

L U N C H

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 silvero tequila, Aperol, coconut water, citrus, egg white, nasty sauce

THE ESPRESSO MARTINI 2.25oz 16

the perfect pick-me-up, Dillon's Selby vodka, Kabúa, 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

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SALADE CÉSAR

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

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TRUITE AMANDINE

trout, wilted spinach, brown butter almond sauce

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COQ AU VIN

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

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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 16

French onion soup, baguette, Gruyère

CRÈME DE CHAMPIGNONS 14

cream of mushroom soup

ESCARGOT DE BOURGOGNE 21

almonds, vermouth, herbed garlic butter, lemon, pain au lait

CHICKEN LIVER PARFAIT 15

Biff's mustard, pickles, grilled sourdough

TRUFFLED BAKED BRIE 21

phyllo-wrapped Brie, tomato fondue, crisps

STEAK TARTARE 21

traditional garnishes, grilled sourdough

SALADE CÉSAR 15

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

LES ENTRÉES

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

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

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

QUICHE LORRAINE *bacon, leeks, Emmental, green salad* 21

FRUITS DE MER

NIÇOISE SALAD 29

tuna, hen's egg, anchovies, haricots verts, tomato, olives, field greens

LOUP DE MER 42

grilled seabass, watercress salad, piperade, lemon

TRUITE AMANDINE 30

trout, wilted spinach, brown butter almond sauce

MOULES À LA PROVENÇALE 22

mussels, garlic, tomato, wine, baguette

STEAK FRITES

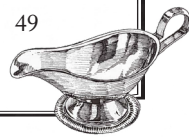
with haricots verts, frites & Béarnaise sauce

8OZ CONTRE-FILET 39

striploin

6OZ FILET DE BŒUF 49

beef tenderloin



LES DESSERTS

LEMON TARTE *crème fraîche* 12

CRÈME BRÛLÉE *shortbread cookie* 12

PUMPKIN BASQUE CHEESECAKE *roasted pecans, salted caramel* 12

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