



A UNIQUE ADVENTURE...



LE BEFFROI

A LITTLE BIT OF HISTORY...

Since our restaurant is located only a few steps away from Saint-Jean's Gate, it comes as no surprise that it carries such a medieval name. Many belfries were built during the twelfth century, notably in villages of Northern France. Proud sentinels dominating every village, these belfries were in fact watchtowers.

Our speciality? We only served Alberta AAA beef aged a minimum of 28 days by natural process. One of our main highlights is undoubtedly our central grill on maple wood charcoal. Your meat cut will be coated with a house blend of spices & herbs, and perfectly cooked over glowing coals.

The sirloin «Baseball Cut», the filet mignon mix grill, and our famous beef prime rib contributed to our renowned reputation.

For the past 10 years, the success of Le Beffroi is based on the passion of a dynamic and dedicated team!

Thanks for taking part of Le Beffroi Steak House's adventure
The management





COLD APPETIZERS

- BEEF CARPACCIO**  **12**
Fillet / fresh herb marinade / Dijon mustard / olive oil / Grana Padano cheese / red onions
- FRESH SALMON TARTAR / MANGO & CORIANDER / SMOKED SALMON** **13**
DISH SERVED WITH FRIES & MIX GREENS **26**
Finely chopped / crispy rice / Wakame sea vegetable
- SHRIMP COCKTAIL** **13**
5 shrimps size 13/15 / Cognac cocktail sauce
- SIGNATURE SMOKED SALMON** **13**
Capers / red onions / lemon & olive oil
- AAA BEEF TARTAR** **15**
DISH SERVED WITH FRIES & MIX GREENS **30**
Chopped beef fillet / egg emulsion / seasonings
- FRESH TOMATO CARPACCIO** **9**
Balsamic / arugula / Feta cheese crumble

HOT APPETIZERS

- MUSHROOMS & CRAB TEMPTATION** **7**
Mushrooms simmered in white wine / cream cheese / crab meat & green shallots
- FRIED CALAMARI** **9**
Spicy lemon mayonnaise / grilled lime / bread crumbs
- PAN-FRIED SWEETBREAD** **9**
Marsala wine demi-glace / green beans
- DEEP FRIED BRIE CHEESE**  **10**
Sesame seeds / spicy tomato chutney / salad sprouts
- FOIE GRAS CREME BRULEE**  **11**
Salad sprouts / cranberry jelly
- BEFFROI'S GOURMET CHOWDER**  **15**
Lobster bisque / shrimps / scallop / mussels / clams / fresh & smoked salmon
- PAN-FRIED GIANT SEA SCALLOPS** **18**
Candied orange peels / Ricard Pastis / cream
- DUCK FOIE GRAS** **21**
Fleur de sel / maple stewed apples / raisin toasted bread
- GLASS OF DOM BRIAL** **10.25**
(Muscat de Rivesaltes / natural sweet wine)



= OUR SPECIALITIES

SOUPS AND SALADS

CARAMELIZED ONION SOUP 8

White beer / Swiss cheese gratin

SOUP OF THE MOMENT 5

SPINACH SALAD / ROSENBERG BLUE CHEESE / MANDARIN 10

Pecan nuts / white balsamic / grape seed oil

CAESAR SALAD (HALF PORTION) 8
MAIN DISH 12

BEFFROI'S CLASSICS

SEAFOOD SPAGHETTINI / SHAVINGS OF SMOKED SALMON 28

Shrimp 8/12 / scallop / 5 mussels & 5 clams / pink shrimps & smoked salmon

HOMEMADE CANNELLONI DUO / RED WINE BRAISED BEEF 19

Mixed greens / tomato sauce / Parmesan & Mozzarella gratin

VEGETARIAN LINGUINE 19

Sauteed vegetables / arugula / olive oil

PARMIGIANA VEAL SCALLOP 26

Breaded veal scallop / bread crumbs / tomato sauce / Mozzarella / Alfredo linguine

WILD MUSHROOM VEAL SCALLOP 27

Demi-glacé / mixed wild mushrooms / Alfredo linguine

SMOKED HOMEMADE BABY BACK RIBS 26

HALF PORTION 14

Yukon Gold fries / Caesar salad portion / Kansas BBQ sauce

MARINATED CHICKEN BREAST / INDIAN STYLE / CORIANDER 26

Fresh vegetables / Indian marinade / Jalapeños & Cheddar mashed potatoes

NEW ZEALAND'S RACK OF LAMB 34

French cut



 = OUR SPECIALITIES

OUR STEAK CUTS

Alberta beef following strict parameters, fed with oat and barley. Exclusive quality, aged a minimum of 28 days.

