

LE SÉLECT BISTRO

LES SOUPES

SOUPE DU JOUR 11.95

SOUPE À L'OIGNON GRATINÉE
with genuine Swiss raw-milk Emmentaler 15.95

LES SALADES

SALADE MAISON

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

BORÉCOLE À LA FAISELLE DE BUFFLONNE
kale, pistachios, charred leeks, local buffalo
Ricotta, olive oil vinaigrette 15.95

SALADE À LA BETTERAVE & AU CHÈVRE
roasted beets and assorted greens
with aged Ontario goat cheese shavings,
hazelnuts and a honey dressing 15.95

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

LES HORS-D'ŒUVRE

BRANDADE DE MORUE

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

TARTARE DE SAUMON

with capers, dill, shallots, sunflower seeds,
horseradish, with a herb-infused virgin olive oil
and toasted slices of rye sourdough 16.95

TERRINE DE POISSON FUMÉ

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

HUÎTRES

OYSTERS ½ doz. \$19 / 1 doz. \$34

PARFAIT DE FOIES DE CANARD

duck liver parfait, pistachios and berries 15.95

ASSIETTE DE CHARCUTERIE

daily assortment of house-cured meats 19.95

ESCALOPE DE FOIE GRAS POÊLÉE

Seared Foie Gras, white bean purée, wild
blueberry preserve and puffed sorghum 19.95

VOL-AU-VENT D'ESCARGOTS

escargots in puff pastry with leeks,
cream, white wine, celeriac Rémolade 15.95

TERRINE DE FOIE GRAS 19.95

Best with one of our
recommended « vins doux » :

Sauternes (2oz) 14.50

or Gewurztraminer, Alsace (3oz) 7.50

MENU PRIX FIXE \$39

Soupe du jour • Salade maison
Pâté de Campagne

Steak frites (6oz Palette)
Duck confit
Risotto

Mousse au chocolat • Crème brûlée

LES VIANDES

PALETTE AUX ÉCHALOTES
grilled tender and lean 6oz "flapmeat steak"
with caramelized shallots and frites 29.95

STEAK TARTARE

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

PAVÉ DE BŒUF « AU POIVRE »

8 oz centre cut filet, green peppercorn
sauce with Brandy and cream.
Served with frites 35.95

TYPIQUE BISTRO

CHOUCROUTE GARNIE

The House specialty!
Cabbage braised in white wine,
with pork hock, lardons, Strasbourg
& smoked Montbéliard sausages 29.95

STEAK HACHÉ D'AGNEAU À L'HARISSA
lamb burger with Moroccan spices and
aromats, served with frites 15.95

PALERON DE BŒUF BOURGUIGNON

slowly braised beef with red wine sauce,
crispy pork lardons and Alsatian spätzle 27.95

GIGOT D'AGNEAU AU JUS

roasted fresh Ontario leg of lamb
with a lemon and rosemary jus 35.95

SUPRÊME DE POULET CHASSEUR

roasted chicken supreme with a tomato and
white wine sauce, Chanterelles, Savoy cabbage
and roasted heirloom carrots 26.95

CONFIT DE CANARD

duck leg confit with crispy skin, served
with veg from the garden, potatoes au gratin
One leg: 22.95 / Two legs 29.95

CASSOULET

braised white lingot beans with lamb, pork
belly, Toulouse sausage and duck confit 29.95

VÉGÉTARIEN

GARGOUILLOU

croquettes of quinoa and sweet potato,
ratatouille, toasted almonds 22.95

RISOTTO AUX ASPERGES

tossed with an asparagus and wild onion
purée, served with morels, smoked
tomatoes, and Parmesan 19.95

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.

Private salons available for special functions

For tables of 6 or more, an industry standard
15% gratuity is added to the gross total. Merci.

LA PÊCHE

FILET DE MAQUEREAU GRILLÉ
grilled mackerel filet, toasted almonds,
fennel, dates, soya beans, tomato,
and crunchy focaccia croûtons 23.95

BOUILLABAISSE À LA RASCASSE
a flavourful fish soup – as intense as the one
served in Marseille–, with red rockfish, shellfish,
croûtons, grated cheese and Rouille 29.95

SALADE NIÇOISE

duo of Albacore tuna, one confit, the other seared
rare, served on a salad of French green beans,
tomato, egg, white anchovy and black olives 24.95

SAUMON POCHÉ

lightly poached Atlantic salmon served cold
on a salad of red quinoa, with fennel,
candied ginger and asparagus sauce 28.95

MOULES À LA PROVENÇALE
steamed mussels, white wine, saffron,
tomato, leeks & fine herbs 21.95

PLATS DU JOUR

LUNDI

BOUDIN NOIR AU SARRASIN
crispy seared terrine of boudin with
buckwheat, roasted apple, pulled pork,
and a red wine, Port, mustard sauce 26.95

MARDI

ST-JACQUES SAUCE VERTE
seared scallops, with a warm
grilled baby gem lettuce, pea tendrils,
and fried green tomatoes 31.95

MERCREDI

QUEUE DE BŒUF
open face oxtail ravioli with salsifi,
Port and red wine sauce 29.95

JEUDI

RIS DE VEAU
sweetbread braised in a Madeira sauce
with a medley of mushrooms 29.95

VENDREDI

RASCASSE À L'OCCITANE
seared red rockfish, with a tomato fondue,
ratatouille, fennel & olive 29.95

SAMEDI-DIMANCHE

TENDRON DE BŒUF
beef shortrib smoked & braised for 72h,
with greens and pommes fourchette 35.95

ASSIETTE DE FROMAGE

artisan cheeses 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

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



VINS MAISONS

Please ask for the full wine list.

