



## 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: ENTRÉES PLATS/PRINCPAUX (Add Dessert \$10)

### ENTRÉES

#### SOUPE À L'OIGNON GRATINÉE

Caramelized Onions, Beef Broth, Gruyère Gratinée and Croutons

#### PATÉ DE CAMPAGNE MAISON

House-Made Country Pate, cornichon, Dijon Mustard

#### ENDIVE SALAD

Crisp Endive Tossed with Roasted Chickpeas, Sweet Grapes & Dates, 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 & Armoricaïne Sauce and Provençal 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

#### TARTE DE FRUITS DE SAISON

Saisonal fruits tart On Almond Crust

## CLASSIQUES

CLASSIC BISTRO

#### SOUPE À L'OIGNON

Caramelized Onions, Beef Broth, Gratinated Gruyère & Croutons

\$18

#### ESCARGOTS

Snails Braised in White Wine & Herbs, Garlic-Parsley Butter

\$22

#### STEAK TARTARE (GF)

Hand-Cut Beef Tartare, Bone Marrow, Espelette Pepper & Dried Egg Yolk Prepared à la Minute

\$28

#### TARTE FLAMBÉE

Alsatian Flatbread with Crème Fraîche, Caramelized Onions & Smoked Bacon

\$26

## ENTRÉES

APPETIZERS

#### CHARCUTERIE (Choice of 3)

Cured Duck Breast | (GF) Duck Rillettes (GF) Dry Sausage (GF) | Housemade Pâté (GF) | Country Ham (GF)

\$40

#### TERRINE DE FOIE GRAS MAISON

House-Made Foie Gras Terrine, Toasted Country Bread & Fig Jam

\$35

#### ENDIVES SALAD (V - GF)

Roasted Chickpeas, Sweet Grapes & Dates, Tahini-Herb Vinaigrette

\$26

#### SALMON SALAD (GF)

Slow-Cooked Salmon Confit, Seasonal Vegetables, Lettuce, Poached Egg, Light Ginger Vinaigrette

\$28

## PLATS PRINCIPAUX

MAIN COURSE

#### MOULES MARINIÈRES & FRITES (GF)

Steamed PEI Mussels In White Wine, Garlic & Cream, Served With French Fries

\$32

#### SAUMON RÔTI ET RATATOUILLE

Pan-Seared Salmon Filet, Herbal Oil & Armoricaïne Sauce and Provençal Ratatouille

\$40

#### LE BURGER

6oz Beef Patty with Caramelized Onions, Lettuce, Pickles, and Shallot-Tarragon Sauce. Choice of Brie or Swiss Cheese

\$28

#### POULET ROTI AU JUS

Organic Chicken, Slowly Roasted And Served With French Fries, Salad, And Its Natural Jus

HALF \$38/FULL \$76

#### CÔTE DE BŒUF (FOR 2)

Dry-Aged Bone-In Ribeye, Grilled, Served with Classic Garnishes  
Choice of Bordelaise, Peppercorn or Beurre Maître d'Hôtel

M.P

#### BŒUF BOURGUIGNON

Slow-Braised Beef in Red Wine, Carrots, Pearl Onions, Mushrooms & Lardons

\$42

#### STEAK FRITES (12OZ BONELESS RIBEYE)

Grilled 12 oz Boneless Ribeye, French Fries & Bordelaise Sauce

\$56

#### HANGER STEAK SAUCE AU POIVRE

French Fries & Peppercorn Sauce

\$42

## SIDES - \$12

SALAD | POMMES FRITES | RATATOUILLE

## DESSERT - \$14

#### CRÈME BRÛLÉE

Classic Vanilla Bean Custard, Cardamom & Lavender, with a Crisp Caramelized Sugar Crust

#### TARTE DE FRUITS DE SAISON

Saisonal fruits tart On Almond Crust

#### PROFITEROLES

Choux Pastry filled with Vanilla Ice Cream, Warm Chocolate Sauce

#### DESSERT DU JOUR

Dessert of the day