

## PREMIERE ASSIETTE

---

MIX BAGUETTE TAPENADE 05 HALF	2.5
VEGETABLE CHOWDER	05
GREEN FENNEL ORANGE SALAD	10
SHRIMP ORANGE DRESSING MAIN	18
BISTROT MADE CHARCUTERIE PATE, FONDANT, PORK RILLETTE SHARING	16
ENDIVE SPICED WALNUTS STILTON BALSAMIC POACHED PEAR	08
WARM CARAMELIZED ONION MAPLEWOOD SMOKED BACON GRUYERE TART	08
1LB MUSSELS MARINIÈRES SHALLOTS PARSLEY WHITE WINE	12
WARM GOAT CHEESE GREENS SHALLOT & RED WINE VINAIGRETTE	08
STEAK TARTARE MAIN COURSE	13 18
ESCARGOTS BUTTER GARLIC	06

## SECONDE ASSIETTE

---

BOEUF BOURGUIGNON	18
FISHERMAN STEW PAC.COD HALIBUT SHRIMP SCALLOP MUSSEL	19
SHRIMPS SCALLOPS PROVENCAL FLAMBEE PASTIS	19
LAMB SHANK SPICED APRICOTS TOMATO WHITE WINE	19
RABBIT TWO MUSTARDS WHITE WINE CREAM	19
HALIBUT BEURRE BLANC/TOMATO HALIBUT BROTH LEMON	19
FREE RANGE CHICKEN BREAST CALVADOS MUSHROOM CREAM	18
FILET MIGNON BLUE CHEESE MUSTARD SCE /SCALLION BUTTER/PEPPER SAUCE	21
DUCK CONFIT MACARONI & CHEESE	18
BRAISED PORTOBELLO PARMENTIER	14

## LEGUMES ET PATATES

---

BISTROT BISTRO GREEN SALAD	05
MASHED POTATOES BUTTER CREAM	05
GRATIN DAUPHINOIS	05
POMMES ALUMETTES & MAYO	05

## LES VINS

---

BTL1/2LT GLS

KITSILANO WATER 00 HOT LEMON	02
DOMAINE CLOS DU BOURG SAUVIGNON BLANC TOURAINE	38 26 09
PENTAGE GEWURZTRAMINER SKAHA BENCH BC	41 28 10
MISSION HILL RESERVE CABERNET SAUVIGNON	48 33 12
PETIT CHABLIS LOUIS MOREAU	52 36 13
PENTAGE GEWURZTRAMINER SKAHA BENCH	41 28 10
JOLIVET ATTITUDE SAUVIGNON BLANC	50 35 13
VOUVRAY CHT GAUDRELLE VAL DE LOIRE	50 35 13
BROUILLY G. DUBOEUF BEAUJOLAIS	48 33 12
PENTAGE VIOGNIER SKAHA BENCH	46 32 12

## OPEN 7 DAYS 5PM

STONEBOAT PINOT NOIR	50 34 12
KETTLE VALLEY PINOT GRIS ROSE	46 32 12
SANCERRE LES ROMAINS SAUVIGNON BLANC LOIRE	57 39 14
DOMAINE DE L'AUSTER FAUGERES CARIGNAN GRENACHE	45 31 11
STONEBOAT PINOT BLANC SOUTH OKANAGAN	41 28 10
VAN WESTEN PINOT GRIS NARAMATA BC	44 30 11
GREY ST PAUL ROMANIS SYRAH GRENACHE LANGUEDOC	45 31 11
PENTAGE MERITAGE NARAMATA BENCH	58 39 14
BLIND TRUST NARAMATA SECRET BLEND UNDER WRAP	60 40 15
LA GRAVETTE MINERVOIS	37 25 09

## ALL OUR SEAFOOD AND FISH ARE CERTIFIED SUSTAINABLE

CARROTS GLAZED ALMONDS	04
ZUCCHINI TOMATO GRATIN	05
RATATOUILLE (NOT THE DISNEY ONE)	04

**\$27 3 COURSES  
PRIX FIXE SUNDAY-  
THURSDAY**

15 % GRATUITY WILL BE ADDED FOR TABLES OF 6 OR MORE

**KARMA TUESDAYS  
RECIPIENT  
RARE DISEASE FUNDATION**