

ENTRÉES

- WILD MUSHROOM SOUP** 7
wild & tame mushrooms, gougère, mushroom broth
BIN pairing 200, 230, 235, 260, 376, 385, 485, 004
- SALADE MAISON** 7
hand cut lettuces, grape tomatoes, cider vinaigrette
BIN pairing 230, 235, 255, 260, 280, 678, 012
- CHEESE & LAGER FONDUE** 17
appenzeller, emmental & raclette cheeses, Stella Artois Lager, asparagus, grape tomatoes, cornichons, fresh baguette
BIN pairing 230, 251, 301, 355, 376, 730, 010
- BRIE, LOBSTER & PASTIS FONDUE** 19
Québec brie, lobster crème, grape tomatoes, asparagus, mini crab cakes, fresh baguette
BIN pairing 225, 230, 235, 245, 350, 430, 645, 820, 008
- MARKT SEAFOOD TOWER** for 2 49 for 4 89
Atlantic lobster, east & west coast oysters, poached shrimp, marinated moules, littleneck clams, fresh horseradish, served on ice
BIN pairing 210, 225, 250, 350, 645, 740, 795, 016
- SEA SCALLOPS** 16
seared Nova Scotia scallops, caramelized pork belly, minted pea purée, Weissbier glaze
BIN pairing 225, 250, 260, 350, 356, 376, 678, 012
- WURST SAMPLER** for 1 9 for 2 17
bratwurst, smoked Bavarian & spicy sausages, marinated olives & cornichons, selection of mustards, aged gouda
BIN pairing 210, 245, 350, 355, 376, 711, 760, 048
- MARKT CHARCUTERIE FOR TWO** 19
Pingue's prosciutto, coppa, bresaola, salumi, cacciatorini, artisanal cheese, macerated fruit, marinated olives, house baked focaccia
BIN pairing 210, 235, 245, 260, 375, 376, 052
- FOIE GRAS** 18
seared Québec grade A foie gras, mini pain au lait toast, St Louis Gueuze & cherry compote, brandied apples
BIN pairing 235, 260, 280, 591, 640, 678, 679, 690, 062
- FRESH OYSTERS** market price
market fresh, east & west coast, fresh horseradish
BIN pairing 210, 215, 350, 365, 645, 740, 860, 010
- ARTISANAL CHEESE TRIO** 17
selection of three artisanal cheeses, house compote, fruit & nut bread, candied walnuts
BIN pairings 235, 240, 375, 385, 415, 485, 565, 010
- FLAMEKUECHES**
BELGIAN FLATBREADS
- SMOKED CHICKEN** 13
Québec brie, balsamic glazed cremini mushrooms, roasted garlic, parsley, lemon
BIN pairing 235, 350, 376, 685, 785, 820, 046
- SPICY SAUSAGE** 13
Pingue's Breton pork sausage, La Chaudière cheese curds, caramelized onion, cremini mushrooms, roasted garlic
BIN pairing 230, 301, 330, 375, 376, 485, 711, 048
- TOMATO & GOAT CHEESE** 12
vine ripe & oven roasted tomato, Ontario goat cheese, roasted garlic, lemon
BIN pairing 225, 230, 260, 350, 355, 356, 375, 008

POUTINE

- CLASSIC POUTINE** 9
La Chaudière cheese curds, Markt frites, pan gravy
BIN pairing 200, 210, 235, 250, 260, 310, 385, 050
- MARKT POUTINE** 12
house smoked chicken, La Chaudière cheese curds, Markt frites, Leffe Brune peppercorn sauce
BIN pairing 230, 240, 260, 346, 355, 679, 690, 058
- FOIE GRAS** 19
seared Québec foie gras, La Chaudière cheese curds, Markt frites, foie gras pan gravy
BIN pairing 200, 230, 235, 240, 260, 330, 355, 062

LES SALADES

18

ORGANIC SALMON FLAT IRON STEAK
OR
FREE RANGE CHICKEN

OVER YOUR CHOICE OF

ROASTED BEET

roasted chioga, red & yellow beets, candied walnuts, crumbled goat cheese, panko crusted soft boiled egg, baby spinach, walnut vinaigrette
BIN pairing 200, 210, 215, 230, 235, 255, 376, 046

TOMATO & ARUGULA

vine ripe tomatoes, shaved manchego cheese, baby arugula, pickled red onion, balsamic caramel vinaigrette
BIN pairing 230, 235, 301, 330, 355, 375, 376, 008

MEDITERRANEAN

kalamata olives, feta cheese, grape tomatoes, blanched potatoes, green beans, hand cut baby lettuces, cider vinaigrette
BIN pairing 200, 225, 230, 260, 375, 485, 775, 004

POT OF MOULES

1/2 kilo 13 1 kilo 21

DOMMELSCH

Dommelsch Pilsener, smoked Bavarian sausage, red onion, garlic
BIN pairing 251, 301, 330, 355, 376, 645, 004

PROVENÇALE

herbes de Provence, tomato concassé, shallots, garlic, white wine
BIN pairing 230, 235, 250, 260, 350, 645, 008

