



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)	11.50	55.00
CRÉMANT DE BOURGOGNE ROSÉ – Vitteaut-Alberti	15.00	85.00
CHAMPAGNE – Taittinger, Brut Réserve	22.50	140.00

VINS ROUGES	3oz	5oz	½L	Btle
MERLOT/CAB – Henry of Pelham, Niagara	6.50	11.50	35.00	50.00
CABERNET – Villa des Anges, Languedoc	7.75	13.75	42.00	60.00
GRENACHE/SYRAH – Gérard Bertrand, Languedoc	7.75	13.75	42.00	60.00
RHÔNE – Roger Sabon	8.50	14.75	46.00	65.00

PREMIUM ROUGES	3oz	5oz	½L	Btle
MALBEC – Sottano, Argentina	9.25	16.25	49.00	70.00
PINOT NOIR – Hidden Bench, Niagara (Org.)	9.25	16.25	49.00	70.00
BORDEAUX – Château Pey la Tour	9.25	16.25	49.00	70.00

VINS BLANCS	3oz	5oz	½L	Btle
CHARDONNAY – Quarry Road, Tawse, (Org.)	8.50	14.75	46.00	65.00
CHABLIS –Domaine Laroche	8.50	14.75	46.00	65.00
SAUVIGNON BLANC – La Source, Languedoc	7.25	12.75	39.00	55.00
VIOGNIER – Jean-Luc Colombo, Rhône	8.50	14.75	46.00	65.00
MUSCADET – Coing de Sèvre	7.25	12.75	39.00	55.00

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 – Willm Réserve	8.50	14.75	46.00	65.00

ROSÉ DE PROVENCE	3oz	5oz	½L	Btle
CÔTES DE PROVENCE – Tour l'Évêque (Org)	9.75	16.75	56.00	75.00



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 focaccia 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

CHOUCROUTE 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 CHAMPIGNONS
with Chanterelles, Hen of the Woods, King
oyster mushroom, Pleurotus, roasted pinenuts,
leeks, fennel, and Parmesan Tuiles

CRÈME BRULÉE
served with fresh berries

POT DE MOUSSE AU CHOCOLAT
potted dark chocolate mousse



ASSIETTE DE FROMAGE
artisan cheese from Québec & Ontario 19.95

MAÎTRE JULES
a soft cheese with a creamy texture

CHÈVRE NOIR
medium-firm goat cheese

HANDECK
COMTÉ-like, firm, with nutty overtones

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.