



FOOD. ENTERTAINMENT. BEER.

### **SALADE MAISON**

Hand cut 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, citrus risotto cake



### **BELGIAN CHOCOLATE CAPPUCINO CAKE**

chocolate sponge cake, espresso butter crème, Belgian chocolate ganache, chocolate drizzle

### **COFFEE OR TEA**

### **\$38 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  
or

**MARKT PLATE**

heirloom vegetables, cider glazed beets,  
wilted spinach, citrus risotto cake



**BELGIAN CHOCOLATE CAPPUCINO CAKE**

chocolate sponge cake, espresso butter crème,  
Belgian chocolate ganache, chocolate drizzle

**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

## **SCALLOPS & ASPARAGUS**

seared Nova Scotia scallops, grilled asparagus, smoked bacon,  
Hoegaarden bier-naise



## **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 CAPPUCINO CAKE**

chocolate sponge cake, espresso butter crème,  
Belgian chocolate ganache, chocolate drizzle

or

## **BANANA BRÛLÉE**

banana cardamom brûlée, sweet banana croquette,  
caramelized banana, turbinado caramel

## **ESPRESSO, CAPPUCINO, BREWED COFFEE OR TEA**

**\$52 DINNER SET MENU OPTION**

**\* *Vegetarian option available upon booking\****

(taxes and gratuities not included)