



# LE SÉLECT BISTRO



## CHAMPAGNES

	4oz	btle
MIMOSA   BELLINI	10.50	
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

FRESH SQUEEZED ORANGE JUICE 4.50



## ŒUFS ET SANDWICHES

**OMELETTE AU CHÈVRE ET AUX CHAMPIGNONS**  
*seasoned Goat cheese omelette with fine herbs, served with a mushroom medley and young bok choy 15.95*

**ŒUFS BÉNÉDICTE**  
*two poached eggs on a croissant with ham and Hollandaise, served with mushroom & asparagus 16.95 (Gravlax substitution, add 1.00)*

**ŒUFS “EN COCOTTE” PROVENÇAL**  
*soft poached eggs, baked with ratatouille, pesto, and goat cheese. Served with traditional Fougasse bread 16.95*

**ŒUFS ET SAUCISSES FERMÈRES**  
*two eggs any style with our house-made pork sausages and Röstli potato 15.95*

**SANDWICH CROISSANT AU GRAVLAX**  
*House-cured salmon Gravlax sandwich on a croissant with seasoned cream cheese and cucumber, served with an arugula salad 15.95*

**CROQUE-MONSIEUR / CROQUE-MADAME**  
*the classic gratinéed sandwich with ham and cheese. Served with frites Monsieur 14.95 / Madame 15.95*



## SIDES

FRESHLY BAKED CROISSANTS by RAHIER 4.50  
ASPARAGUS | RÖSTI POTATOES | FRITES | MUSHROOM | SAUSAGES 5.50



## CLASSIQUES BRUNCH

**PAIN DORÉ AUX POMMES**  
*French Toast made with our House brioche, brandied apples, whipped yogurt and Canadian maple syrup 13.95*

**YOGURT BIO AUX PÊCHES**  
*Thick organic yogurt made and strained on premises, with chia, toasted almonds, berries, poached peaches, and kiwi chips 11.95*

**QUICHE MAISON**  
*Quiche Lorraine or Goat cheese served with arugula salad 15.95*



## SOUPES

**SOUPE DU JOUR 11.95**  
**SOUPE À L'OIGNON GRATINÉE 14.95**



## SALADES ET HORS D'ŒUVRE

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

**SALADE FRISÉE LARDONS**  
*frisée lettuce with pork lardons, avocado, tomato, Sherry vinaigrette, poached egg 15.95*

**BORÉCOLE À LA FAISSELLE DE BUFFLONNE**  
*kale, pistachios, charred leeks, local buffalo ricotta, olive oil vinaigrette 13.95*

**SALADE À LA BETTERAVE ET AU CHÈVRE**  
*roasted beets and assorted greens with aged Ontario goat cheese, hazelnuts, honey and crème fraîche 15.95*

**PLATEAU DE CHARCUTERIE**  
*daily assortment of house-cured meats 19.95*

All eggs are from hens roaming freely outdoors. We only feature seafood from fisheries certified sustainable by a reputable third-party such as **OceanWise**, **SeaChoice** or the **Seafood Trust**. We also privilege **organic** ingredients and products from **traditional** farming.

## TERRINE DE FOIE GRAS 18.95

*Best with one of our recommended sweet wines:*

Sauternes – (2oz) 14.50  
Alsace – Gewurztraminer (3oz) 7.50



## LES ENTRÉES

**ESCALOPE DE FOIE GRAS POÊLÉE**  
*Seared Foie Gras, white bean purée, wild blueberry preserve and puffed sorghum 19.95*

**STEAK GRILLÉ, ŒUF À CHEVAL**  
*grilled centre-cut filet, topped with a “fresh air”, sunny side up egg. Served with mushrooms and frites 19.95*

**STEAK TARTARE**  
*Grass-fed Angus beef Tartare with chopped pistachios, served with frites 18.95*

**BURGER D'AGNEAU À L'HARISSA**  
*Ontario lamb burger with Moroccan spices and aromats, served with frites 15.95*

**SAUMON GRILLÉ HOLLANDAISE**  
*grilled Atlantic salmon with Hollandaise sauce, asparagus, baby bok-choy, and rösti potato 19.95*

**CONFIT DE CANARD**  
*Ontario duck leg, moist and with crispy skin, served with potatoes au gratin 19.95*

**CHOUCRUTE GARNIE À L'ALSACIENNE**  
*House specialty! Fermented cabbage braised in white wine, with Heritage pork hock and lardons, ham and sausages 19.95*



## ASSIETTE DE FROMAGES

*A selection of 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-style, washed rind

**BÉNÉDICTIN** : whole milk, deeply veined blue cheese

*an industry-standard 15% gratuity is added onto tables of 6 guests or more. Merci.*

**Laura Maxwell, Chef**  
**Gavin Gordon, Executive Sous-Chef**  
**Jeremiah Courtney, Senior Sous-Chef**  
**Joel Watson and David Smith, Sous-Chef**