



WELCOME TO PROVENCE BISTRO

First Courses

LES FOIES DE VOLAILLE. 11
Sautéed Chicken Livers with Blue
Cheese, Mushrooms and Tomatoes with a
Rosemary Scented Reduction.

FOIE GRAS POÊLÉ. 20
Seared Québécois Foie Gras, Roasted
Plums, Port & Verjus Sauce.

MOULES. 9
Steamed Prince Edward Island Mussels
with White Wine, Onion and Garlic.

LES FRUITS DE MER. 12
Mussels, Sea Scallop, Shrimp and
Escargots with Sundried Tomato and
Herb Butter.

LES POISONS FUME. 13
East Coast Smoked Salmon and House
Smoked Manitoba Arctic Char with
Tarragon Piperade.

Soupe

CONSOMMÉ DE CHAMPIGNONS
SAUVAGES. 6
Wild Mushroom Consommé with Duck
Confit Ravioli and Truffle Oil.

SOUPE À L'OIGNON. 7
French Onion Soup with Gruyère Cheese
and Port.

Salade

BETTERAVES. 9
Roasted Beets with Goat Cheese, Toasted
Pine Nuts and Orange Vinaigrette.

D'ÉPINARDS. 9
Spinach Salad with Apple Chips, Candied
Pecans, Blue Goat Cheese & Manitoba
Honey Lavender Vinaigrette.

MESCLUN. 8
Mixed Greens with Strawberries, Edible
Flowers, Rosemary and Sunflower Seed
Lavash.

TOMATES. 9
Manitoba Tomatoes with Butter Lettuce,
Aioli and Pancetta crisps.

Main Courses

LOTTE. 29
Seared Monkfish, Boiled Potatoes and
Grilled Asparagus with Brandy Rosemary
Sauce.

CREVETTES. 27
Sautéed Shrimp with grilled Endive,
Pancetta, Apples Shallots and Caviar oil.

OMBLE DE L'ARCTIQUE À
L'ANCHOYADE. 27
Pan Roasted Manitoba Arctic Char with
Saffron Risotto and Anchovy Tapenade.

SAUMON. 29
Pan Seared Atlantic Salmon with Sweet
Potato, Fruit Salsa and Pink Peppercorns.

PÉTONCLES PROVENÇALES. 27
Seared Giant Scallops, Eggplant Foam
and Ratatouille.

VÉGÉTARIEN. 20
Black Beans with Mushrooms and Grilled
Vegetables.

CARRÉ D'AGNEAU. 38
Roasted Canadian Rack of Lamb with
Niçoise Olives and French Green Lentils.

POULE PARFUMÉE AUX CITRONS
CONFITS ET À LA LAVANDE. 32
Roasted Cornish Game Hen Seasoned
with Lavender and Preserved Lemon,
Fingerling Potatoes and Bacon.

FAUX-FILET AUX CHASSEUR. 32
New York Steak with French Fries,
Arugula, Red Onion Crisps Chasseur
Sauce.

FILET DE BOEUF. 38
Pecan and Blue Cheese Crusted 8 ounce
Sterling Silver Beef Tenderloin with a
Port Mead Sauce.

POULET DE GRAIN. 32
Free Range Chicken with Butternut
Squash Gnocchi, Prosciutto and Herb
Mornay Sauce.

CONFIT DE CANARD. 28
Single leg of Duck Confit served on soft
polenta with poached grapes.

FILET DE PORC AVEC POIRES
SAUTEES. 29
Roasted Pork Tenderloin with Pears,
Prosciutto and Dijon Mustard Cream.

*All Prices in Canadian Dollars
15% Service Charge Added to the Total Bill for Parties of 8 or More*