



## LUNCH MENU

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### HORS D'OEUVRES

ONION SOUP <i>puff pastry, gruyère</i>	\$12
TRUFFLE GOUGERES <i>Aged Gruyère, Roasted Mushroom, Arugula &amp; Truffle Aioli</i>	\$16
BISON TARTARE <i>cured yolk, crispy shallots, house made potato chips</i>	\$19
PEASANT CHEESE <i>house preserves, infused honey, salt roasted nuts, crostini</i>	\$19
TARTIFLETTE <i>Soft Cheese, Potato, Smoked Lardons, Onion &amp; Baguette</i>	\$16½
FOIE GRAS TORCHON <i>Sour Cherry Rosemary Relish &amp; Sour Dough Toast</i>	\$23½
CHARCUTERIE <i>Imported &amp; VDG cured meats, Mustard, Pickled Garnish</i>	\$22

### ENTRÉES

LE BURGER <i>aged cheddar, caramelized onion, aioli, &amp; house made frites</i>	\$19
<i>*add sauteed mushrooms \$3 *add smoked bacon \$4 *add seared foie gras \$12</i>	
SOUP & SANDWICH	DAILY
OMELETTE & SALAD <i>Roasted Shitake &amp; Snow Pea OR Grilled Eggplant &amp; Roasted Peppers</i>	\$16½
<i>*add bacon \$4 *add poached prawns \$8</i>	
DUCK CONFIT <i>Lyonnais Potatoes, Smoked Lardon, Fresh greens</i>	\$29
PLAT DU JOUR	DAILY
CROQUE MADAME <i>Thick Cut Sourdough Toast, Smoked Ham, Dijon Mornay &amp; Fried Egg</i>	\$18½
ALBACORE TUNA NIÇOISE <i>Niçoise Olives, Tomato, Green Beans, Potatoes &amp; Soft Boiled Egg</i>	\$19½
AAA FLATIRON STEAK & FRITES <i>béarnaise sauce</i>	(6 oz) \$24 (12 oz) \$34
<i>*add sauteed mushrooms \$4 *add seared foie gras \$12</i>	

### LES GARNITURES

BAGUETTE <i>country churned salted butter</i>	\$4
HOUSE MADE FRITES <i>fresh herbs, confit garlic drizzle</i>	\$7
<i>*add truffle aioli \$3</i>	
TRUFFLE EGGS (2 eggs, cut in half)	\$6
WARM MIXED OLIVES	\$5
SEASONAL VEGETABLES <i>(changes daily, we love local farmers)</i>	\$8
MIXED GREEN SALAD <i>white balsamic vinaigrette</i>	\$11
CARE BAKERY GLUTEN FREE BREAD	\$4

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