HAPPY HOUR

$10 glass from our selection - Open to 6pm
25% off on any bottle of wine - 10pm to close

VIN SUR VINGT
BISTRO À VIN

MENU PRIX FIXE - $40

4PM TO 7PM

CHOICE OF 2 ENTREES/PLATS PRINCPAUX (Add Dessert $10)

ENTRÉES

SOUPE À L'OIGNON GRATINÉE
Caramelized Onions, Beef Broth, Gruyère Gratinée and Croutons.

SOUPE DU JOUR
House-Made Seasonal Vegetable Soup.

SALADE D'ENDIVES
Crisp Endive Tossed with Roasted Chickpeas, Sweet Grapes & Dates, Dressed in a Creamy Tahini-Herb Vinaigrette.

PLATS PRINCIPAUX

MOULES MARINIÈRES & FRITES
Steamed PEI Mussels in White Wine, Garlic & Cream, Served with Crispy Fries.

SAUMON RÔTI ET RATATOUILLE
Pan-Seared Salmon Filet, Herbal Oil & Armoricaine Sauce and Provencal Ratatouille.

LE BURGER
6oz Beef Patty with Caramelized Onions, Lettuce, Pickles, & Shallot–Tarragon Sauce. Choice of Brie or Swiss Cheese.

DESSERTS

CRÈME BRÛLÉE
Silky Custard Infused with Vanilla, Cardamom & Lavender, Topped With a Caramelized Sugar Crust.

ÎLE FLOTTANTE
Floating Island, Egg White Meringue, Vanilla Crème Anglaise, Drizzled with Caramel & Toasted Almonds.

CLASSIQUES

POULET ROTI AU JUS — HALF $38/FULL $75
Roasted Organic Sasso Chicken served with Fries & Salad

SOUPE À L'OIGNON — $18
Caramelized Onions, Beef Broth Gruyère Gratinée and Croutons.

ESCARGOTS — $22
Tender Snails Braised in Wine & Herbs, Served in House — Made Garlic Parsley Butter.

TERRINE DE FOIE GRAS MAISON — $35
House-Made Foie Gras Terrine Served With Toasted Country Bread & Fig Jam.

STEAK TARTARE (GF) — APP $28 MAIN $36
Classic Hand-Cut Beef Tartare with Bone Marrow Sauce, Espelette Pepper & Dried Egg Yolk. Prepared à la Minute.

FONDUE FOR 2
Blend of French Cheeses, Gently Melted, Fingerling Potatoes, Rustic Country Bread
LA CLASSIQUE — $30/PP
BLACK TRUFFLE BRIE — $35/PP

LE BURGER — $26
6oz Beef Patty with Caramelized Onions, Lettuce, Pickles, and Shallot–Tarragon Sauce. Choice of Brie or Swiss Cheese.

ENTRÉES
APPETIZERS

SOUPE DU JOUR — $18
House-Made Seasonal Vegetable Soup.

CHARCUTERIE (Choice of 3) — $40
Chicken Liver Mousse | (GF) Duck Rillettes (GF)
Dry Sausage (GF) | Country-Style Pork Pâté (GF)
Country Ham (GF)

SAUMON GRAVLAX (GF) — $26
House-Cured Salmon with Lemon Caviar, Horseradish & Dill Cream, Pickled Shallots & Toasted Bread.

SALADE DE CANARD CONFIT — $32
Duck Confit Daïkon, Citrus, Mustard Dressing.

SALADE D'ENDIVES (V - GF) — $25
Roasted Chickpeas, Sweet Grapes & Dates, and Creamy Tahini-Herb Vinaigrette.

SALADE DE CHÈVRE CHAUD (GF) — $24
Crispy Roasted Goat Cheese Medallions Served Over Mixed Greens with Bacon & Mustard Vinaigrette.

TARTE FLAMBÉE CLASSIQUE — $25
Alsatian Pizza Topped with Cream, Caramelized Onions & Smoky Bacon — Straight from Alsace.

LES PLATS DU JOUR
CHEF'S DAILY SPECIALS

MONDAY - $32
SAUCISSE LENTILLES
Smoked Pork Sausage served with Braised Lentils, Dijon Mustard & Herbs.

TUESDAY - $40
BLANQUETTE DE VEAU
Tender Veal in a Cream Sauce with Mushrooms, Carrots & Pearl Onions, served with Mashed Potatoes or Rice.

WEDNESDAY - $36
CHOUCROUTE GARNIE
Braised Sauerkraut with Smoked Sausages, Pork Belly & Potatoes.

THURSDAY - $38
DUCK SHEPHERDS PIE
Layered Mashed Potatoes & Shredded Duck Confit, Baked Golden and served with Green Salad & Cranberry Sauce.

FRIDAY - $32
SOUPE DE POISSON
Provençal-Style Fish Soup served with Rouille, Croutons & Grated Cheese.

PLATS PRINCIPAUX
MAIN COURSE

MOULES MARINIÈRES & FRITES (GF) — $32
Steamed PEI Mussels in White Wine, Garlic & Cream, served with Crispy Fries.

HALIBUT — $42
Pan-Seared Halibut, Asparagus & Caper/Butter Sauce.

SAUMON RÔTI ET RATATOUILLE — $38
Pan-Seared Salmon Filet, Herbal Oil & Armoricaine Sauce and Provencal Ratatouille.

BŒUF BOURGUIGNON — $40
Slow-Braised Beef in Red Wine Sauce, Carrots, Pearl Onions, Mushrooms & Smoky Lardons.

STEAK SAUCE AU POIVRE — $38
Grilled Hanger Steak (6oz) Peppercorn Sauce & Crispy Fries.

STEAK FRITES (12OZ BONELESS RIBEYE) — $45
Grilled Boneless Ribeye (12oz) Shoestring Fries and Bordelaise Sauce.

PIÈCE DU BOUCHER — MP
Daily Meat Selection.

SIDES - $12

SALAD | POMMES FRITES | ASPARAGUS| RATATOUILLE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS