

DINNER

ENTRÉES

- WILD MUSHROOM SOUP** 7
wild & tame mushrooms, gougère, mushroom broth
BIN pairing 205, 240, 320, 365 004, 008
- SALADE MAISON** 7
hand cut lettuces, grape tomatoes, cider vinaigrette
BIN pairing 220, 250, 345, 360, 665, 012, 016
- SMOKED GOUDA FONDUE** 18
smoked Dutch gouda, crisp bacon, grape tomatoes, blanched asparagus, Belgian endives, fresh baguette
BIN pairing 200, 235, 350, 365, 830, 006, 018
- CHEESE & LAGER FONDUE** 18
appenzeller, emmental & raclette cheeses, Stella Artois Lager, asparagus, grape tomatoes, cornichons, fresh baguette
BIN pairing 220, 335, 360, 365, 395, 010, 016
- WURST SAMPLER** for 1 10 for 2 18
bratwurst, smoked Bavarian & spicy sausages, marinated olives & cornichons, selection of mustards, aged gouda
BIN pairing 250, 345, 360, 365, 700, 745, 048, 050
- MARKT CHARCUTERIE FOR TWO** 19
Pingue's prosciutto, coppa, bresaola, salumi, cacciatorini, artisanal cheese, macerated fruit, marinated olives, house baked focaccia
BIN pairing 240, 250, 345, 615, 810, 052, 056
- CLASSIC POUTINE** 9
Québec cheese curds, Markt frites, pan gravy
BIN pairing 220, 245, 335, 350, 360, 047, 058
- MARKT POUTINE** 13
house smoked chicken, Québec cheese curds, Markt frites, Leffe Brune peppercorn
BIN pairing 200, 235, 250, 320, 335, 360, 380, 615, 052, 058
- ARTISANAL CHEESE TRIO** 17
selection of three artisanal cheeses, house compote, fruit & nut bread, candied walnuts
hand procured daily, please speak to server for suggested beer pairings

LES SALADES

18

ORGANIC SALMON FLAT IRON STEAK
OR
FREE RANGE CHICKEN

OVER YOUR CHOICE OF

ROASTED BEET

roasted chioga, red & yellow beets, baby spinach, candied walnuts, crumbled goat cheese, hen's egg, walnut vinaigrette
BIN pairing 200, 205, 235, 240, 335, 615, 018, 048

BELGIAN COBB

Belgian endives, smoked bacon, hen's egg, Granny Smith apple, Dutch gouda, grape tomato, Dijon & cider vinaigrette
BIN pairing 220, 300, 310, 360, 365, 390, 695, 010, 012

MEDITERRANEAN

hand cut baby lettuces, kalamata olives, feta cheese, grape tomatoes, blanched potatoes, green beans, cider vinaigrette
BIN pairing 215, 220, 240, 475, 505, 765, 040, 046

FRUITS DES MER

- MARKT SEAFOOD TOWER** 89
Alaskan King crab legs, Green Lip moules, poached King prawns, East & West coast oysters, Littleneck clams, selection of house sauces
BIN pairing 205, 220, 335, 345, 355, 375, 008, 016
- BAKED OYSTERS BELGIQUE** Sm 11 Lg 18
Malpeque oysters, Stella Arotis crème, julienned fennel, baby spinach, gruyère gratin
BIN pairing 220, 235, 250, 295, 310, 365, 004, 008
- SCALLOPS & ASPARAGUS** 17
seared Nova Scotia scallops, grilled asparagus, smoked bacon, Hoegaarden bier-naise
BIN pairing 205, 335, 345, 355, 375, 012, 016
- FRESH OYSTERS** market price
market fresh, East & West coast, fresh horseradish
BIN pairing 200, 345, 355, 375, 725, 845, 008, 012

POT OF MOULES

1/2 kilo 13 1 kilo 21

- HOEGAARDEN**
navel oranges, leeks, red onion, Hoegaarden White Ale, parsley, crème
BIN pairing 215, 220, 280, 370, 440, 615, 010, 018
- PROVENÇALE**
herbes de Provence, tomato concassé, shallots, garlic, white wine
BIN pairing 220, 335, 345, 355, 008, 010
- NORMANDES**
button mushrooms, smoked bacon, shallots, Granny Smith apple, Calvados, crème
BIN pairing 205, 220, 440, 495, 018, 046
- À LA SNOB**
leeks, Pernod, tomato concassé, lobster crème
BIN pairing 215, 280, 345, 016, 018
- CONGO**
red Thai curry, lemon grass, fresh lime, coconut milk
BIN pairing 295, 325, 350, 365, 870, 007, 010
- PORTO FINO**
chilies, shallots, garlic, roasted tomato concassé
BIN pairing 340, 350, 475, 505, 620, 018, 052

