

CÔTE DE BŒUF

Butcher shop - Wine bar - Bistro

Our beef is raised in Ontario

Entrées

Escargots au beurre, persillé et ail - snails with butter, garlic, lemon, parsley	18
Terrine du jour - seared pork terrine, pickles, duck fat toast	19
Tartare de bœuf au couteau - steak tartare with heritage egg yolk, duck fat toast	28
	or with french fries 35
Pressed potato pavé & Cantabrian anchovies – Ajo blanco, fermented pepper salsa	25
Les Assiettes - plate of charcuterie or cheese or both	29
Foie gras torchon ‘ la canardiere ‘ – House brioche, jam, fig leaf, Armagnac	33

Plats

Belgian endives & charred raddicho- smoked bleu cheese, walnuts, anjou pears, honey	29
Confit de canard & butternut squash - chanterelles, red wine jus, nante carrot, confit shallots	45
Steak frites 10oz et sauce au poivre - AAA dry aged striploin, french fries, peppercorn sauce	52
Prime dry-aged ribeye (12oz) - duck fat potatoes, seasonal veg, beef tallow butter	78
Côte de Bœuf 48oz dry aged - duck fat potatoes, seasonal veg	182

Desserts

Crème brûlée à la vanille de Tahiti	12
Mousse au chocolat ‘70%’ & 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