DELIRIUM

Delirium Ale, smoked bacon, tomato concassé, shallots, tarragon
BIN pairing 200, 215, 240, 251, 385, 645, 018

À LA SNOB

leeks, Pernod, tomato concassé, lobster crème
BIN pairing 225, 245, 255, 360, 376, 645, 016

DUVEL

Duvel Ale, chilies, tomato concassé
BIN pairing 200, 210, 230, 235, 485, 645, 010

CONGO

red Thai curry, lemon grass, fresh lime, coconut milk
BIN pairing 330, 365, 376, 480, 645, 790, 014

PALM

Palm Amber Ale, roasted fennel, garlic, crème
BIN pairing 210, 215, 232, 290, 310, 645, 010

PORTO FINO

chilies, shallots, garlic, roasted tomato sauce
BIN pairing 200, 245, 330, 376, 485, 640, 645, 018

Markt Frites 5

~ EXECUTIVE CHEF MICHAEL CIPOLLO ~

* Plus applicable taxes ** Please inform your server of any food allergies.
* Groups of eight or more are subject to a 15% gratuity.

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PLATS

SCHNITZEL 23
panko crusted veal cutlets, grilled asparagus, Yukon mash, tomato jam, preserved lemon caper emulsion, veal reduction
BIN pairing 245, 330, 340, 346, 350, 355, 376, 048

CERVENA VENISON 32
seared (med-rare), cider glazed heirloom vegetables, wild rice fritters, sweet & sour cherry compote
BIN pairing 210, 232, 235, 346, 475, 635, 056

FILET & FOIE GRAS 37
6 oz centre cut filet mignon, seared Québec foie gras, Bistro galette, balsamic glazed wild & tame mushrooms, St. Louis Gueuze & white grape foam, veal reduction
BIN pairing 200, 210, 235, 415, 485, 620, 679, 062

STEAK FRITES 35
14 oz Aberdeen Angus center cut striploin, wilted spinach, Markt Frites, "Bier 58" sauce
BIN pairing 200, 210, 215, 235, 240, 415, 685, 060

ORGANIC SALMON 24
grilled, all-crust potato gratin, leeks, asparagus & grape tomato sauté, herb salad, cider vinaigrette
BIN pairing 225, 245, 250, 260, 350, 375, 760, 018

SEA SCALLOPS & KING PRAWNS 29
seared Nova Scotia sea scallops, grilled jumbo prawns, crispy saffron risotto cake, citrus beurre blanc
BIN pairing 225, 235, 251, 290, 350, 356, 376, 012

SEA BASS 29
line-caught Antarctic sea bass, poached in extra virgin olive oil, chorizo stuffed piquillo popper, roasted peppers, tomato concassé, lobster broth
BIN pairing 200, 210, 215, 235, 376, 485, 004

FILET BURGER 23
6 oz filet mignon, caramelized onion, smoked bacon, vine ripe tomato, Mapledale Farms aged white cheddar, Markt frites, "Bier 58" sauce
BIN pairing 210, 240, 310, 475, 490, 640, 679, 050

ACCOMPAGNEMENTS

MARKT VEGETABLE PLATE 9
heirloom vegetables, wilted spinach, cider glazed beets, wild rice fritters

GRILLED ASPARAGUS 7
Ontario green asparagus, extra virgin olive oil, lemon

BISTRO GALETTE 6
aged white cheddar, smoked bacon, layered potato

SALADE MAISON 7
hand cut lettuces, grape tomatoes, cider vinaigrette

SEA SCALLOPS 12
two seared Nova Scotia sea scallops, sea salt, extra virgin olive oil

KING PRAWNS 12
two grilled jumbo king prawns, fresh lemon

PORK BELLY 6
caramelized pork belly, Weissbier glaze

FOIE GRAS 15
seared Québec grade A foie gras, mini pain au lait toast

PLATS DU JOUR

Monday

FLANDER'S CHICKEN PIE 18
free range chicken, cremini mushrooms, aromatic vegetables, Stella Artois crème, puff pastry dome, Markt frites, greens
BIN pairing 230, 250, 255, 260, 301, 355, 376, 046

Tuesday

MUSHROOM & WHITE VEAL MEATLOAF 22
wild & tame mushrooms, whipped Yukon gold potato, herbed demi glace
BIN pairing 210, 230, 235, 350, 355, 376, 048

Wednesday

"HERBESFEST" ROAST CHICKEN 24
slow roasted, Paulaner brine, pan glazed vegetables, new potato, lemon thyme jus
BIN pairing 225, 260, 330, 340, 350, 355, 356, 052

Thursday

BIER BRAISED SHORT RIB 27
AAA frenched short rib, braised in De Koninck Ale, aromatic vegetables, pearl onions, crisp smoked bacon, Yukon mash, veal jus
BIN pairing 210, 215, 240, 355, 365, 376, 640, 054

Friday

CHEF'S CUT market price
hand selected daily cut, wilted spinach, Markt frites, "Bier 58" sauce
BIN pairing 200, 210, 215, 235, 340, 346, 640, 062