ALL OUR MAIN COURSES ARE SERVED WITH A CHOICE OF:

- Baked potato
- French fries
- Jalapeños & Cheddar mashed potatoes
- Yukon Gold mashed potatoes

CHOICE OF SAUCES:

- Peppercorn
- Bordelaise (red wine reduction)
- Wild mushroom
- Bearnaise
- Beef stock
- Flambé with Cognac (5)

AAA GROUND BEEF	15
Daily chopped / first quality	
BEFFROI'S SIRLOIN	23
Pan-fried / Marsala wine	25
Seafood velouté / white wine	23
Melting goat cheese / grilled pepper emulsion	
BASEBALL CUT / TOP SIRLOIN	19
8 oz	25
12 oz	
Considering the thickness, a cooking more than medium rare is not recommended.	
FILET MIGNON / PERFECTLY GRILLED	28
6 oz	35
8 oz	46
12 oz	58
16 oz	
NEW YORK / STRIP LOIN	24
8 oz	31
12 oz	40
16 oz	
BEEF FILET MIGNON SKEWER	30
8 oz fillet / grilled vegetables and choice of sides	
ROYAL BEEF PRIME RIB / SLOW COOKING	28
14 oz	35
20 oz	48
30 oz	60
40 oz	
Especially aged / great flavor and tenderness	
RIB STEAK DRY AGED	40
20 oz	
T-BONE	39
20 oz	49
30 oz Porterhouse	79
50 oz	
SIRLOIN MIX GRILL	25
Sirloin / 3 shrimps 13/15	
8 oz	31
12 oz	
FILET MIGNON MIX GRILL	48
Filet mignon / lobster tail / lamb chops (2)	
6 oz	54
8 oz	65
2 oz	77
16 oz	

SEAFOOD AND FISH

CHILEAN SEA BASS	33
Parmesan risotto / mashed Edamame soybean	
ATLANTIC SALMON PIECE	25
Basmati rice / fresh vegetables	
5 GRILLED SHRIMPS 8/12	32
Basmati rice / pan-fried spinach / grilled lemon	
« BLACK COD » FILLET 	26
Basmati rice / vegetables / hazelnut butter sauce	
SAUTEED SCAMPI TAILS 8/12	53
7 scampi / grilled vegetables	
SEAFOOD AND SALMON SKEWER	28
Grilled vegetables / salmon / shrimps / scallops	
MIXED SEAFOOD PLATTER 	68
Lobster tail / 3 shrimps 13/15 / 3 scallops U10 / salmon 4 oz / 5 mussels / 5 clams / pink shrimps / basmati rice and grilled vegetables	

OUR SEAFOOD AND FISH CAN BE SERVED WITH THESE SAUCES:

- Hollandaise
- Bearnaise
- Butter sauce
- Seafood veloute & white wine

All our fish can be grilled, pan-fried or cooked in thinfoil with olive oil.



SIDES ORDER

LOBSTER TAIL	10
SHRIMPS 13/15	
Three	5
Five	8
Seven	11
SCALLOPS U10	
One	4
Three	10
Five	17
PRAWNS 8/12	
One	6
Three	14
Five	24
JALAPEÑOS & CHEDDAR MASHED POTATOES	5
YUKON GOLD FRENCH FRIES	4
PORTNEUF BRIE CHEESE	3
ROSENBERG BLUE CHEESE	3
ITALIAN SAUSAGE	4
FLAMBÉ WITH COGNAC	5
CEASAR PORTION	5
GRILLED FRESH VEGETABLES	7
SAUTEED MUSHROOMS / BUTTER AND FRESH HERBS	5
GARLIC BREAD / MOZZARELLA GRATIN	6
BUTTER SPINACH / LEMON	4
PAN-FRIED FOIE GRAS / 3 oz	12