

ENTRÉES

- WILD MUSHROOM SOUP** 7
wild & tame mushrooms, gougère, mushroom broth
BIN pairing 205, 240, 320, 365, 004, 008
- 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
- 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
- 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
- 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
- FRESH OYSTERS** market price
market fresh, East & West coast, fresh horseradish
BIN pairing 200, 345, 355, 375, 725, 845, 008, 012

LES SANDWICHES

- BIER BRAISED BEEF BAGUETTE** 15
Leffe Brune braised beef short rib, pickled vegetables, aged cheddar, fresh horseradish, artisan baguette
BIN pairing 200, 235, 345, 870, 046, 047
- MARKT BURGER** 14
8 oz ground sirloin, Mapledale Farms aged white cheddar, cremini mushrooms, caramelized onion, vine ripe tomato, iceberg lettuce, "Bier 58" sauce, house baked kaiser
BIN pairing 200, 220, 245, 475, 050, 054
- CHICKEN A.B.T.** 15
Hoegaarden White Ale & citrus poached chicken, avocado, smoked bacon, vine ripe tomato, iceberg lettuce, Dijon mayo, ciabatta bun
BIN pairing 220, 240, 315, 335, 360, 046, 048
- SCHNITZEL SLIDERS** 15
crisp veal cutlets, tomato jam, baby spinach, preserved lemon aioli, mini grill buns
BIN pairing 200, 250, 345, 355, 360, 365, 048, 052
- SMOKED TURKEY BROODJE** 14
house smoked turkey breast, Dutch gouda, hen's egg, English cucumber, heirloom carrot, Palm Amber Ale & Dijon mayo, sunflower country bread
BIN pairing 200, 235, 295, 365, 490, 052, 054

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

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

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

PLATS

- STEAK FRITES** 21
8 oz Aberdeen Angus striploin, wilted spinach, Markt frites, "Bier 58" sauce
BIN pairing 200, 205, 245, 420, 475, 865, 048, 062
- BIER MARKT FISH & FRITES** 18
panko crusted filet of sole, Markt frites, rémoulade
BIN pairing 215, 280, 300, 360, 780, 004, 008
- ORGANIC SALMON** 19
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

PLATS DU JOUR

- MONDAY**
FLANDERS CHICKEN PIE 15
free range chicken, cremini mushrooms, aromatic vegetables, Stella Artois crème, puff pastry dome, Markt frites, greens
BIN pairing 220, 260, 695, 865, 018, 046
- TUESDAY**
TOURTIÈRE BOURGUIGNONNE 19
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
- WEDNESDAY**
"HERBSFEST" ROAST CHICKEN 19
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
- THURSDAY**
BIER BRAISED SHORT RIB 23
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
- FRIDAY**
CHEF'S CUT market price
hand selected, wilted spinach, Markt frites, "Bier 58" sauce
hand procured, please speak to server for suggested beer pairings

Markt Frites 5

~ EXECUTIVE CHEF MICHAEL CIPOLLO ~