

# LE NOTRE BISTRO

Inspired by French Cuisine,  
cooking with multicultural flair



## ABOUT

At Le Notre we strive to offer you a special experience with an emphasis on quality. Serving great food, and service with attention to details – our essentials.

Ingredients are carefully sourced, GMO free, local, and fresh. Wine - and other libations - are chosen with the same care. The selection is small, but well crafted.

## WHY LE NOTRE

Perfect location in the heart of Toronto. An exclusive opportunity to reserve the entire restaurant for your occasion, as oppose to a private dining room.

## CAPACITY

Restaurant maximum capacity: 27  
Maximum capacity at one table: 18

LOCATED ON THE CORNER OF HARBORD ST.

538 Manning Ave. Toronto

416. 300. 9304

[www.lenotrebistro.com](http://www.lenotrebistro.com)

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LE NOTRE  
*Soirée*



Hosting Diners of 8 Guests and More  
UP TO 27

## OUR OFFERINGS

*Applicable Taxes & 18% Gratuity May Apply*

### Canapés

A perfect way to start & open your appetite

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Dozen "TERRE" - \$38

Dozen "CARNIVORE" - \$40

Dozen "DE LA MERE" - \$42

3 Dozen "ANY KIND" - \$36 / per dozen

2 Dozen - "ANY KIND" \$38 / per dozen

### Set Menu Options

Offering 3 unique menus " All menus could be served family style"

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3 Course Dinner "Bespoke" - Price is determined based on your selection

3 Course Dinner "BISTRO" - \$50

4 Course Dinner "LE NOTRE" - \$60

4 Course Dinner "GRAND CRU" - \$70

### Wine Pairing - 4oz

To ensure a flawless experience, "Wine Pairing" is required to be selected ahead of time

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\$9 / per course / per person

\$11 / per course / per person

\$15 / per course / per person

*Chef de Cuisine: Stephanie Pacheco*  
*Maitre D': Serguei Kourokhine*

# *Essential Information*

FOR TABLE OF 8 &amp; PRIVATE EVENTS



## TAXES & GRATUITIES

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All prices are subject to 13% HST

18% Gratuities will be applied to the final bill

## BOOKING DEPOSIT & CANCELATION FEES

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SECURITY DEPOSIT: \$350 is required for all **Private Bookings**, which will be deducted from the final bill.

For **Non Private**, but for large table reservations we require 20% based on selected menu, multiplied by the number of guests.

CANCELATION: For reimbursement of the deposit in full, we require **7 calendar days**

## MINIMUM SPENT FOR PRIVATE EVENTS

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Each **Private** booking is treated in its own unique way, therefore a space rental fee may apply. The cost varies based on the day of the week and time of the year.

## BAR & COCKTAILS

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Our bar selection is small, but well crafted. If you would like something in particular - we will be happy to source it for you.

The consumption can be defined in advance & if you wish to limit the selection for your guests to a certain variety, please let us know.

We have a great list of artisanal cocktails, but if you have a signature cocktail that you would like to start your event with, we would love to know.

## WINE

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Our wine selections varies all the time and we rarely have more than 4 bottles in stock of a same wine. To ensure a great wine experience, wine choices needs to be defined at the latest of 2 business days prior the date of the event

LE NOTRE

# *Canapés*



A PERFECT WAY TO START & OPEN YOUR APPETITE

## *Terre*

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Brie de Meaux, Apple Grilled Cheese  
Roasted Fig & St. Agur Blue Cheese  
Sautéed Seasonal Mushrooms Crostini

## *Carnivore*

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Tartare de Bœuf  
Duck Confit Croquette  
Lavender Pork Siewers

## *De la Mer*

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Grilled Prawns à la Provençale  
Escargot Le Notre  
Grilled Octopus

SET MENU

# *Bespoke*

3 COURSE DINNER



*Bespoke set menu is simply tailored to  
your taste*

## *Entrées*

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Please select 3 starters from  
our seasonal dinner menu

## *Plats*

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Please select 3 mains from  
our seasonal dinner menu

## *Desserts*

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Please select 2 desserts from  
our dessert menu

A gold-colored starburst badge with a serrated edge. Inside the badge, the text "\$TBD" is written in a bold, blue, sans-serif font.

