steakhouse	The Mighty Leviticus	Sesame bun, poached egg, cheddar cheese, sautéed Button mushrooms, pepper sauce 1/3lb Quebec pork patty, cheese curds, hot pepper slices, 1/3lb AA Angus beef, bacon, fresh tomato and red onion
Medley Simply Malt	Burger Medley	Onion bun, Montreal-spiced beef patty, avocado mustard, bacon jam, home made pickles, lettuce, tomato.
Mange-Moi	Le Mont-Royal	100%% sirloin beef burger, served with sweet homemade barbeque sauce, smoked bacon, caramelized Monterey Jack cheese
Café Vasco da Gama	Fresh Tuna Burger	Chopped tuna marinated in ponzu sauce & seared in a sesame crust, with onion confit, tomato, arugula, tartar sauce, milk bread and lots of love
L'Gros Luxe	L'Gros Luxe Sauvage	Beef burger, wild mushroom bruschetta, onion sprouts, lobster meat, and dark beer mayonnaise
Bistro des bières belges	Le Trappiste	Squid ink bread, braised beer pork cheeks, fried enoki tomato confit, swiss cheese, and bacon mayonnaise
Henri Saint-Henri	The Henri Classic	Organic beef, artisanal bread, heirloom tomatoes, pickles, red onions, marinated jalapeno, smoked house ketchup, chipotle mayonnaise, aged cheddar, served with BIRRI salad and fries
Bofinger Parc Avenue	The Titanic	6oz AAA beef patty grilled with homemade Bofinger dry-rub. Topped with a mushroom-bacon medley and double cheese. Garnished with iceberg lettuce, spicy mayo and Beefeater onion ring.
La Brasserie Saint-Denis	The Maestro!	TBA
La Coupole Bistro Laurentien	Le Canard Divin	Duck confit with creamed meat, shallots sautéed in duck fat, sautéed cremini mushrooms, foie gras sauce and fries
Notre-Boeuf-De-Grace	The Sacrifice	6oz beef patty (ground fresh daily in house), housemade espresso maple bacon jam, housemade BBQ sauce, smoked pulled pork in-house, Monterrey Jack cheese, housemade coleslaw, housemade fried pickles garnished on



		top with 2 beer battered onion rings
Chez Boris	TBA	TBA
Parkway Resto Pub	TBA	TBA
Uniburger	The Crispy Chicken Burger	TBA
Renoir	TBA	TBA