



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)	10.25	50.00
CRÉMANT DE BOURGOGNE ROSÉ – Vitteaut-Alberti	14.00	30.00
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
CABERNET – Villa des Anges, Languedoc	7.75	13.25	44.00	55.00
SYRAH/GRENACHE – Gérard Bertrand, 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, Argentina	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
VIOGNIER – 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
AIX EN PROVENCE – Cave Florent	7.50	11.50	40.00	50.00
CAMARGUE – Gris de Gris (Org.)	7.75	13.25	44.00	55.00



LES HORS-D'ŒUVRE

SOUPE DU JOUR 11.95

SOUPE À L'OIGNON GRATINÉE 14.95

SALADE MAISON

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

SALADE DE BETTERAVE AU CHÈVRE CHAUD

*roasted beets with aged Ontario goat cheese,
toasted hazelnuts, honey and crème fraîche 15.95*

TERRINE DE POISSON FUMÉ

*airy terrine of smoked Georgian Bay whitefish,
served with grilled home-baked foccacia 13.95*

TERRINE DE FOIE GRAS

Fresh foie gras terrine 18.95

*Best with one of our
recommended sweet wines:*

Sauternes (2oz) 14.50

Gewurztraminer, Alsace (3oz) 7.50

BRANDADE DE MORUE

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

PLATEAU DE CHARCUTERIE

daily assortment of cured meats, terrines and saucissons 19.95



TYPIQUE BISTRO

SAUMON GRILLÉ

grilled salmon served with frites 19.95

CASSOULET

Will be back in the fall.

CHOUROUTE ALSACIENNE

*fermented cabbage braised in white wine,
with pork hock, ham and sausages 19.95*

*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 or SeaChoice. 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 tender and lean 6oz Palette steak
with caramelized shallots and frites*

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 ASPERGES

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

CRÈME BRULÉE

served with fresh berries

MOUSSE AU CHOCOLAT

served with Macaron



ASSIETTE DE FROMAGE

artisan cheese from Québec & Ontario 19.95

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