



Petites Bouchées

Poisson Fumée Local 17
goldeye filets, a Winnipeg delicacy,
lemon thyme cream cheese, sweet spicy
mustard, garlic crustini, capers

Calamars 13
crisp calamari,
tangy tzatziki sauce

Escargots et Champignons 13
escargots, garlic, mushrooms,
rosemary jus, parmesan, garlic bread

Saint-Jacques 21
scallops, mushrooms, lardon,
tarragon velouté, parmesan gratinée

Petite pot de Brie Chaud 16
baked brie cheese, apricot jelly, caramelized
peaches, toasted pecans

Les Frites Maison 7
hand cut french fries, garlic aioli dip

Foies de Poulet 15
bacon wrapped chicken livers,
brandy flambé, pears, onions

Les Moules Provençal 18
fresh PEI mussels, tomatoes, sweet onions,
fine herbs, garlic confit, white wine
add fries 4



Les Plateaux

Trésors de la Mer 28
shrimps, smoked oysters, goldeye filet, smoked
salmon, herb cream cheese, grilled bread

Fromage a Trois 24
three assorted cheeses, fruit preserve,
grilled baguette, spiced nuts, dried fruit

Charcuterie 27
house-made pâtes and cured meats,
olives, pickled vegetables, grilled bread,

- add torchon de fois gras 19

Chef Melissa's Daily Features

Quiche du Jour

Fois Gras

Poisson

Viande

Soupe & Salade

Bisque Fruits de Mer 16
creamy lobster shrimp bisque,
tomato grissini breadstick

Soupe à l'Oignon Classique 8
french onion soup, crouton, gruyère cheese

Soupe du Jour 6
home-made seasonal soup

Salade d'Épinards au Roquefort 12
apples, blue cheese, spinach, artisan greens,
hemp seeds, lemon vinaigrette,
add smoked manitoba goldeye 7.\$

Salade de la Gare 7
mixed young greens, root vegetable curls
tomatoes, cucumber, red peppers,
french dressing

Salade César 12
romain lettuce, peppered bacon, classic
caesar dressing, parmesan cheese, garlic bread

Salade Betteraves et Chèvre 13
roasted beets, mandarine oranges, toasted
walnuts, goat cheese, tarragon vinaigrette

add to any of the salads above 7\$

roasted chicken breast

smoked manitoba goldeye

five garlic lemon shrimp

3oz. baked salmon

15% gratuity will be added for groups of 10 and more,

advise your waiter of any food allergies
prices are subject to taxes

Bistro Classique



Steak et Frites 24

grilled striploin steak, gremolata, garlic toast, caesar dressed house fries, parmesan cheese

Poutine Poulet Forestière 15

house fries, chicken, mushrooms, cheddar, gruyère, country gravy

Tourtière de ma Mère 19

french canadian meat pie, beef, pork, spices, country gravy, seasonal vegetables

Crêpes Fruits de Mer 20

two crêpes, scallops prawns creamy gruyère cheese chardonnay veloute seasonal vegetables

Crêpes Jardinière 18

spinach, mushroom sauté, chèvre cheese, pomodoro sauce, seasonal vegetables

Papa's Mac & Cheese 18

spiral pasta, imperial cheddar mornay, herb crouton crumble

(add ham 5, roast chicken 7, lobster meat 12)



Sandwiches

sandwiches served with choice of french fries, house salad or soup

Tartine au Poulet Waldorf 16

chopped chicken salad, pears, celery, almonds, mayonnaise, lettuce, croissant

Fromage Brie et Pommes 15

brie apple grilled cheese sandwich, caramelized onions, peach compote

Croissant Jambon 15

honey ham, gruyère cheese, warm croissant, elman's hot mustard

Pastrami de Bœuf 17

sliced deli beef brisket, sour braised cabbage, dijon mustard, ciabatta bun, spicy fried pickles

Dîners Pour Deux \$78.

dinners for two include house soup or salad,
seasonal vegetables, and bread basket

Plateau de Fruits de Mer

salmon filet, garlic prawns, bacon
coquille st. jacques, lobster corn risotto

Châteaubriand

prime cut 14 oz filet mignon, sautéed
mushrooms, herb cheese potato croquette.
rosemary au jus

Plats Principaux

(served with seasonal vegetables and bread basket)

Poulet Rôti Fermière 23

traditional herb roasted half chicken,
country gravy, mashed potatoes

Gnudi Maison 19

ricotta gnocchi, sundried tomato,
wilted spinach, cabbage, romaesco sauce,
crushed almond

add five garlic shrimps or 3oz.baked salmon for 7

Filet de Saumon 27

atlantic salmon, brown butter lobster,
sweet corn parmesan risotto, caviar garnish

Crevette Blonde 25

tiger prawns, beer, cream, sweet peas,
capellini pasta, pomodoro sauce, parmesan

Cassoulet au Canard 26

duck confit, classic white bean cassoulet,
maple bacon jam

Bœuf à la Bourguignon 26

tender braised beef, red wine, bacon,
mushrooms, pearl onions,
mashed potatoes or house ricotta gnudi

Filet Mignon 32

grilled prime 7 oz. beef tenderloin,
cabernet sauce, herb butter roasted potato
add danish blue cheese 5

Carré d'Agneau 35

half rack of lamb, braised green cabbage,
apple, juniper berry, crispy potatoe croquettes
full rack available m/p

Les à Côtés / Extra Sides

sautéed mushrooms 5\$ five garlic prawns 8\$
house-made french fries 5\$