



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)	10.25	50.00
CRÉMANT DE BOURGOGNE ROSÉ – Vitteaut-Alberti	14.00	80.00
CHAMPAGNE – Taittinger, Brut	22.50	140.00

VINS ROUGES	3oz	5oz	½L	Btle
MERLOT/CAB – Henry of Pelham, Niagara	6.75	10.75	36.00	45.00
CABERNET – Villa des Anges, Languedoc	7.75	13.25	44.00	55.00
GRENACHE/SYRAH – Gérard Bertrand	7.75	13.25	44.00	55.00
RHÔNE – Domaine Sabon	8.25	14.25	48.00	60.00

PREMIUM ROUGES	3oz	5oz	½L	Btle
MALBEC – Sottano, Argentina	8.50	14.75	52.00	65.00
PINOT NOIR – Hidden Bench, Niagara (Org)	9.25	15.75	55.00	70.00
BORDEAUX – Château l'Espérance	9.25	15.75	55.00	70.00

VINS BLANCS	3oz	5oz	½L	Btle
CHARDONNAY – Échos, Tawse, Niagara (Org.)	8.25	14.25	48.00	60.00
CHABLIS – Domaine Laroche	8.25	14.25	48.00	60.00
SAUVIGNON BLANC – La Source, Languedoc	7.50	11.50	40.00	50.00
VIOGNIER – Jean-Luc Colombo	8.25	14.25	48.00	60.00
MÉNÉTOU-SALON – SANCERRE's neighbour	8.50	14.75	52.00	65.00
MUSCADET – Coing de Sèvre	7.50	11.50	40.00	50.00

PREMIUM ALSATIAN VARIETALS	3oz	5oz	½L	Btle
PINOT GRIS – Paul Zinek, Alsace	8.50	14.75	52.00	65.00
RIESLING – Rosewood, Niagara	7.50	11.50	40.00	50.00
GEWURZTRAMINER – Pierre Sparr Réserve	7.75	13.25	44.00	55.00

ROSÉS DE PROVENCE	3oz	5oz	½L	Btle
CÔTES DE PROVENCE – Bouisse-Matteri	8.25	14.25	48.00	60.00
CAMARGUE – Gris de Gris (Org.)	8.25	14.25	48.00	60.00



LES HORS-D'ŒUVRE

SOUPE DU JOUR 11.95

SOUPE À L'OIGNON GRATINÉE 15.95

SALADE MAISON

*assorted greens, fennel, Swiss chard, kale,
pickled radish, honey-thyme vinaigrette 11.95*

PÂTÉ DE CAMPAGNE

*pâté of pork and chicken liver served
with cornichons, mushrooms, and celeriac rémoulade 13.95*

PARFAIT DE CANARD

duck liver parfait, pistachios and berries 15.95

TERRINE DE POISSON FUMÉ

*airy terrine of smoked Georgian Bay whitefish,
served with grilled home-baked foccacia 14.95*

POULPE À LA BASQUAISE

*braised Octopus, piperade, Niçoise olives,
espelette pepper and a squid ink Tuile 18.95*

TERRINE DE FOIE GRAS

Fresh foie gras terrine 19.95

*Best with one of our
recommended sweet wines:*

Sauternes (2oz) 14.50

Gewurztraminer, Alsace (3oz) 7.50



BISTRO FAVOURITES

SAUMON RÔTI VAPEUR

*steam roasted salmon served warm on sprouted lentils
with celery, charred shallots, celeriac purée 28.95*

STEAK FRITES

*grilled tender and lean 6oz Palette steak
with caramelized shallots and frites 29.95*

STEAK TARTARE

*grass-fed Angus beef Tartare with chopped
pistachios. Served with frites 26.95*

GOAT CHEESE QUICHE

served with frites or salad 15.95

We only feature seafood from fisheries certified sustainable by a reputable third-party such as OceanWise or SeaChoice. 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 19.95*

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

POT DE MOUSSE AU CHOCOLAT

*potted dark chocolate mousse
served with a Passion Fruit Macaron 12.95*

CRÈME BRÛLÉE

served with fresh berries 12.95

TARTE AU CITRON

lemon tart served with blueberry compote 12.95

GÂTEAU AU CHOCOLAT

*chocolate cake with berries
and crème anglaise 12.95*

Private salons available for special functions

Laura Maxwell, Chef
Jeremiah Courtney, Executive Sous-Chef
Joel Watson, David Smith, Dennis Shin, Sous-Chefs
Ara Ko, Chef Pâtissière