

WHITE WINE (5OZ | BOTTLE)

Chardonnay Butterfield Station 2014, California (10/48)

Pinot Grigio Salvalai 2014, Italia (10/48)

Sauvignon Montintin 2012, France (- /48)

RED WINE (5OZ | BOTTLE)

Cabernet Merlot Peller Estates 2014, Vqa Niagara (10/48)

Pinot Noir Salvalai 2014, Italia (10/48)

Malbec Finca Martha 2014, Argentina (- / 55)

Bogle Vineyards 2013, California (- /48)

BOTTLED BEER 6.5

Stella Artois

Mill St Original Organic Lager

Mill St Tankhouse Pale Ale

MIMOSA 10

Sparkling Wine | Orange Juice

---HOT---

Coffee 3.0 Espresso 2.75 Cappuccino 4.5
Americano 3.0 DbL Espresso 3.75 Latte 4.5
Extra Shot .75 Hot Chocolate 5

---TEA---

Single Tea 3.5 - Pot For Two 6

Crown Ceylon

English Delight

Royal Earl Grey

Chai Wallah

Genmai Cha (green tea)

Jasmine (green tea)

Rumi's Cups - Peppermint | Caffeine Free

Blood Orange | Caffeine Free

Egyptian Chamomile | Caffeine Free

--- COLD ---

SPARKLING OR STILL 6 SOFT DRINK 3

--- ICED TEAS | 5 ---

CEYLON WITH ORANGE & MINT | CEYLON WITH PASSION FRUIT and ORANGE



LUNCH

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LUNCH Friday 11:30am To 5pm

BRUNCH Saturdays & Sundays 10am To 5pm

DINNER Wednesday To Saturday 5pm To Close

AFTERNOON TEA Saturdays & Sundays 2pm To 5pm

STARTERS, SOUPS & SALADS

Daily Soup | 9 **Spring Rolls** | 8

French Onion Soup | *Gruyère, Brandy, Beef Stock* 10

Calamari, Green Apple & Seaweed | *Sesame, Ginger, Vinaigrette* 14

Thai Mango & Shrimp Salad | *Sauté Shrimp With Garlic,*

Thai Herbs, Fried Shallots, Mix Greens 14

MAINS

Vegetable Noodle Bowl | *House Noodles, Mushrooms, Ginger,*

Cucumber, Carrot, Broccoli, Soy, Toasted Sesame Sauce 15

Five-Spice Short Ribs Noodle Bowl | *House Noodles, Mushrooms,*

Scallions, Ginger, Cucumber, Carrot, Black-Rice Vinaigrette 15

Crispy Five Spice Duck Confit | *Mushroom, Ginger, Scallion,*

Egg Noodle Soup 15

Onion, Leek & Bacon Tart | *Poached Egg, Side Salad* 16

Lemon Ricotta Shrimp Crêpes | *Asparagus, Sautéed Onions* 16

Bistro French Toast | *Challah, Pear, Maple Syrup, Cream Cheese* 14

Seared Ahi Tuna On Mango Coleslaw | *Lemongrass Dressing* 17

EGGS | Include Side Mixed Greens Salad |

Mushroom Melted Cheese Omelette | *Swiss Cheese, Portobello,*

White Mushroom, Oyster Mushroom, Mini Croissant 15

Duck Egg Omlette | *Topped With Smoked Duck, Onion And*

Roasted Tomato 16

Lemon Dill Scramble | *Brioche, Asiago, Smoked Salmon* 17

SANDWICHES | Include Side Mixed Greens Salad Or Frites |

Chicken and Gouda | *Sauté Chicken With Sun Dried Tomato And*

Asparagus, Melted Gouda 15

Grilled Mushroom And Goat Cheese | *Portobello, Oyster Mushroom,*

White Mushroom, Arugula 15

Smoked Duck, Roasted Pear and Melted Gouda 15

Chipotle Short Rib Sandwich 15

Croque Madame | *Brioche, Gruyere, Ham, Fried Egg* 16

Coconut Curry Shrimp Naan | *Shrimps Cooked With Vietnamese Curry*

and Coconut Milk Served With Naan, Side Green Apple Salad 15

