

RESTO GARE

FRENCH BISTRO FRANÇAIS

Petites Bouchées

ESCARGOT 🍷 18

Herb & garlic marinated snails, sautéed & served with grilled house focaccia

CALAMARS 17

Crispy fried battered calamari, orange ginger dipping sauce, chimichurri drizzle

FRITES MAISON 7

Hand cut house fries, pink peppercorn aioli

FOIE GRAS 28

Pan-seared with house compote, grilled focaccia, dried fruit, spiced nuts

CHAMPIGNONS 15

Sautéed mushroom medley with red wine, shallots, garlic, chevre & grilled garlic bread

SAINT-JACQUES 🍷 25

Butternut squash puree, provençal herbs oil, local red radish microgreens

BRIE FAUX FONDUE 🍷 16

Melted brie cheese, field berry compote & spiced nuts + grilled toast

Crêpes Resto

(With choice of soup du jour, side house salad or French fries)

À LA FERME 19

Chicken, ham, brie & swiss cheese

VÉGÉTARIEN 19

Mushrooms, ratatouille & goat cheese + balsamic drizzle

FRUITS DE MER 24

Shrimp, scallops, salmon & dill bechamel

Les Soupes et Salades

SOUPE DU JOUR 7

House made seasonal soup

SOUPE À L'OIGNONS FRANÇAISE 🍷 10

Classic French onion soup, crouton, Gruyere cheese

SALADE DE LA GARE half 8 full 14

Garden fresh mixed greens, tomatoes, cucumber, red pepper, root curls, creamy green goddess dressing

SALADE CAESAR CLASSIQUE 🍷 half 8 full 15

Crisp romaine, lardons, house dressing, fresh parmesan, focaccia croutons & crispy capers

SALADE NIÇOISE AU SAUMON 🍷 22

House smoked salmon, field greens, grape tomatoes, creamer potatoes, black olives, pickled green beans, soft-boiled egg & creamy herb dressing

Les Accompagnements

Grilled Chicken Breast 9

Grilled Cajun prawns 9

Garlic Cheese Toast 7

Les Plateaux

LES FROMAGES 28

Curated cheese board with pickles, nuts, preserves, fruit & grilled bread

CHARCUTERIE 28

Pâté maison, chorizo, rosemary infused ham, pickled vegetables, house mustard, berry compote



🍷 On request our chefs can prepare this item gluten free.
Let your server know of any food allergies.

Prices are subject to taxes. 15% gratuity will be added to groups of 10 or more.

RESTO GARE

FRENCH BISTRO FRANÇAIS

LES BON VIVANTS / DINER POUR DEUX

(Served with your choice of starter soup du jour or house salad)

CHÂTEAUBRIAND 🍷 110 (FOR TWO)

14oz center cut Canadian beef tenderloin, white truffle buttered mushroom, Pommes purée and herb roasted creamer potatoes, chef's vegetables & demi-glace

TRÉSOR DE LA MER 128 (FOR TWO)

Seared scallops, baked Atlantic salmon filet, on lobster saffron risotto, garlic butter prawns, tobiko (caviar) grilled lemon & chef's market vegetables

Plats Principaux

(Served with vegetables & a choice of buttered mashed potatoes, herbed roasted baby potatoes or homemade fries)

FILET MIGNON AU POIVRÉ 🍷 37

Center cut beef tenderloin, creamy green peppercorn brandy sauce

BOURGUIGNON 32

Slow cooked beef in a red wine sauce, with pearl onions, button mushrooms, bacon lardons & Herbes de Provence

POULET BBQ À L'ERABLE 🍷 27

BBQ half chicken with sticky maple bourbon glazed

CONFIT DE CANARD À L'ORANGE 34

Confit duck leg slowly cooked to falling-off-the-bone perfection, orange spiced glaze

CÔTES D'AGNEAU EN PERSILLADE 🍷 55

Provençal herb marinated ½ rack of lamb red wine demi-glace & house peppered mint jelly

FILET DE SAUMON 🍷 30

Baked pesto panko crusted fresh Atlantic salmon filet with béchamel

RISOTTO ROYAL 🍷 40

Butter poached prawns, lobster saffron pea risotto topped, tobikko and parmesan crisp

Bistro Classique

BOUCHÉES DE FILET AU FROMAGE BLU 29

6oz tenderloin tips, red wine honey reduction, blue cheese, squash puree, house fries

TOURTIÈRE DE MAMAN 21

Resto Gare's special recipe beef & pork pie, with flaky crust & country gravy, seasonal vegetables

RATATOUILLE AVEC PAIN À L'AIL 🍷 20

Rustic southern French vegetable stew, eggplant, bell peppers, zucchini, summer squash, onions and tomatoes, fresh herbs & chèvre gratinee

RISOTTO AUX LÉGUMES VERTS 22

Green goddess veggie risotto, summer garden peas, green onions, parmesan crisp

GOURMOND MAC & CHEESE 16

3 cheese sauce & toasted herbed bread crumb

Add ons

White Truffled Mushrooms 7

Grilled Chicken Breast 9

Smoked Ham 6

POUTINE 13

Hand cut fries, Bothwell cheese curds & house gravy.

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