



# LE SÉLECT BISTRO



## VINS MAISONS

Over 1,000 different wines lie in the cellar. Check the winelist.

CHAMPAGNE & SPARKLINGS	4oz	Btle
CAVA – Brut Reserva, Segura Viudas (España)	9.75	48.00
CRÉMANT DE BOURGOGNE ROSÉ – Vitteaut-Alberti	13.25	75.00
CHAMPAGNE – Piper-Heidsieck, Brut	19.95	120.00

VINS ROUGES	3oz	5oz	½L	Btle
MERLOT/CAB – Henry of Pelham, Niagara	6.00	9.00	32.00	40.00
CABERNET – Villa des Anges, Languedoc	7.50	11.50	36.00	50.00
RHÔNE – Domaine Sabon	8.50	12.75	45.00	55.00

PREMIUM ROUGES	3oz	5oz	½L	Btle
MALBEC – Sottano, Argentina	10.25	14.50	48.00	60.00
PINOT NOIR – Hidden Bench, Niagara (Org)	12.00	16.25	52.00	70.00
VACQUEYRAS – Domaine Palon	12.00	16.25	52.00	70.00
BORDEAUX – Château le Conseiller	12.00	16.25	52.00	70.00

VINS BLANCS	3oz	5oz	½L	Btle
CHARDONNAY – (org.) Échos, Tawse, Niagara	8.00	12.25	42.00	55.00
CHABLIS –Domaine Laroche	8.50	12.75	45.00	55.00
SAUVIGNON–LANGUEDOC – La Source	6.50	10.25	32.00	45.00
VIOGNIER – Jean-Luc Colombo	8.50	12.75	45.00	55.00
MUSCADET – Coing de Sèvre	7.50	11.50	36.00	50.00

PREMIUM ALSATIAN VARIETALS	3oz	5oz	½L	Btle
PINOT GRIS – Paul Zinek, Alsace	10.25	14.50	48.00	60.00
RIESLING – Rosewood, Niagara	7.50	11.50	36.00	50.00
GEWURZTRAMINER –Joseph Cattin, Alsace	7.50	11.50	36.00	50.00

ROSÉS DE PROVENCE	3oz	5oz	½L	Btle
CUVÉE DÉDICACE– Henri Favre	7.50	11.50	36.00	50.00
CAMARGUE – (Org.) Gris de Gris	7.50	11.50	36.00	50.00



## LES HORS-D'ŒUVRE

SOUPE DU JOUR 9.50

SOUPE À L'OIGNON GRATINÉE 14.95

SALADE MAISON

assorted greens, fennel, Swiss chard, kale,  
pickled radish, honey-thyme vinaigrette 9.95

PÂTÉ DE CAMPAGNE

pâté of pork and chicken liver served  
with cornichons, mushrooms, and celeriac rémoulade 12.95

PARFAIT DE CANARD

duck liver parfait, pistachios and berries 12.95

TERRINE DE POISSON FUMÉ

airy terrine of smoked Georgian Bay whitefish,  
served with grilled home-baked foccacia 13.95

BRANDADE DE MORUE

Fogo Island cod whipped with potato,  
crème fraîche and virgin olive oil 15.95

TERRINE DE FOIE GRAS

Fresh foie gras terrine 18.00

Best with one of our  
recommended sweet wines:

Sauternes (2oz) 14.50

Gewurztraminer, Alsace (3oz) 8.00



## BISTRO FAVOURITES

SAUMON GRILLÉ

grilled Atlantic Salmon served with frites 26.95

STEAK FRITES

grilled tender and lean 6oz Palette steak  
with caramelized shallots and frites 27.95

STEAK TARTARE

grass-fed Angus beef Tartare with chopped  
pistachios. Served with frites 24.95

GOAT CHEESE QUICHE

served with frites or salad 12.95

We only feature seafood from fisheries certified sustainable by a reputable third-party such as OceanWise, SeaChoice, or the Marine Stewardship Council. We also privilege organic ingredients and products from traditional farming.



## HUÎTRES

OYSTERS ½ doz. \$19 / 1 doz. \$34



## ASSIETTE DE FROMAGE

artisan cheese from  
Québec & Ontario 18.95

MAÎTRE JULES

a soft cheese with a creamy texture

CHÈVRE NOIR

medium-firm goat cheese

OXFORD'S HARVEST

Tomme-like, semi firm, with a washed rind

BLEU BÉNÉDICTIN

whole milk, deeply veined blue cheese



## DESSERTS

MOUSSE AU CHOCOLAT

made with dark chocolate 9.95

CRÈME BRÛLÉE

served with fresh berries 10.95

TARTE AU CITRON

lemon tart served with fresh fruits 11.95

GÂTEAU AU CHOCOLAT

chocolate cake with berries  
and crème anglaise 11.95

Private salons available for special functions

Le Sélect is a complimentary WI FI zone