CÔTE DE BŒUF

Butcher shop - Wine bar - Bistro

Our beef is raised in Ontario

Entrées

Soupe du Jour – *rotating seasonal soup & accompaniments* *17*

Escargots au beurre, persillé et ail – *snails with butter, garlic, lemon, parsley* *19*

Terrine du jour – *house terrine, pickles, mustard, duck fat toast* *20*

Marinated Cantabrian anchovies – *vanilla, tomato concassé, house foccacia* *22*

Tartare de bœuf au couteau – *steak tartare with heritage egg yolk, duck fat toast* *28*
or, with french fries *35*

Les Assiettes – *plate of charcuterie, cheese, or both* *29*

L'aubergine confite & Deargrain sourdough – *confit eggplant, chimichurri, tahini cream, dukkah* *29*

Smoked NY strip carpaccio, – *lemon, hazelnuts, fried capers, herbes fines* *31*

Plats

Panzanella salade & Cantabrian anchovy – *tomato, cucumber, croutons, garlic confit, onion* *27*

Poulet rôti du Chef & pomme dauphine – *braised greens, chicken jus, aioli* *38*

Steak frites 8oz et sauce au poivre – *AAA grilled marinated bavette, frites, peppercorn sauce* *45*

NY Strip, 14oz, dry aged, Ontario – *sauce béarnaise, salade verte* **78**

Côte de Bœuf *42oz dry aged* – *duck fat potatoes, seasonal veg* *176*

Desserts

Crème brulée 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