



## LES SOUPES

**SOUPE DU JOUR 11.95**

**SOUPE À L'OIGNON GRATINÉE**  
*with genuine Swiss raw-milk Emmentaler 14.95*



## LES SALADES

**SALADE MAISON**

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

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

**SALADE DE BETTERAVE AU CHÈVRE**  
*roasted beets 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*



## ŒUFS ET SANDWICH

★ Eggs are from hens roaming outside, naturally raised on local farms

**OMELETTE AU FROMAGE**  
*fine herb omelette with creamy Maître Jules cheese or seasoned Goat cheese. Served with vegetables and potato au gratin 15.95*

**QUICHE MAISON**  
*quiche (Lorraine or Goat cheese) served with arugula salad and a Jerez dressing 15.95*

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



## LES HORS-D'ŒUVRE

**SOCCA PROVENÇALE**  
*Gluten-free chickpea galette, charred eggplant purée, smoked dried tomato, Buffalo fresh ricotta, roasted red peppers 14.95*

**TARTARE DE SAUMON**  
*with capers, dill, shallots, sunflower seeds, horseradish, and potato gaufrette 14.95*

**TERRINE DE POISSON FUMÉ**  
*airy terrine of smoked Georgian Bay whitefish, served with puffed seeds and grilled home-baked foccacia 13.95*

**BRANDADE DE MORUE**  
*Fogo Island cod whipped with potato, crème fraîche and virgin olive oil 15.95*

**PARFAIT DE FOIES DE CANARD**  
*duck liver parfait, pistachios and berries 15.95*

**ASSIETTE DE CHARCUTERIE**  
*daily assortment of house-cured meats 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.

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



# LE SÉLECT BISTRO

**TERRINE DE FOIE GRAS 18.95**

*Best with a glass of:  
Sauternes (2oz) 14.50  
or Gewurztraminer d'Alsace (3oz) 7.50*



## LES VIANDES

**PETIT FILET DE BŒUF GRILLÉ**  
*grilled 4oz centre-cut filet with wilted arugula, chick peas & tomatoes 17.95*

**PALETTE AUX ÉCHALOTES**  
*grilled tender & lean 6oz flapmeat steak with caramelized shallots and frites 19.95*

**STEAK TARTARE**  
*Grass-fed Angus beef Tartare with chopped pistachios. Served with frites 18.95*

**PAVÉ DE BŒUF « AU POIVRE »**  
*8oz centre cut filet of beef with a green peppercorn sauce, Brandy & cream. Served with frites 29.95*

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



## TYPIQUE BISTRO

**CONFIT DE CANARD**  
*traditional duck leg confit with crispy skin, served with potato au gratin 18.95*

**CASSOULET**  
*braised white lingot beans with lamb, pork, Toulouse sausage and duck confit 18.95*

**SUPRÊME DE POULET CHASSEUR**  
*roasted chicken supreme with a tomato and white wine sauce, Chanterelles, Savoy cabbage and roasted heirloom carrots 18.95*

**CHOUROUTE ALSACIENNE**  
*The House specialty!  
Cabbage braised in white wine, with pork hock, lardons, Strasbourg & smoked Montbéliard sausages 19.95*

**PALERON DE BŒUF BOURGUIGNON**  
*slowly braised beef with red wine sauce, crispy pork lardons, Alsatian spätzle 19.95*



## VÉGÉTARIEN

**GARGOUILLOU**  
*light tempura of squash, with ratatouille, toasted almonds, and mustard sprouts 18.95*

**RISOTTO AUX CHAMPIGNONS**  
*served with Chanterelles, Hen of the Woods, King oysters, pleurotus, roasted pinenuts, braised fennel, roasted Parmesan Tuiles 16.95*

*Private salons available for special functions*

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



## LA PÊCHE

**FILET DE MAQUEREAU GRILLÉ**  
*grilled mackerel filet, soya beans, tomato, toasted almonds, pork jowl, and verjus 17.95*



**HÛTRES**  
**OYSTERS ½ doz. \$19 / 1 doz. \$34**

**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 18.95*

**SAUMON RÔTI VAPEUR**  
*steamed roasted salmon served on sprouted lentils with celery, charred shallots, celeriac purée 19.95*

**MOULES AU PORC FUMÉ ET À LA « FIN DU MONDE »**  
*Atlantic Mussels steamed in strong Québec Ale with smoked pulled pork 19.95*



## PLATS DU JOUR

\$19.95

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

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

**MERCREDI**  
**ST-JACQUES AU CHOU-FLEUR**  
*seared scallops with a cauliflower purée, grilled endive, seaweed and wild mushroom*

**JEUDI**  
**QUEUE DE BŒUF**  
*open face oxtail ravioli with salsifis, Port and red wine sauce*

**VENDREDI**  
**RASCASSE SAUCE CRESSON**  
*seared red rockfish, sunchoke, white anchovy, watercress Beurre Blanc*

**SAMEDI / DIMANCHE**  
**BRUNCH**



## ASSIETTE DE FROMAGE

*A selection of artisan cheeses from Québec and 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, washed rind*

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