

LES ENTREES

CREAM OF MUSHROOM SOUP <i>with tarragon</i>	10,00
STEAK TARTARE	16,00
<i>as a main with frites</i>	32,00
CHICKEN LIVER PARFAIT <i>with cornichon</i>	12,00

LES SALADES

HEARTS OF BOSTON BIBB <i>with Riesling vinaigrette</i>	9,00
ROASTED BEETS <i>with mâche lettuce, spiced pecans</i>	11,00
<i>& Ciel de Charlevoix</i>	



Les Oeufs

Oeufs du jour with Chef's addition 14,00

BIFF'S CLASSIC

Lamb burger merguez
served with frites
16,00

Les Sandwiches

Croque-madame	17,00
Croque-monsieur	15,00
Chicken club with bacon & harissa mayo	15,00

BISTRO SPECIALITEES

GRILLED CALF'S LIVER <i>with Soubise sauce</i>	21,00
DUCK CONFIT <i>with Biff's moutarde & pomme risolette</i>	22,00
FILET MIGNON <i>with bacon & frites</i>	34,00
BRAISED PORK SHOULDER <i>with kale & chorizo</i>	23,00
SKIN ROASTED ARCTIC CHAR <i>with remoulade & warm almond vinaigrette</i>	26,00
STEAMED MUSSELS PROVENÇAL	16,00

L'Eau

We now offer high quality
filtered water purified on site.
Q Water - Still or Sparkling

2,50 per guest

B'OYSTEROUS BAR!

BIFF'S OYSTERS ON THE
HALF SHELL AVAILABLE DAILY
AFTER 5PM IN THE BAR
1,00 EA

Steak Frites

7oz. flatiron steak with seasonal vegetables & frites
26,00

B.Y.O.W.

BRING YOUR OWN WINE to Biff's Bistro
anytime! Corkage fee is \$25 per bottle.
(Not applicable for private dining events.)

LES DESSERTS

BASKET OF À LA MINUTE BAKED MADELEINES	5,00
PROFITERÔLES <i>with Calvados caramel & vanilla ice cream</i>	9,00
CLASSIC VANILLA BEAN CRÈME BRÛLÉE	9,00
SOMA ARTISANAL ICE CREAMS & SORBETS	8,00
CHOCOLATE TERRINE <i>with spiced pecans</i>	9,00
CRÈME CAMEL	9,00

CHEF BASILIO PESCE

Biff's Bistro offers two exceptional private
rooms for groups up to 50. For more
information, visit www.oliverbonacini.com.

We will do our utmost to accommodate
guests with food allergies, though we are
unable to guarantee an allergen-free
kitchen environment.