

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
 ESCARGOT *garlic, parsley, almonds, pickled mushrooms, grilled focaccia* 18
 SAUMON FUMÉ *smoked salmon, crème fraîche, cornichons, pumpernickel croûtons* 16

PETITS PLATS

- ÉPERLAN
fried smelts, fennel aioli 11
 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

LES ENTRÉES

- GNOCCHI PARISIENNE *pan-fried gnocchi, Gruyère, roasted mushrooms, white wine* 24
 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
 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

L'ACCOMPAGNEMENT

- FRITES *with rouille* 9
 CHAMPIGNONS 11
 POMMES ALIGOT 9

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

FEATURES

GAME DAY STEAK

Join us before a home hockey game and enjoy our Filet de Bœuf for \$34 before 7pm

BUCK-A-SHUCK

\$1 oysters with purchase of any bottle of wine, until Jan 24! Weekdays from 4pm and weekends from 5pm.

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