



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
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
GRENACHE/SYRAH – Gérard Bertrand, Languedoc	7.75	13.25	44.00	55.00
PINOT NOIR – Hidden Bench, Niagara (Org.)	9.25	15.75	55.00	70.00
BORDEAUX – Château l'Espérance	8.50	14.75	52.00	65.00

VINS BLANCS	3oz	5oz	½L	Btle
CHARDONNAY – Estate, Tawse, Niagara (Org.)	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, Rhône	8.25	14.25	48.00	60.00
MUSCADET – Coing de Sèvre	7.50	11.50	40.00	50.00

PREMIUM ALSATIAN VARIETALS	3oz	5oz	½L	Btle
PINOT GRIS – Schlumberger, Alsace	8.50	14.75	52.00	65.00
RIESLING – Rosewood, Niagara	7.50	11.50	40.00	50.00
GEWURZTRAMINER –Pierre Sparr Réserve	7.75	13.25	44.00	55.00

ROSÉS DE PROVENCE	3oz	5oz	½L	Btle
CÔTES DE PROVENCE – Bouisse-Matteri	8.25	14.25	48.00	60.00
BANDOL – Hecht & Bannier	9.25	15.75	55.00	70.00



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, assorted greens, shavings of aged Ontario goat cheese
hazelnuts, heavy cream, and a honey, apple cider vinaigrette 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

PARFAIT DE FOIES DE CANARD

duck liver parfait, pistachios and berries 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

Private salons available for special functions

Laura Maxwell, Chef
Jeremiah Courtney, Executive Sous-Chef
Joel Watson, David Smith, Dennis shin, Sous-Chefs

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

organic greens, fennel, Swiss chard, kale,
pickled radish, honey-thyme 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 POIS VERTS

with sweet peas, zucchini, heirloom tomato,
fennel, mint and Goat cheese

CRÈME BRULÉE

served with fresh berries

POT DE MOUSSE AU CHOCOLAT

served with a Passion Fruit 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

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