



LE BISTROQUET



BRUNCH

From 12p.m to 4p.m

Served with Home Fries & Salad

Eggs Benedict

Two Poached Eggs on English Muffin Breads, Canadian Bacon & Hollandaise Sauce

\$24

Eggs Norvegienne

Two Poached Eggs on English Muffin Breads, Smoked Salmon & Hollandaise Sauce

\$26

Classic Omelet

Three Eggs with Toppings of Your Choice (1\$ /Topping) Cheese, Bacon, Ham, Smocked Salmon, Tomatoes, Onions, Mushrooms, Spinach, Peppers

\$20

Eggs Florentine

Two Poached Eggs on English Muffin Breads, Sauteed Spinach & Hollandaise Sauce

\$24

Eggs Carbonnade

Two poached Eggs on English Muffin Breads, Pulled Beef Stew Carbonnade & Hollandaise Sauce

\$26

Appetizers

Soupe à l'Oignon \$16

Classic French Onion Soup with Melted Cheese & Croutons.

Escargots \$18

Snails Baked with Garlic, Parsley & Butter

Pâté de Campagne \$18

Traditional French Country-Style Pork Pâté

Croquettes Monsieur \$15

Crispy Cheese Croquettes with Ham & Béchamel

Bitterballen \$16

Dutch Beef Croquettes, Crispy on the Outside, Creamy Inside

Tartare de Saumon \$23

Fresh Diced Salmon with Lemon, Herbs & Olive Oil

Tartare de Boeuf \$22

Hand-cut Beef with Capers, Shallots & Seasonings

Camembert Roti \$26

Baked Camembert with Honey & Rosemary topped with Caramelized Sugar Crust

Plateau de Fromages \$24

Chef's Selection of 5 Cheeses

Planche de Charcuteries ... \$23

Chef's Selection of 5 Cured Meats

Flammekueche \$25

Thin Flatbread Topped with Cream, Onions & Bacon

Salads

Salade César..... \$16

Romaine Lettuce with Parmesan, Garlic Croutons & Caesar Dressing

Salade de Chèvre..... \$18

Mixed Greens with Warm Goat Cheese Croquettes

Salade Nicoise..... \$21

Classic Provençal Salad with Tuna, Olives, Egg & Vegetables

Salade d'Endives & Roquefort..... \$21

Endive Salad with Roquefort, Apples & Walnuts

Add On Chicken \$9 / Salmon \$10

DESSERTS

Mousse au Chocolat

Profiteroles

Fondant au Chocolat

Tartelette aux Pommes

Tiramisu aux Spéculoos

Crème Brûlée

\$12

Moules Frites

\$36

Marinière

White Wine & Shallots

A la Crème

White Wine & Cream

Provencale

Tomato, Garlic & Basil

Thailandaise

Coconut Milk, Lemongrass & Curry

Dijonnaise

Dijon Mustard & Cream

SIDES

\$11

Green Beans

Mashed Potatoes

Sauteed Vegetables

Creamy Spinash

House Salad

Fries

Truffle Fries

Main Dishes

Carbonnade \$38

Beef Stew simmered in Amber Ale Beer, with Fries

Poulet Roti \$35

Roasted Half-Chicken, with Applesauce & Fries

Saumon Mi-Cuit \$36

Half-cooked Salmon, with Safron & Butter Sauce & Mashed Potatoes

Magret de Canard à l'Orange \$41

Pan-Seared Duck Breast on Orange Glazed Sauce, with Sauteed Vegetables

Croque Monsieur \$26

Ham & Cheese Béchamel Sandwich & Fries. Add Egg \$3

Steak Frites \$45

NY Striploin, with Peppercorn Sauce & Fries

Cheeseburger \$25

Burger topped with Camembert Cheese, with Fries Add Bacon, Fried Egg \$3 each

Veggie Burger \$28

Plant Based Pattie Burger, with Fries

Vol au Vent à la Saint-Jacques \$32

Puff Pastry filled with Sea Scallops, Mushrooms & Loabster Sauce

