

# DINNER MENU

5pm- 10pm



## HORS D'OEUVRES

PAIN et BEURRE warm baguette, truffle honey butter	5
SOUPE à l'OIGNON CLASSIQUE melted gruyère, glazed onion, rich beef broth	14
TARTARE de BOEUF raw beef tenderloin, cornichons, shallots, capers, grilled baguette	22
HUITRES du JOUR oysters of the day	MP
VOL au VENT du JOUR savoury puff pastry of the day	21
CHARCUTERIE chef's selection	25
ASSIETTE DE FROMAGE chef's selection of cheeses	16
COCKTAIL de CREVETTES jumbo shrimp, brandy cocktail sauce	18
PÂTE MAISON duck confit pâté, cornichons, pink honey, crostini	16
SALADE de BETTERAVES et CHÈVRE roasted beets, goat cheese mascarpone, blueberry balsamic glaze, honey roasted sunflower seeds	18
SALADE CÉSAR AUX ENDIVES endive salad, anchovy dressing, croutons, grated prosciutto	16

## ENTRÉES

POPPI'S CHEESEBURGER caramelized onion, arugula, gruyere, aioli, pomme frites	23
GNOCCHI PARISIENNE bacon brown butter cream sauce, grilled radicchio, chives	24
DUCK NIÇOISE oak leaf lettuce, baby red potatoes, haricot vert, nicoise olives, mollet egg, cherry tomatoes, roasted shallots vinaigrette	26
MOULE FRITES mussels steamed with white wine, pernod, tarragon beurre blanc, pomme frites *add grilled garlic butter baguette +4	24
TROUT ALMONDINE pan-seared trout, roasted almonds, cherry tomatoes, grilled haricot vert	28
CUISSE de CANARD CONFITE confit duck leg, pomme purée, wild mushrooms, blueberry demi-glace	30
COQ au VIN BLANC stewed chicken, bacon, onions, mushrooms, white wine jus, grilled baguette	32
BOUILLABAISSE rainbow trout, shrimps, mussels, bisque, grilled baguette	32
STEAK FRITES	
8oz california striploin, house-made demi-glace	36
6oz beef tenderloin, house-made demi-glace	44

## ACCOMPAGNEMENT

pommes frites 9, truffled pomme frites 12, potato parisienne 10, grilled haricot vert 8

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plus applicable taxes and gratuity

<b>WINES BY THE GLASS</b>	5oz	8oz	btl
<b>BUBBLES</b>			
Mas Fi, Spain NV	14		53
<b>VIN ROSÉ</b>			
Cazal Viel, Rosé, Saint-Chinian, Southern France	13	16	49
<b>VIN BLANC</b>			
Joseph Mellot "Sincérité" Sauvignon Blanc, Loire Valley, France	15	19	60
Santome, Pinot Grigio, Treviso, Italy	13	16	49
Baywood Cellars, Chardonnay, California	14	17	52
<b>VIN ROUGE</b>			
Ogier, Côtes du Rhône, Héritages, Rhône Valley, France	15	19	60
Château Grand Renom, Rouge, Bordeaux, France	14	18	52
Miquel Laurent, Syrah, Vendanges Nocturnes, France	13	16	49
<b>SIGNATURE COCKTAILS</b>			
HUGO ROSÉ SPRITZ st. germain, rosé bubbles, soda, mint, citrus 2.75oz			15
POPPY 75 tanqueray gin, lemon, coquelicot, sugar, cava 4oz			15
THE R&R CLUB tanqueray gin, giffard rhubarb, raspberry, lemon, egg whites 1.5oz			15
PÊCHALOMA dillon's peach schnapps, cassis, mezcal, grapefruit, lime, soda, grapefruit salt 2oz			16
EN FRANÇAIS ketel one, chambord, pineapple, lime, blackberry 2oz			16
NEGRONI BLANC tanqueray, lillet, st. germain, green & yellow chartreuse, lemon zest 2.25oz			16
ESPRESSO COCKTAIL cazadores blanco, kahlua, espresso, salt, chocolate bitters 2oz			16
FRENCH MANHATTAN bulleit rye, hennessy, dolin's rouge, grand marnier, angostura, amarena cherry 2.25oz			17
<b>BIÈRE &amp; CIDRE</b>			
KRONENBOURG 1664 BLANC ale, FR, 5.0%, 330ml			8.5
MACLEAN'S FARMHOUSE BLONDE macleans brewery, hanover, ON, blonde ale, 4.8%, 473ml			8.5
MACLEAN'S LAGER macleans brewery, hanover, ON, light lager, 4.2%, 473ml			8.5
MACLEAN'S PALE ALE macleans brewery, hanover, ON, pale ale, 5.2%, 473ml			9
THORNBURY CIDER thornbury cidery, thornbury, ON, 5.1%, 473ml			8.5
<b>NON-ALCOHOLIC</b>			
CITRONNADE MAISON lemon, sucre, l'eau			3.5
THÉ GLACÉ à la ROSE rose tea, lemon cordial, l'eau, mint			5