

D I N N E R

LES COCKTAILS

biff's signature

THE GRACE KELLY 2oz 16
Dillon's Selby gin, green tea, honey, egg white, orange blossom water

LA VIE EN ROSE 2.25oz 16
Tanqueray gin, Dolin red vermouth, cherry brandy, pistachio

SOUS LE VENT 1.5oz 15
smoky, sweet with a little heat, Los Siete Misterios mezcal, Dejado silver tequila, Aperol, coconut water, citrus, egg white, nasty sauce

THE ESPRESSO MARTINI 2.25oz 16
the perfect pick-me-up, Dillon's Selby vodka, Kahlúa, orange liqueur, vanilla

THE BERRY BRAMBLE 3.75oz 17
Dillon's Selby gin & berry bliss, Pimm's, spumante, lime, raspberry syrup

biff's favourites

PISCO PUNCH 2oz 16
pisco El Gobernador, pineapple & nectarine gomme syrup, lemon, triple sec

CHAMPS-ÉLYSÉES 3.25oz 16
Dillon's Selby berry bliss, Sartori spumante, lavender syrup

ELDERFLOWER DAQUIRI 2oz 17
Bacardi white rum, St-Germain elderflower, Luxardo Maraschino, grapefruit, lemon

BEE'S KNEES 2oz 16
Dillon's Selby pineapple honey gin, lemon juice, lemon twist

BIFF'S SPRITZ 4.75oz 16
house limoncello, Aperol, sparkling wine, dehydrated orange

DARK & STORMY 1.5oz 16
Appleton Estate rum, lime, ginger beer, Angostura bitters, candied ginger

BIFF'S FIXE

choice of app, main & dessert
56

CHICKEN LIVER PARFAIT
Biff's mustard, pickles, grilled sourdough

SALADE CÉSAR
romaine, bacon, Parmesan, niçoise olives, baguette croûtons, anchovy dressing

TRUITE AMANDINE
trout, wilted spinach, brown butter almond sauce

COQUAU VIN
braised chicken, bacon lardons, onion, green beans, pommes purée, red wine sauce

LEMON TART
crème fraîche

items available à la carte

L'ACCOMPAGNEMENT

PAIN 7
Bread flour sourdough with cultured butter

FRITES 10

MASHED POTATOES 10

ROASTED MUSHROOMS 12

CHARRED BROCCOLINI 14

MOST ITEMS
AVAILABLE
FOR TAKEOUT

Please inform us of any allergies.
We will do our utmost to accommodate,
though we are unable to guarantee an
allergen-free kitchen

CHEF JAMES MACADAM

LES HORS D'ŒUVRES

SOUPE À L'OIGNON *French onion soup, baguette, Gruyère* 16

CRÈME DE CHAMPIGNONS *cream of mushroom soup* 14

SALADE CÉSAR *romaine, bacon, Parmesan, niçoise olives, baguette croûtons, anchovy dressing* 15

CITRUS SALAD *Dijon vinaigrette, frisée, endive* 16

STEAK TARTARE *traditional garnishes, grilled sourdough* 21

SHRIMP COCKTAIL *cocktail sauce, lemon* 21

SEARED FOIE GRAS *apple butter, rye crumble, apple* 28

CHICKEN LIVER PARFAIT *Biff's mustard, pickles, grilled sourdough* 15

ESCARGOT DE BOURGOGNE *almonds, vermouth, herbed garlic butter, lemon, pain au lait* 21

TRUFFLED BAKED BRIE *phyllo-wrapped Brie, tomato fondue, crisps* 21

CHARCUTERIE & CHEESE *(to share) selection of housemade charcuterie, Quebec & French cheeses, crisps, mustard & pickles* 28

RIS DE VEAU *pan-roasted sweetbreads, parsley, pommes purée, caper jus* 17

OYSTERS *lemon, horseradish, red wine mignonette* 6pc 19 / 12pc 35

LES ENTRÉES

COQUAU VIN *braised chicken, bacon lardons, onion, green beans, pommes purée, red wine sauce* 32

NIÇOISE SALAD *tuna, hen's egg, anchovies, haricots verts, tomato, olives, field greens* 29

TRUITE AMANDINE *trout, wilted spinach, brown butter almond sauce* 30

LOUP DE MER *grilled seabass, piperade, watercress salad, lemon* 42

CANARD *roast duck breast, wheatberry risotto, celeriac, cherry Armagnac jus* 36

MOULES À LA PROVENÇALE *mussels, garlic, tomato, wine, baguette* 22

BŒUF BOURGUIGNON *stewed beef, broccolini, pommes purée, cipollini onion* 37

PÂTES AUX CHAMPIGNONS *wild mushroom lasagna, charred leeks, cream sauce* 23

BURGER DE BŒUF *peppercorn relish, Comté, sauce au poivre, onions, frites* 22

CÔTE DE PORC GRILLÉE *grilled pork chop, bacon, braised cabbage, mustard jus, cream* 30

JARRET D'AGNEAU *lamb, mint pistou, braised carrots, écrasé potatoes* 34

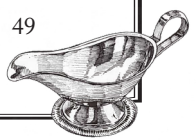
GNOCCHI PARISIENNE *broccolini, cheddar Mornay sauce* 26

STEAK FRITES

with haricots verts, frites & Béarnaise sauce

8OZ CONTRE-FILET 39
striploin

6OZ FILET DE BŒUF 49
beef tenderloin



LES DESSERTS

LEMON TARTE *crème fraîche* 12

CRÈME BRÛLÉE *shortbread cookie* 12

CHOCOLATE TORTE *salted caramel, hazelnuts, whipped cream* 12

PUMPKIN BASQUE CHEESECAKE *roasted pecans, salted caramel* 12

PARIS-BREST *hazelnut & apple praline, roasted hazelnuts* 12