



# LE SÉLECT BISTRO



## VINS MAISONS

Over 1,000 wines lie in the cellar. Please ask for the full wine list.

CHAMPAGNE & SPARKLINGS	4oz	Btle
CAVA – Brut Reserva, Segura Viudas (España)	9.50	48.00
CRÉMANT DE BOURGOGNE ROSÉ – Vitteaut-Alberti	12.25	70.00
CHAMPAGNE – Piper-Heidsieck, Brut	19.95	120.00

VINS ROUGES	3oz	5oz	½L	Btle
MERLOT/CAB – Henry of Pelham, Niagara	5.50	8.50	30.00	38.00
SYRAH/ GRENACHE – Gérard Bertrand	7.00	10.75	35.00	48.00
CABERNET – Villa des Anges, Languedoc	6.50	10.25	32.00	45.00

PREMIUM ROUGES	3oz	5oz	½L	Btle
MALBEC – Sottano, Argentina	9.25	14.00	45.00	60.00
RHÔNE - Domaine Sabon '15	8.00	12.25	42.00	55.00
PINOT NOIR – (org.) Hidden Bench, Niagara	9.25	14.00	45.00	60.00
BORDEAUX – Château de Panigon '10	10.50	15.00	48.00	65.00

VINS BLANCS	3oz	5oz	½L	Btle
CHARDONNAY – (org.) Échos, Tawse, Niagara	8.00	12.25	42.00	55.00
CHABLIS –Domaine Laroche	8.00	12.25	42.00	55.00
VIOGNIER – Jean-Luc Colombo	8.00	12.25	42.00	55.00
SANCERRE – Château de Sancerre	10.50	15.00	48.00	65.00
SAUVIGNON-LOIRE – Jacky Marteau	6.00	9.50	30.00	42.00
MUSCADET – Coing de Sèvre	7.00	10.75	35.00	48.00

PREMIUM ALSATIAN VARIETALS	3oz	5oz	½L	Btle
PINOT GRIS – Paul Zinck, Alsace	9.25	14.00	45.00	60.00
RIESLING – Rosewood, Niagara	7.00	10.75	35.00	48.00
GEWURZTRAMINER –Pierre Sparr, Réserve, Alsace	8.00	12.25	42.00	55.00

ROSÉ DE PROVENCE	3oz	5oz	½L	Btle
Château la Tour de L'Évêque (org)	8.00	12.25	42.00	55.00
CAMARGUE – (Org.) Gris de Gris	7.50	11.50	36.00	50.00



## LES HORS-D'ŒUVRE

SOUPE DU JOUR 9.50

SOUPE À L'OIGNON GRATINÉE 13.95

SALADE MAISON

assorted greens with fennel, beet, kale, red watercress, and a honey mustard vinaigrette 9.95

SALADE DE BETTERAVE AU CHÈVRE CHAUD

roasted beets with aged Ontario goat cheese, toasted hazelnuts, honey and crème fraîche 14.95

TERRINE DE POISSON FUMÉ

airy terrine of smoked Georgian Bay whitefish, served with grilled home-baked foccacia 12.95

TERRINE DE FOIE GRAS

Fresh foie gras terrine 17.00

Best with one of our recommended sweet wines:

Sauternes (2oz) 14.50

Gewurztraminer, Alsace (3oz) 8.00

BRANDADE DE MORUE

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

ASSIETTE DE CHARCUTERIE

daily assortment of cured meats, terrines and saucissons 18.95



## TYPIQUE BISTRO

SAUMON POCHÉ, SALADE DE QUINOA

lightly poached Atlantic salmon served cold on a salad of red quinoa with asparagus sauce 17.95

CASSOULET

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

CHOUROUTE ALSACIENNE

fermented cabbage braised in white wine, with pork hock, ham and sausages 18.95

Best with a glass of Rosewood Riesling or a Kronenbourg on draught

We only feature seafood from fisheries certified sustainable by a reputable third-party such as OceanWise, SeaChoice, or the Marine Stewardship Council. We also privilege organic ingredients and products from traditional farming.

## STEAK FRITES MENU

\$19.95 PRIX FIXE

includes starter or dessert

SOUPE DU JOUR

SALADE MAISON

assorted greens with fennel, beet, kale, red watercress, and a honey mustard vinaigrette

STEAK FRITES

grilled 4oz filet served with caramelized shallots

STEAK HACHÉ D'AGNEAU À L'HARISSA

grilled lamb burger with Moroccan spices and aromats served with frites

CONFIT DE CANARD

duck leg, moist and with crispy skin, served with frites

RISOTTO AUX POIS VERTS

grilled wild leeks, fresh peas, braised fennel, mint, sorrel, and Parmesan

CRÈME BRULÉE

served with fresh berries

MOUSSE AU CHOCOLAT

made with dark chocolate



ASSIETTE DE FROMAGE

artisan cheese from Québec & Ontario 18.95

MAÎTRE JULES

a soft cheese with a creamy texture

EAGLE'S NEST

medium-firm goat cheese

OXFORD'S HARVEST

Tomme-like, semi firm, with a washed rind

BLEU BÉNÉDICTIN

whole milk, deeply veined blue cheese

Private salons available for special functions