

# Carte de Boissons

## Well mixers all 14

Tanqueray, Grey Goose, Tromba, Jameson

## Les cocktails all 15

### Aperol Spritz

aperol, house bubbles & soda

### Negroni

campari, dolin red vermouth & tanqueray gin

### Kir Royale

crème de cassis & house bubbles

### French 75

tanqueray gin, house bubbles, lemon & sugar

### Old Fashioned 16

buffalo trace bourbon, angostura bitters  
with Kinsip whisky barrel aged maple syrup

### Grey Goose Martini 16

lemon twist or olives

## Beer

Loirette, 330ml bottle, Touraine 8

Woodhouse Draft lager (12oz), Toronto 7.5

Brasserie des Voirons 'bière vivante sois-voile' 38/750mL

## Cider 4oz/750ml

Coat-Albret 'brut' – Brittany 5.5% 8/38

## Aperitif

Campari & soda 8

Pernod ice & water 8

Dolin Red Vermouth & ice 2oz 8

Frederic Brouca Vermouth 9

## Whiskey (1.5oz)

Lot 40 7

Laphroaig 'Islay' Quarter cask single malt 14

## Digestif (1.5oz)

Amaro Montenegro 8

Fernet Branca 10

Green Chartreuse, Savoie 11

Boulard Calvados, V.S.O.P. Normandy 11

Grand Marnier 11

Hennessy VS/VSOP Cognac 11/16

Bas Armagnac 'Napoléon' 16

## Soft drinks

Mexican Coke in a bottle 3.5

Orangina 3.5

Eska Sparkling water 3.5/7.5

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# BAR À VIN

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Butchers shop –  
Wine bar – Bistro

*Subject to change with seasonal & chef  
inspirations*

## CÔTE DE BŒUF

130 Ossington Ave.  
416.532.2333

## Cartes des Vins 4oz / ½L / btl

### Sparkling

<b>Dom. Zinck 'crémant brut' NV</b>	
Alsace, chardonnay, pinot noir, pinot blanc	15/84
<b>Monmarthe 'secret de famille' premier cru brut NV</b>	
Champagne, pinot noir, meunier, chardonnay	165

### Blanc

<b>Dom. Bulliat 'sur le granit' 2018</b>	
Beaujolais, chardonnay	12/48/68
<b>Dom. Nigri 'pierre de lune' 2018</b>	
Jurançon, petit manseng & gros manseng	13/50/74
<b>Mas Karolina 'côtes catalanes' 2017</b>	
Roussillon, grenache gris & maccabeu	14/54/80
<b>Dom. Villaudière 2016</b>	
Sancerre, sauvignon	15/58/84
<b>Cht. Barouillet 'bergecrac sec' 2018</b>	
sauvignon blanc & gris, semillon, chenin	68
<b>Justin Girardin 2016</b>	
Bourgogne, chardonnay	84

### Rosé

<b>Cuvée Marie-Justine Rosé 2018</b>	
Loire Valley, cabernet franc	11/42/62

### Rouge

<b>Dom. de Ferrand 'mistral' 2017</b>	
Côte du Rhône, grenache, syrah & carignan	12/48/68
<b>Clos du Moulin 2014</b>	
Bergerac, merlot, cabernet sauvignon	13/50/74
<b>Stephane Aviron 'côte de brouilly' 2014</b>	
Beaujolais, gamy	14/54/80
<b>Dom. de la Pertuisane 'le nain violet' 2017</b>	
Cotes Catalanes, grenache noir	15/58/84
<b>Domaine Tabatau 'camprigou' 2018</b>	
St. Chinian, grenache, syrah, carignan, mourvèdre	62
<b>Dom. Frédéric Brouca 'champs pentus' 2018</b>	
Faugères, grenache, syrah, carignan	68
<b>Clos Fornelli 'la robe d'ange' 2018</b>	
Corsica, sciacarello	79
<b>Jean-Maurice Raffault 'les picasses' 2016</b>	
Chinon, cabernet franc	80
<b>Dom. Vigot 'coteaux bourguignons' 2017</b>	
Bourgogne, pinot noir	80
<b>Cht. Trois Moulins 'haut-médoc' 2015</b>	
Bordeaux, cabernet sauvignon & merlot	84
<b>Julie et Toby Bainbridge "cuvée 50:50" 2018</b>	
Loire Valley, grolleau & cabernet franc	84
<b>Matthieu Barret 'petit ours' 2018</b>	
Côte du Rhône Cornas, syrah	84
<b>Dom. Illaria 2016</b>	
Irouleguy, tannat, cab sauv & cab franc	88
<b>Dom. Monardière 'vacqueyras' 2016</b>	
Rhône Valley, grenache, syrah	90
<b>Dom. Rousset 'saint-joseph' 2016</b>	
Rhône Valley, syrah	125

## Le Menu

### Entrées

<b>Les huitres Market Oysters</b>	
½ dozen / full dozen	MP
<b>Soupe à l'oignon</b>	
French onion soup with comté cheese crouton	9
<b>Escargots au beurre, persillé et ail</b>	
Snails with butter, garlic & parsley	12
<b>Terrine du jour</b>	
House terrine, pickles, toasted brioche	15
<b>Salade de Radicchio, fromage de toscana et noix</b>	
pink radicchio, walnuts herb crumble, toscana cheese, maple sherry vinaigrette	18
<b>Tartare de bœuf au couteau</b>	
Steak tartare, egg yolk, duck-fat toast	19
With french fries	24
<b>Foie Gras</b>	
Duck liver paté, duck-fat toast, house compote	20
<b>Les Assiettes</b>	
Choice of charcuterie or cheese, or a mix of both with baguette & accompaniments	21

### Plats

<b>Tartine de chèvre chaud au miel</b>	
Goat cheese tartine with wild honey & salad	19
<b>Confit de canard, lentils aux petits legumes</b>	
Duck confit with lentils, sautéed greens	29
<b>Steak Frites 8oz et sauce au poivre</b>	
Butcher's cut, french fries, peppercorn sauce	29
<b>Filet de bœuf 6oz, sauce bordelaise</b>	
Beef Tenderloin, red wine jus, king oyster mushrooms & fingerling potatoes	43
<b>Piece du Boucher 12oz</b>	
AAA Beef, duck fat potatoes & seasonal veg	45
<b>Côte de Bœuf</b>	
With duck fat potatoes & seasonal veg	135

### Desserts

<b>Crème Brûlée</b>	8
<b>Mousse au chocolat à la fleur de sel</b>	
Chocolate mousse with sea salt	8/12
<b>Assiette de fromage</b>	
Chef's selection of two cheeses	12

### Dessert Wine

<b>Jurançon 'Domaine Nigri' 2016</b>	12/68
<b>Tawny Port Grahams 20yr. Tawny</b>	18/90