FLAMEKUECHES

BELGIAN FLATBREADS

- SMOKED CHICKEN** 13
Québec brie, balsamic glazed cremini mushrooms, roasted garlic, parsley, lemon
BIN pairing 240, 355, 675, 775, 810, 018, 046
- SPICY SAUSAGE** 13
Pingue's Breton pork sausage, Québec cheese curds, caramelized onion, cremini mushrooms, roasted garlic
BIN pairing 240, 340, 505, 695, 700, 048, 050
- TOMATO & GOAT CHEESE** 12
vine ripe & oven roasted tomato, Ontario goat cheese, roasted garlic, lemon
BIN pairing 215, 220, 355, 360, 370, 390, 660, 008, 046

Markt Frites 5

DINNER

PLATS

FILET BURGER

6 oz filet mignon, caramelized onion, smoked bacon, vine ripe tomato, Mapledale Farms aged white cheddar, Markt frites, "Bier 58" sauce
 BIN pairing 200, 245, 320, 490, 050, 054

24

AHI TUNA LIEGOISE

seared med-rare, haricot verts, caramelized onion, fingerling potatoes, smoked bacon, crisp capers, citrus beurre blanc
 BIN pairing 205, 215, 240, 280, 370, 440, 615, 004, 008

24

SCHNITZEL

panko crusted veal cutlets, grilled asparagus, Yukon mash, tomato jam, preserved lemon caper emulsion, veal reduction
 BIN pairing 250, 260, 340, 345, 355, 047, 048

23

SEA BASS

line-caught Antarctic sea bass, poached in extra virgin olive oil, chorizo stuffed piquillo red pepper, tomato concassé, lobster broth
 BIN pairing 205, 240, 475, 505, 615, 004, 010

29

STEAK FRITES

14 oz Aberdeen Angus center-cut striploin, wilted spinach, Markt Frites, "Bier 58" sauce
 BIN pairing 200, 205, 245, 420, 475, 865, 048, 062

35

SEA SCALLOPS & KING PRAWNS

seared Nova Scotia sea scallops, grilled King prawns, crispy saffron risotto cake, citrus beurre blanc
 BIN pairing 215, 240, 295, 345, 355, 370, 012, 016

31

FILET MIGNON BIER-NAISE

8 oz AAA beef tenderloin, grilled asparagus, balsamic glazed mushrooms, Yukon potato & smoked bacon galette, Hoegaarden Bier-Naise
 BIN pairing 245, 400, 505, 530, 580, 048, 062

36

ORGANIC SALMON

grilled organic BC salmon, leeks, asparagus & grape tomato sauté, all-crust potato gratin, herb salad, cider vinaigrette
 BIN pairing 215, 250, 280, 355, 745, 010, 018

25

ACCOMPAGNEMENTS

MARKT VEGETABLE PLATE

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

9

SEA SCALLOPS

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

13

GRILLED ASPARAGUS

Ontario green asparagus, extra virgin olive oil, lemon

7

KING PRAWNS

two grilled jumbo King prawns, fresh lemon

13

BISTRO GALETTE

layered Yukon potato, aged white cheddar, smoked bacon

6

ALASKAN KING CRAB LEGS

Alaskan King crab legs (1lb), fresh lemon, drawn butter

37

PLATS DU JOUR

MONDAY

FLANDERS CHICKEN PIE

free range chicken, cremini mushrooms, aromatic vegetables, Stella Artois crème, puff pastry dome, Markt frites, greens
 BIN pairing 220, 260, 695, 865, 018, 046

18

TUESDAY

TOURTIÈRE BOURGUIGNONNE

AAA Aberdeen Angus sirloin, braised in Leffe Brune Ale, cremini mushrooms, aromatic vegetables, Yukon potato, savoury short crust
 BIN pairing 235, 245, 420, 455, 530, 580, 875, 050, 056

22

WEDNESDAY

"HERBSFEST" ROAST CHICKEN

slow roasted, Paulaner brine, pan glazed vegetables, new potato, lemon thyme jus
 BIN pairing 215, 260, 280, 330, 335, 340, 345, 355, 370, 052, 058

24

THURSDAY

BIER BRAISED SHORT RIB

AAA frenched short rib, braised in De Koninck Ale, aromatic vegetables, pearl onions, crisp smoked bacon, Yukon mash, veal jus
 BIN pairing 200, 245, 375, 400, 048, 054

27

FRIDAY

CHEF'S CUT

hand selected, wilted spinach, Markt frites, "Bier 58" sauce
 hand procured, please speak to server for suggested beer pairings

market price

~ EXECUTIVE CHEF MICHAEL CIPOLLO ~