



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 –Pierre Sparr Reserve	7.75	13.25	44.00	55.00

ROSÉS DE PROVENCE	3oz	5oz	½L	Btle
CÔTES DE PROVENCE – Hecht & Bannier	8.25	14.25	48.00	60.00



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

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 CHAMPIGNONS

*with Chanterelles, Hen of the Woods, King oyster
mushrooms, Pleurotus, roasted pinenuts,
leeks, fennel and Parmesan Tuiles*

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



DRAUGHT BEERS

	12 oz	16oz	Pint
KRONENBOURG 1664 (France, 5%) <i>The classic European lager from Strasbourg, Alsace.</i>		8.00	
ESTRELLA DAMM (Spain, 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 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.

OLD WORLD	
Delirium Tremens (8.5%, 330ml)	8.50
De la Senne Racines Saison (5%, 330ml)	8.50
De la Senne Zinnebir Golden Ale (6%, 330ml)	8.50
NEW WORLD	
Stillwater Cellar Door Wheat Beer (6.6%, 355ml)	9.00
Stillwater American Saison (6.8%, 355ml)	9.50
Cheval Blanc (5%, 341ml)	6.50
MINERAL WATER (650ml)	6.50



MARTINIS & COCKTAILS

VODKA MARTINI	
Zubrowka, Ketel One, Tito's	12.50
Absolut, Stolichnaya,	12.75
Grey Goose, Belvedere, Chopin	14.00

GIN MARTINI	
Beefeater, Tanqueray, Bombay Sapphire	12.75
Hendricks, Tanqueray 10, London Dry No.3	13.75
Vesper Martini (Tanqueray, Absolut, Lillet Blanc)	14.75

FOR A SWEETER TOOTH	
<i>Our chocolate martinis are made with Dark Chocolate Liqueur.</i>	
Plain, or with Framboise, Cassis or Orange	14.00
Lyehee Martini	14.50
Cosmopolitan	13.25

CHAMPAGNE COCKTAILS	
KIR CHÉRI – sparkling wine with a dash of local cherry juice	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



WHISKIES

Please see the wine list for our full selection of whiskies.

SCOTCH SINGLE MALT	
The Glenrothes, Vintage 1995, Speyside	12.50
Bowmore, 12 year old, Islay	10.00
Highland Park, 12 year old, Orkney Islands	10.50
Oban, 14 year old, Highland	16.50
MacAllan, Gold, Highland	10.00
Laphroaig, 10 year old, Islay	12.50
Lagavulin, 16 year old, Islay	16.50
Balvenie, 12 year old, Doublewood Malt	13.50

SCOTCH BLENDED	
Té Bheag, Connoisseur's Blend	8.00

BOURBON	
Maker's Mark, Jack daniels, Woodford Reserve	8.50
Jefferson Reserve	11.50
Blanton's, Gold Edition Single Barrel	14.50



STEAK FRITES

LUNCH