

## LES HORS D'ŒUVRES

- SOUPE À L'OIGNON *French onion soup* 14  
 CRÈME DE CHAMPIGNONS *cream of mushroom soup* 12  
 SALADE TRUFFÉE  
*truffled green salad, black truffle vinaigrette, radish, Parmigiano-Reggiano* 13  
 SALADE CÉSAR *romaine, maple bacon, garlic Parmigiano-Reggiano croûtons* 15  
 POULPE & CHORIZO  
*octopus & chorizo salad, kale, fingerling potatoes, romesco sauce, olives, toasted almonds* 18  
 ARTICHAUT ET BLEU  
*artichoke & blue cheese salad, farmhouse onion, blue cheese, fine herbs* 16  
 STEAK TARTARE *mustard, pickles, crisp baguette* 17 / 27  
 ESCARGOT *garlic, parsley, almonds, pickled mushrooms, grilled focaccia* 18  
 SAUMON FUMÉ *smoked salmon, crème fraîche, cornichons, pumpernickel croûtons* 16  
 FOIE GRAS POÊLÉ *seared foie gras, Niagara peach flapjack, peanut marzipan* 26  
*with a glass of 2016 Cave Spring 'Indian Summer' Late Harvest Riesling* 12

## PETITS PLATS

- CREVETTE  
*Peel & Eat shrimp, garlic white wine butter* 23  
 ÉPERLAN  
*fried smelts, fennel aioli* 11  
 CUISSES DE GRENOUILLE  
*pan-fried frogs' legs, 'nduja aioli* 19  
 OREILLE DE COCHON  
*crispy pigs' ears, parsley, pickles* 9  
 MOUSSE DE FOIE  
*chicken liver parfait, Biff's mustard, cornichons, crisp baguette* 15

### BIFF'S FIXE

choice of app, main & dessert  
 45,95

- CRÈME DE CHAMPIGNONS  
 -  
 SALADE VERTE TRUFFÉE  
 -  
 MOUSSE DE FOIE  
 ←————→  
 POULET RÔTI  
 -  
 GNOCCHI PARISIENNE  
 -  
 CONFIT DE CANARD  
 -  
 TRUITE  
 ←————→  
 CRUMBLE AUX POMMES  
 -  
 CRANBERRY CLAFOUTIS

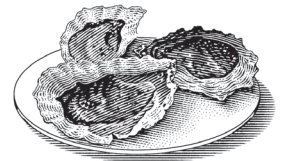
## Pour la Table

CAMEMBERT  
*baked Camembert, pickles, crusty bread, fruit preserve*  
 half 18 full 32

PLATEAU DE  
 CHARCUTERIE  
 small 18 large 26

CHARCUTERIE  
 & FROMAGES 38

PLATEAU DE FRUITS DE MER  
*oysters, cracked crab legs, shrimp, smoked salmon* 65



## LES ENTRÉES

- GNOCCHI PARISIENNE *pan-fried gnocchi, Gruyère, roasted mushrooms, white wine* 24  
 BOURRIDE *fish stew with shrimp, scallop, tuna, leek, zucchini* 32  
 PASTA PROVENÇAL *spaghetti, 'nduja, fennel, rapini, Syrah tomato sauce* 25  
 PERCHE *ocean perch fish fry, cauliflower, green bean amandine, brown butter* 29  
 MOULES FRITES *steamed mussels, served with fries*  
*choice of white wine cream or curry sauce* 24  
 AGNEAU *braised lamb shoulder, spätzle, mint sauce, turnips* 38  
 TOURTIÈRE *meat pie, roasted root vegetables, white gravy* 24  
 JARRET DE PORC *crispy fried pork knuckle, choucroute, new potato, sauce charcutière* 30  
 POULET RÔTI *roast heritage half chicken, truffled potato, sauce albuféra* 32  
 FOIE DE VEAU *grilled calf's liver, garlic mashed potatoes, crispy bacon, French onion jus* 27  
 TRUITE *slow-poached trout, new potato, mushrooms, shallot, crème fraîche sauce* 32  
 CONFIT DE CANARD  
*duck confit, Lyonnaise potatoes, broccoli, farmhouse bacon, sherry-glazed mushrooms* 30  
 BŒUF BOURGUIGNON *red wine braised beef, mushrooms, pommes aligot, jus* 38  
 MERGUEZ BURGER *harissa-spiced lamb, rosemary brioche, red pepper chutney* 19

## Features

### HALF-PRICED WINE

Enjoy select half-priced bottles of wine every  
 Wednesday from 4pm and Sunday from 5pm

### BUCK-A-SHUCK

\$1 oysters every Wednesday from 4pm and Saturday  
 from 5pm with the purchase of a bottle of wine

## STEAK FRITES ET PLUS

with haricot verts & frites  
 choice of Béarnaise or peppercorn sauce

7OZ PALERON *flat iron steak* 29

6OZ FILET DE BŒUF 37  
*beef tenderloin*

THON BLANC *albacore tuna* 29

CHOUX FLEUR AU GRATIN 21  
*cauliflower gratin*

CÔTE DE BŒUF 85  
*bone-in rib eye*

## L'ACCOMPAGNEMENT

FRITES *with rouille* 9

CHAMPIGNONS 11

POMMES ALIGOT 9

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen

🍴 CHEF BILL OSBORNE 🍴