

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
Foie gras - Duck liver pate, Xo cognac, spices & toast	26
Tartare de bœuf au couteau - Steak tartare with egg yolk and toast,	25
or with french fries	29

Plats

Salade de Gesiers, baby gem lettuce, Ontario pears, 24mth comté, crostini	25
Confit de canard, purée de pomme de terre, chanterelles, jus de volaille	35
Ontario Magret de Canard 8oz – celeriac mousseline, braised greens, red wine jus	39
Steak frites 10oz et sauce au poivre – AAA dry aged striploin, french fries and peppercorn sauce	45
Prime dry-aged ribeye (12oz) - Duck fat potatoes, seasonal veg, black truffle butter	58
Côte de Bœuf 48oz dry aged, duck fat potatoes and seasonal veg	151

Wagyu Beef

'Snake River Farm' American Striploin 8oz	96
charred leeks, enoki mushrooms, baby turnips, house ponzu	

Desserts

Crème brûlée à la vanille	11
Mousse au chocolat '70%' à la fleur de sel	12
Assiette de fromages - Chef's selection of two cheeses	14

Open noon to 10pm Monday to Wednesday, Thursday to Saturday till 11pm, Sunday 9pm

Last seating 30 minutes before close

HST Not included