

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 & beef terrine, pickles, mustard, duck fat toast	19
Tartare de bœuf au couteau – steak tartare with heritage egg yolk, duck fat toast	28
or, with french fries	35
Southern bluefin tuna crudo – ajo blanco, aguachile, ponzu, fried capers	28
Les Assiettes – plate of charcuterie, cheese, or both	29
L’aubergine confite & deargrain sourdough – chimichurri, tahini cream, dukkah	29
Smoked beef bresaola carpaccio, – lemon, hazelnuts, fried capers, herbes fines	31

Plats

Panzanella salade & Cantabrian Anchovy – tomato, cucumber, croutons, garlic confit, onion	27
Confit de canard d’été – warm tomatoes, ontario peas, herb butter, pangrattato	44
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 42oz dry aged – duck fat potatoes, seasonal veg	176

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