**\$TBD**

*Send us your selection & receive the  
quote for your custom menu*

SET MENU

# Bistro

3 COURSE DINNER



## Entrées

### Choice of:

SOUPE DU JOUR  
daily soup

SALADE D'ÉTÉ  
organic Ontario living greens, Ontario strawberries, Ontario heirloom tomatoes,  
preserved lemons, roasted yellow beet & Kozlik vinaigrette

TARTARE DE BŒUF  
Ontario naturally raised beef, French classic seasoning

## Plats

### Choice of:

STEAK & FRITES  
6oz Denver cut Ontario - naturally raised beef, yukon-gold frites,  
green peppercorn béarnaise

PAVÉ DE SAUMON CHINOOK  
BC Chinook salmon, cauliflower purée, squash, zucchini, heirloom carrots

RISOTTO À LA SOUPE À L'OGNION  
Canadian wild rice, caramelized onions, Compté, thyme gramolata

## Desserts

### Choice of:

CRÈME BRULÉE DU SOIR  
daily crème brûlée

FLOURLESS CHOCOLATE GATEAU "WEISS"  
flourless "Weiss" chocolate cake, Grand Marnier crème chantilly,  
orange & red chilis marmalade

\$50

SET MENU

# Le Notre

4 COURSE DINNER



## Entrées

### Choice of:

LE POULPE À LA NIÇOISE

grilled octopus, oven dried cherry tomatoes, French greens beans, confit potatoes, olive tapenade, quail egg

SALADE VERTE

organic living greens, fennel, pickled cucumber, preserved lemon, yuzu & Dijon vinaigrette

ESCARGOT LE NOTRE

brandy, butter, garlic, parsley, Compté

## Plats

### Choice of:

STEAK & FRITES

6oz Denver cut Ontario - naturally raised beef, yukon-gold frites, green peppercorn béarnaise

PAVÉ DE SAUMON CHINOOK

BC Chinook salmon, cauliflower purée, squash, zucchini, heirloom carrots

CONFIT DE CANARD

5 spices duck confit, lentils "du Puy", butternut squash, zucchini, pearl onions, red wine reduction

## Fromages

### Share:

SELECTION DE 3 FROMAGES

artisanal selection of 3 cheese

## Desserts

### Choice of:

CRÈME BRULÉE DU SOIR

daily crème brûlée

FLOURLESS CHOCOLATE GATEAU "WEISS"

flourless "Weiss" chocolate cake, Grand Marnier crème chantilly, orange & red chilis marmalade

\$60

SET MENU

# Grand Cru



## Entrées

### 4 COURSE DINNER

#### Choice of:

##### LE POULPE À LA NIÇOISE

grilled octopus, oven dried cherry tomatoes, French greens beans, confit potatoes, olive tapenade, quail egg

##### ESCARGOT LE NOTRE

brandy, butter, garlic, parsley, Compté

##### TARTARE DE BŒUF

Ontario naturally raised beef, classic French seasoning, organic mustard greens

## A Partager

#### Share:

##### FOIE GRAS POÊLÉ & POIRE JACK DANIELS

Quebec seared foie, cardamon Jack Daniel's poached pear, Saskatoon berry reduction

## Plats

#### Choice of:

##### STEAK & FRITES

6oz Denver cut Ontario - naturally raised beef, yukon-gold frites, green peppercorn béarnaise

##### PAVÉ DE SAUMON CHINOOK

BC Chinook salmon, cauliflower purée, squash, zucchini, heirloom carrots

##### CONFIT DE CANARD

5 spices duck confit, lentils "du Puy", butternut squash, zucchini, pearl onions, red wine reduction

## Desserts

#### Choice of:

##### CRÈME BRULÉE DU SOIR

daily crème brûlée

##### FLOURLESS CHOCOLATE GATEAU "WEISS"

flourless "Weiss" chocolate cake, Grand Marnier crème chantilly, orange & red chilis marmalade

**\$70**