

CÔTE DE BŒUF

Butcher shop - Wine bar - Bistro

Our beef is raised in Ontario

Entrées

Les huitres - <u>Oysters</u> ½ dozen / full dozen	MP
Escargots au beurre, persillé et ail - Snails with butter, garlic , lemon & parsley	14
Terrine du jour - Seared pork terrine, pickles, duck fat toast	16
Smoked salmon – Creme fraiche, capers, lemon & herbs	21
Les Assiettes - Plate of charcuterie or cheese or both	26
Mackerel escabeche – Leeks, white wine, carrots, harissa, caperberries	MP
Foie gras - Duck liver pate, Xo cognac, spices & toast	26
Tartare de bœuf au couteau - Steak tartare with egg yolk and toast,	24
or with french fries	28

Plats

Salade d'Automme – Chevre chaud, charred radicchio, ontario pears and toasted walnuts	23
Confit de canard, dijon vinaigrette - Duck confit, puy lentils, lardon, mirepoix	30
Steak frites et sauce au poivre - Butcher's cut, french fries and peppercorn sauce	35
Dry aged Ny-striploin (8oz) – Pommes fondantes, oyster mushrooms, red wine jus & green salad	44
Prime dry-aged ribeye (12oz) - Duck fat potatoes, seasonal veg, black truffle butter	58
Côte de Bœuf - AAA, duck fat potatoes and seasonal veg	151

Desserts

Mousse au chocolat, fleur de sel	10
Crème brûlée à la vanille	12
Far breton, cherries, kirsch pour deux	16
Assiette de fromages - Chef's selection of two cheeses	14