Pâtes Carbonara \$25

Spaghetti Pasta with Creamy Egg, Pancetta & Parmesan

Pâtes à la vodka..... \$25

Spaghetti Pasta with Tomato & Vodka Sauce

Add On Chicken \$9 / Salmon \$10

For Two

CÔTE DE BŒUF

3 lbs Grass-Fed Ribeye Bone-in

\$ 75 / Person

With a Choice of 2 Sides & 2 Sauces

LE BISTROQUET



LUNCH & DINNER



Appetizers

Soupe à l'Oignon	\$16
<i>Classic French Onion Soup with Melted Cheese & Croutons.</i>	
Escargots	\$18
<i>Snails Baked with Garlic, Parsley & Butter</i>	
Pâté de Campagne	\$18
<i>Traditional French Country-Style Pork Pâté</i>	
Croquettes Monsieur	\$15
<i>Crispy Cheese Croquettes with Ham & Béchamel</i>	
Bitterballen	\$16
<i>Dutch Beef Croquettes, Crispy on the Outside, Creamy Inside</i>	
Tartare de Saumon	\$23
<i>Fresh Diced Salmon with Lemon, Herbs & Olive Oil</i>	
Tartare de Boeuf	\$22
<i>Hand-cut Beef with Capers, Shallots & Seasonings</i>	
Camembert Roti	\$26
<i>Baked Camembert Cheese with Honey & Rosemary topped with Caramelized Sugar Crust</i>	
Plateau de Fromages	\$24
<i>Chef's Selection of 5 Cheeses</i>	
Planche de Charcuteries ...	\$23
<i>Chef's Selection of 5 Cured Meats</i>	
Flammekueche	\$25
<i>Thin Flatbread Topped with Cream, Onions & Bacon</i>	

Salads

Salade César	\$16
<i>Romaine Lettuce with Parmesan, Garlic Croutons & Caesar Dressing</i>	
Salade de Chèvre.....	\$18
<i>Mixed Greens with Warm Goat Cheese Croquettes</i>	
Salade Nicoise.....	\$21
<i>Classic Provençal Salad with Tuna, Olives, Egg & Vegetables</i>	
Salade d'Endives & Roquefort.....	\$21
<i>Endive Salad with Roquefort, Apples & Walnuts</i>	

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Moules Frites

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Marinière

White Wine & Shallots

A la Crème

White Wine & Cream

Provencale

Tomato, Garlic & Basil

Thailandaise

Coconut Milk, Lemongrass & Curry

Dijonnaise

Dijon Mustard & Cream

DESSERTS

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Profiteroles	
Fondant au Chocolat	
Tartelette aux Pommes	
Tiramisu aux Spéculoos	
Crème Brûlée	

SIDES

\$11

Green Beans
Mashed Potatoes
Sauteed Vegetables
Creamy Spinash
House Salad
Fries
Truffle Fries

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Poulet Roti	\$35
<i>Roasted Half-Chicken, with Applesauce & Fries</i>	
Saumon Mi-Cuit	\$36
<i>Half-cooked Salmon, with Saffron & Butter Sauce & Mashed Potatoes</i>	
Magret de Canard à l'Orange	\$41
<i>Pan-Seared Duck Breast on Orange Glazed Sauce, with Sauteed Vegetables</i>	
Croque Monsieur	\$26
<i>Ham & Cheese Béchamel Sandwich with Fries. Add Egg \$3</i>	
Steak Frites	\$45
<i>NY Striploin, with Peppercorn Sauce & Fries</i>	
Cheeseburger	\$25
<i>Burger topped with Camembert Cheese, with Fries Add Bacon, Fried Egg \$3 each</i>	
Veggie Burger	\$28
<i>Plant Based Pattie Burger, with Fries</i>	
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<i>Puff Pastry filled with Sea Scallops, Mushrooms & Loabster Sauce</i>	

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Pâtes à la vodka.....	\$25
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