

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, hazelnuts,
honey and crème fraîche 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, and potato gaufrette 16.95

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

HÛTRES
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 Rémoulade 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

CUISSOT DE CHEVREUIL
seared Red Deer haunch served rare with
braised red cabbage, celeriac purée, Brussel
sprouts, leafy greens, and a red wine sauce 36.95

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, green beans 22.95

RISOTTO AUX CHAMPIGNONS
served with Chanterelles, Hen of the Woods,
King oysters, Pleurotus, roasted pinenuts,
braised fennel, & roasted Parmesan Tuiles 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 RÔTI VAPEUR
steamed roasted salmon served on sprouted lentils
with celery, charred shallots, celeriac purée 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 AU CHOU-FLEUR
seared scallops, cauliflower purée,
grilled endive and wild mushroom 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