



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 – Piper-Heidsieck, 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 – Estate, 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
MUSCADET – Coing de Sèvre	7.50	11.50	40.00	50.00

PREMIUM ALSATIAN VARIETALS	3oz	5oz	½L	Btle
PINOT GRIS – Schlumberger, 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
BANDOL – Hecht & Bannier	9.25	15.75	55.00	70.00



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 POCHÉ FROID

lightly poached Atlantic salmon served cold
on a salad of red quinoa, with fennel,
candied ginger and a watercress sauce 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 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