



FOOD. ENTERTAINMENT. BEER.

### **SALADE MAISON**

handcut lettuces, grape tomatoes, cider & thyme vinaigrette



### **SCHNITZEL**

panko crusted veal cutlets, grilled asparagus, tomato jam, Yukon mash, preserved lemon caper emulsion, veal reduction

or

### **FREE RANGE CHICKEN**

pan roasted, glazed vegetables, tri-colour roasted potatoes, jus

or

### **MARKT PLATE**

heirloom vegetables, cider glazed beets, wilted spinach, wild rice fritters



### **BELGIAN CHOCOLATE FUDGE CAKE**

chocolate cake, Fröli ganache, raspberry coulis

### **COFFEE OR TEA**

### **\$38 DINNER SET MENU OPTION**

\* *Vegetarian option available upon booking\**  
(taxes and gratuities not included)



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### **SALADE MAISON**

handcut lettuces, grape tomatoes, cider & thyme vinaigrette



### **SCHNITZEL**

panko crusted veal cutlets, grilled asparagus, tomato jam, Yukon mash, preserved lemon caper emulsion, veal reduction

or

### **FREE RANGE CHICKEN**

pan roasted, glazed vegetables, tri-colour roasted potatoes, jus



### **BELGIAN CHOCOLATE FUDGE CAKE**

chocolate cake, Frülü ganache, raspberry coulis

### **COFFEE OR TEA**

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(taxes and gratuities not included)

# **B I E R M A R K T**®

FOOD. ENTERTAINMENT. BEER.

## **WILD MUSHROOM SOUP**

wild & tame mushrooms, gougère, mushroom broth  
or

## **SALADE MAISON**

handcut lettuces, grape tomatoes, cider & thyme vinaigrette



## **ORGANIC SALMON**

grilled, all crust potato gratin, leeks, asparagus & grape tomato sauté,  
herb salad, Strongbow vinaigrette  
or

## **FREE RANGE CHICKEN**

pan roasted, glazed vegetables, tri-colour roasted potatoes, jus  
or

## **SCHNITZEL**

panko crusted veal cutlets, grilled asparagus, tomato jam, Yukon mash,  
preserved lemon caper emulsion, veal reduction  
or

## **MARKT PLATE**

heirloom vegetables, cider glazed beets,  
wilted spinach, wild rice fritters



## **BELGIAN CHOCOLATE FUDGE CAKE**

chocolate cake, Frülü ganache, raspberry coulis

## **COFFEE OR TEA**

## **\$42 DINNER SET MENU OPTION**

\* *Vegetarian option available upon booking\**  
(taxes and gratuities not included)



FOOD. ENTERTAINMENT. BEER.

**WILD MUSHROOM SOUP**

wild & tame mushrooms, gougère, mushroom broth

or

**SALADE MAISON**

handcut lettuces, grape tomatoes, cider & thyme vinaigrette



**ORGANIC SALMON**

grilled, all crust potato gratin, leeks, asparagus & grape tomato sauté,  
herb salad, Strongbow vinaigrette

or

**FREE RANGE CHICKEN**

pan roasted, glazed vegetables, tri-colour roasted potatoes, jus

or

**SCHNITZEL**

panko crusted veal cutlets, grilled asparagus, tomato jam, Yukon mash,  
preserved lemon caper emulsion, veal reduction



**BELGIAN CHOCOLATE FUDGE CAKE**

chocolate cake, Frülü ganache, raspberry coulis

**COFFEE OR TEA**

**\$42 DINNER SET MENU OPTION**

\* *Vegetarian option available upon booking\**  
(taxes and gratuities not included)

# **B I E R M A R K T**®

**FOOD. ENTERTAINMENT. BEER.**

## **WILD MUSHROOM SOUP**

wild & tame mushrooms, gougère, mushroom broth  
or

## **SALADE MAISON**

handcut lettuces, grape tomatoes, cider & thyme vinaigrette  
or

## **SEA SCALLOPS**

seared Nova Scotia scallops, caramelized pork belly,  
minted pea purée, Weissbier glaze



## **ORGANIC SALMON**

grilled, all crust potato gratin, leeks, asparagus & grape tomato sauté,  
herb salad, Strongbow vinaigrette  
or

## **FREE RANGE CHICKEN**

pan roasted, glazed vegetables, tri-colour roasted potatoes, jus  
or

## **STEAK FRITES**

grilled 14 oz Aberdeen Angus center cut striploin, wilted spinach,  
Markt frites, "Bier 58" sauce  
or

## **SCHNITZEL**

panko crusted veal cutlets, grilled asparagus, tomato jam, Yukon mash,  
preserved lemon caper emulsion, veal reduction  
or

## **MARKT PLATE**

heirloom vegetables, cider glazed beets,  
wilted spinach, wild rice fritters



## **BELGIAN CHOCOLATE FUDGE CAKE**

chocolate cake, Frülü ganache, raspberry coulis  
or

## **CRÈME BRÛLÉE**

Madagascar vanilla custard, turbinado sugar brûlée

**ILLY ESPRESSO, CAPPUCCINO, BREWED COFFEE OR TEA**

# **B I E R M A R K T**®

**FOOD. ENTERTAINMENT. BEER.**

## **WILD MUSHROOM SOUP**

wild & tame mushrooms, gougère, mushroom broth

or

## **SALADE MAISON**

handcut lettuces, grape tomatoes, cider & thyme vinaigrette

or

## **SEA SCALLOPS**

seared Nova Scotia scallops, caramelized pork belly,  
minted pea purée, Weissbier glaze



## **ORGANIC SALMON**

grilled, all crust potato gratin, leeks, asparagus & grape tomato sauté,  
herb salad, Strongbow Cider vinaigrette

or

## **FREE RANGE CHICKEN**

pan roasted, glazed vegetables, tri-colour roasted potatoes, jus

or

## **STEAK FRITES**

grilled 14 oz Aberdeen Angus center cut striploin, wilted spinach,  
Markt frites, "Bier 58" sauce

or

## **SCHNITZEL**

panko crusted veal cutlets, grilled asparagus, tomato jam, Yukon mash,  
preserved lemon caper emulsion, veal reduction



## **BELGIAN CHOCOLATE FUDGE CAKE**

chocolate cake, Frülü ganache, raspberry coulis

or

## **CRÈME BRÛLÉE**

Madagascar vanilla custard, turbinado sugar brûlée

## **ILLY ESPRESSO, CAPPUCCINO, BREWED COFFEE OR TEA**

**\$52 DINNER SET MENU OPTION**

**\* Vegetarian option available upon booking\***  
(taxes and gratuities not included)