

# D I N N E R

## 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  
MOULESFRITES *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

## 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*

## L'ACCOMPAGNEMENT

FRITES *with rouille* 9

CHAMPIGNONS 11

POMMES ALIGOT 9

## FEATURES

### GAME DAY STEAK

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

### 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

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