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
SYRAH/GRENACHE – Gérard Bertrand	7.75	13.25	44.00	55.00
CABERNET – Villa des Anges, Languedoc	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, Mendoza	8.50	14.75	52.00	65.00
ESTATE PINOT NOIR – Hidden Bench (Org)	9.25	15.75	55.00	70.00
BORDEAUX – Château Haut Lalande	8.50	14.75	52.00	65.00

VINS BLANCS	3oz	5oz	½L	Btle
CHARDONNAY – (Org.) Échos, Tawse, Niagara	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
VOIGNIER – Jean-Luc Colombo	8.25	14.25	48.00	60.00
SANCERRE – Château de Sancerre	9.25	15.75	55.00	70.00
MUSCADET – Coing de Sèvre	7.50	11.50	40.00	50.00

PREMIUM ALSATIAN VARIETALS	3oz	5oz	½L	Btle
PINOT GRIS – Paul Zinck, Alsace	8.50	14.75	52.00	65.00
RIESLING – Rosewood, Niagara	7.50	11.50	40.00	50.00
GEWURZTRAMINER – Joseph Cattin, Alsace	7.50	11.50	40.00	50.00

ROSÉS DE PROVENCE	3oz	5oz	½L	Btle
CAMARGUE – Gris de Gris (Org.)	7.75	13.25	44.00	55.00
CÔTES DE PROVENCE – Cave Florent	7.75	13.25	44.00	55.00



CHAMPAGNE COCKTAILS

KIR CHÉRI –with a dash of cherry liqueur	11.25
KIR SAINT-GERMAIN –with a dash of Elderflower liqueur	12.50
KIR ROYAL –with a dash of Cassis liqueur	11.50
NAPOLÉON – Brandy, Cointreau, lemon juice	12.75
WELLINGTON – Gin, Cinzano, lemon juice	12.75
RINQUINQUIN SPRITZ – soda water & south of France peach liqueur	12.50



CLASSIC COCKTAILS

VIEUX CARRÉ Rittenhouse rye, Cognac, Cinzano, bitters <i>originated at the Carrousel Bar in New Orleans in the 1930s</i>	16.50
BOULEVARDIER Woodford Bourbon, Campari & Cinzano <i>1927, Paris' Harry's Bar. Created for Erskinne Gwynne, the editor of the English language literary magazine « Le Boulevardier »</i>	15.25
SAZERAC Rittenhouse rye, Absinthe, bitters <i>First cocktail on record. 1850 New Orleans. Bar of origin unknown</i>	15.25
FRENCH BLONDE Bulldog gin, Lillet, St-Germain, grapefruit, bitters <i>Paris Ritz Hotel, Bar Hemingway</i>	15.50



DRAUGHT BEERS

A hand-picked selection from France, Germany, Québec and Ontario

	12 oz	16 oz	Pint
KRONENBOURG 1664 (France, 5%) <i>The classic European lager from Strasbourg, Alsace.</i>			8.00
ESTRELLA DAMM (Barcelona, 5%) <i>A lager with a nice balance of grain flavours & bitterness</i>	6.00		8.00
LA FIN DU MONDE (Québec, 9%) <i>A Belgium inspired Tripel with intense spicy flavours of cloves, ginger and citrus.</i>			7.00
BLANCHE DE CHAMBLY (Québec, 5%) <i>Blended from un-malted Québec wheat and barley malt, to which spices are added, along with a light hopping.</i>			7.00
LIFE IN THE CLOUDS (Ontario, 6.1%) <i>New England style IPA with a pillowy mouth feel. Fruit forward with citrus and melon aromas.</i>			9.00
COLLINGWOOD PILSNER (Ontario, 4.6%) <i>Czech-inspired pilsner that is crisp & clean with well balanced hops.</i>	5.00		7.00
McAUSLAN CREAM ALE (Québec, 5%) <i>Softly carbonated cream ale with a rich and creamy head.</i>	5.00		7.00
LA CHOUFFE PALE ALE (Belgium, 8%) <i>Premium Belgium ale with hints of fruit & coriander.</i>			8.00



BOTTLED BEERS

Please see the wine list for our full selection of beers from around the world.

BELGIUM	
Chimay Blanche, Tripel (8%, 330 ml)	10.50
Chimay Bleu (9%, 330ml)	12.95
Chimay Première Rouge (7%, 750ml)	18.00
Delirium Tremens (8.5%, 330ml)	8.50
De la Senne Taras Boulba Belgian Ale (4.5%, 330ml)	8.50
De la Senne Racines Saison (5%, 330ml)	8.50
De La Senne Zinnebir Golden (6%, 330ml)	8.50
Duvel (8.5%, 330ml)	10.00
Lefte Blonde (5.5%, 330 ml)	7.50
Lefte Brune (6.5%, 330 ml)	7.50
Rochefort 8 (9.2%, 330ml)	10.50
Rochefort 10 (11.3%, 330ml)	11.00
Stella Artois (5%, 330ml)	7.50
QUÉBEC	
Trois Pistoles (9%, 341ml)	6.50
Cheval Blanc (5%, 341ml)	6.50
La Pitoune Pilsner (5%, 375 ml)	9.00
La Saison du Tracteur (6%, 375ml)	11.00
La Grivoise de Noel Strong Ale (7.5%, 375ml)	9.50
FRANCE	
X.O. Beer (5.9%, 330 ml)	8.50
Kronenbourg Blanc (5%, 330 ml)	7.50
MINERAL WATER (750 ml)	6.50