



LEFT BANK
bistro

NOS SOUPES

Soupe à l'oignon	\$14
Onion soup cheesy farm bread	
Seafood chowder	\$18
Baguette herb butter	

NOS ENTRÉES

Cheese soufflé	\$19
Mix greens parmesan balsamic glaze <i>v</i>	
Escargots à la Bourguignonne	\$21
Snail (12pc) garlic parsley butter baguette	
Charcuterie & French cheese platter	\$21
Pork rillettes saucisson 2 French cheeses condiments	
Goat cheese Provençale salad	\$19
Mix green goat cheese fig prosciutto rosemary garlic oil	
South France style Salmon Gravlax à l'aneth	\$19
Brioche chilled ratatouille dill	
Boudin noir à la Lyonnaise	\$22
Black pudding sausage sautéed cardamom apple rocket	
Red tuna Niçoise salad	\$23
Beans cherry tomato Perla potato horseradish cream <i>GF</i>	
Beef tartare	\$21
Potato gaufrettes truffle oil cornichons	

SOUPES & ENTRÉES



PLATS DE RESISTANCE

Cardrona Merino Lamb loin <i>GF</i>	\$31
Duck breast à l'orange <i>GF</i>	\$33
Ribeye steak 250gr <i>GF</i>	\$35
Filet de Boeuf 300gr <i>GF</i>	\$37
Venison short loin	\$39
Choose of your sauce: shallot Bearnaise red wine blue cheese <i>GF</i>	
LB Bistro Beef Lasagna	\$31
Mix green aged parmesan	
Mussel Marinières	\$29
Baguette herb butter creamy white wine sauce	
Poisson du jour	(market price)
Pan sear fish of the day vierge sauce <i>GF</i>	
Chef garden choice	\$29
Ask your waiter <i>V</i>	

OUR SIDES \$6

Hand cut French fries <i>V</i>
Warm charred lettuce with Caesar dressing <i>V GF</i>
Creamy garlic sautéed mushrooms <i>V GF</i>
Cream of spinach & bacon <i>GF</i>
Old style mashed potato <i>V GF</i>

PLATS DE RESISTANCE & SIDES



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LES FROMAGES

Brie de Meaux (cow, hard)

Morbier Rivoire (goat, soft)

Tomme de Savoie (cow, hard)

Roquefort (sheep, soft)

Comte Young (cow, hard)

Tomme de brebis (sheep, soft)

1 for \$8, 2 for \$14, 4 for \$26, 6 for \$32 GF

Served with French baguette | crackers |
dried fruits | nuts | quince paste

Available with wine pairing

LES DESSERTS

Left Bank Bistro Crêpe Suzette **\$11**

Caramelized apple | blood orange sorbet |
Nutella sauce | Grand Marnier flambé **v**

Mousse au chocolat **\$11**

Peanut butter popcorn **v** | **GF**

Napoleon crème brûlée **\$11**

Almond short tuile | berry coulis **v**

Iron cast warm chocolate cookie **\$11**

Vanilla ice cream | butterscotch sauce **v**

v Vegetarian **GF** Gluten Free

Please let us know about your dietary / allergy restrictions

FROMAGES & DESSERTS



KID'S MENU ALL DAY

Ham & cheese toasted sandwich	\$16
Chicken tenders	\$18
Grilled fish of the day <i>GF</i>	\$18
Beef burger	\$18
Choose 2 of the following sides to go with your burger: French fries v sautéed mushrooms v spinach & bacon onion rings v	
Beef lasagna	\$19
Spaghetti Bolognese	\$19
Margarita v or Hawaiian pizza	\$19

LES DESSERTS

Crêpe Suzette	\$11
Caramelized apple vanilla ice cream v	
Mousse au chocolat	\$11
Peanut popcorn v GF	
Ice cream flight (2 scoops)	\$11
Vanilla chocolate salted caramel berry sorbet chocolate sauce v GF	
Napoleon crème brûlée	\$11
Almond short tuile berry coulis v	

v Vegetarian **GF** Gluten Free

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Kids menu served only until 12 years old

ALL DAY KID'S MENU
