

LES HORS D'ŒUVRES

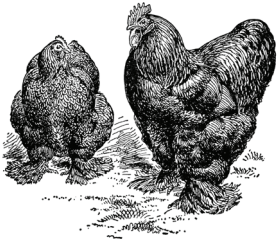
- SOUPE À L'OIGNON *French onion soup* 14
 CRÈME DE CHAMPIGNONS *cream of mushroom soup* 12
 SALADE TRUFFÉE
truffled green salad, black truffle vinaigrette, radish, Parmigiano-Reggiano 13
 SALADE CÉSAR *romaine, maple bacon, garlic Parmigiano-Reggiano croûtons* 15
 STEAK TARTARE *mustard, pickles, crisp baguette* 17 / 27
 MOUSSE DE FOIE *chicken liver parfait, Biff's mustard, cornichons, crisp baguette* 15

STEAK FRITES ET PLUS

with haricot verts & frites

- 7OZ PALERON *flat iron steak* 29
 6OZ FILET DE BŒUF *beef tenderloin* 37
 THON BLANC *albacore tuna* 29
 CHOUX FLEUR AU GRATIN *cauliflower gratin* 21

les œufs



OMELETTE

mushroom, Gruyère 19
 add ham 6 add crab 12

QUICHE LORRAINE

bacon, leeks, Gruyère, green salad 17

ŒUFS EN COCOTTE

baked eggs, broccoli, cheese, grilled bread 19

LES ENTRÉES

FRUITS DE MER

- MOULES FRITES *steamed mussels, served with fries choice of white wine cream or curry sauce* 24
 POULPE & CHORIZO
octopus & chorizo salad, kale, fingerling potatoes, romesco sauce, olives, toasted almonds 21
 THON NIÇOISE
seared albacore tuna, greens, green beans, cherry tomatoes, anchovies, hard-boiled egg 29
 SALADE DE MORUE
cod cobb salad, smoked Fogo Island cod, greens, new potatoes, avocado, bacon, hard-boiled egg 25

LES SANDWICHES

SERVED WITH GREEN SALAD OR FRIES

- CROQUE MADAME *ham, Gruyère, fried egg* 20
 CLUB SANDWICH *chicken, house bacon, lettuce, oven-dried tomato, harissa mayo* 19
 SAUMON FUMÉ *smoked salmon, pumpernickel, cream cheese, tarragon* 23
 MERGUEZ BURGER
harissa-spiced lamb, rosemary brioche, red pepper chutney 19
 BRIE BURGER
ground short rib, caramelized onions, mushrooms, truffle crème fraîche 21

SPÉCIALITÉS DE BISTRO

- SALADE LYONNAISE AU POULET RÔTI
roast chicken Lyonnaise salad, frisée, bacon, crème fraîche dressing 19
 COQ AU VIN *red wine braised chicken, spätzle, bacon lardons, mushrooms* 28
 FOIE DE VEAU *grilled calf's liver, garlic mashed potatoes, crispy bacon, onion jus* 27
 TOURTIÈRE *meat pie, roasted root vegetables, white gravy* 24
 GNOCCHI PARISIENNE *pan-fried gnocchi, Gruyère, roasted mushrooms, white wine* 24

LES DESSERTS

- GÂTEAU CHOCOLAT *chocolate cake, peanut butter mousse, toffee sauce* 11
 CRANBERRY CLAFOUTIS *almonds, vanilla ice cream* 11
 CRUMBLE AUX POMMES *apple crumble, vanilla crème* 11
 SELECTION DE FROMAGES *O&B Artisan loaf, raw honey* 9/20g
 CRÈME BRÛLÉE 11
 GLACES ET SORBETS 9

BIFF'S FIXE

choice of soup & main
 29,95

CRÈME DE CHAMPIGNONS

MOUSSE DE FOIE

CLUB SANDWICH

THON NIÇOISE

POULPE & CHORIZO

O&B ARTISAN BREAD
 AVAILABLE UPON
 REQUEST

HALF-PRICED WINE

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



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