



**BE BEAUTIFUL ON THE INSIDE.**

**A SNEAK PEEK INTO OUR NEW COLLECTION.**

**B I E R M A R K T**®

**FOOD | ENTERTAINMENT | BIER**

## BIER

## EXCLUSIVE

**GOOSE ISLAND HONKER'S ALE | CHICAGO, USA . . . . . \$8.57**  
**4.5% ABV | 18 oz. DRAUGHT**

this classic British-style Pale Ale has a wonderful amber, burnt orange hue with a delicate off-white foam. The nose is reminiscent of caramel and toffee with hints of fresh fruit. Malt-forward flavours reflect dark breads and toffee. The moderate bitterness balances the malt sweetness making this a truly sessionable Bier.

**LE TROU DU DIABLE**  
**LA SAISON DU TRACTEUR | CANADA . . . . . \$6.26**  
**6% ABV | 20 oz. DRAUGHT**

an opalescent Blonde wearing a generous foam crown. Its complex citrus and farmyard aroma lead to a herbal palate that is light, refreshing and slightly spicy with high acidity. This Bier offers flavours of lemon sorbet and stone fruit with a dryness on the finish.

## COCKTAILS

**AUSTRIAN 75. . . . . 6.5 oz. | \$8.50**  
 Steigl Grapefruit Radler, Chambord, Ketel One Vodka, compressed honeydew melon.

**BELGIAN ACE. . . . . 7 oz. | \$8**  
 Hoegaarden White Ale, Ketel One Vodka, fresh lime juice, strawberry coulis

## TO START OR SHARE

**BIER CAN CHICKEN & SPÄTZLE SOUP . . . . . \$7**

Bier can chicken, house-made spätzle, sugar snap peas, aromatic vegetables, roasted chicken broth, fresh herbs

**BIER STYLE PAIRING | Blonde Lager, Dark Hefe-Weizen**

**PORTER BACON & POTATO FLAMMEKUECHE . . . . . \$12**

Porter & espresso house-candied bacon, fondant potato, Québec cheese curds, crème fraiche, caramelized onion, scallion

**BIER STYLE PAIRING | Blonde Ale, Porter**

**HEIRLOOM CARROT & SUGAR SNAP PEA SALAD . . . . . \$12**

shaved heirloom carrots, sugar snap peas, hydro Bibb lettuce, corn shoots, honey sunflower brittle, crisp spiced chickpeas, carrot & coriander vinaigrette

**BIER STYLE PAIRING | Wit, Pale Ale**

+ CHICKEN BREAST ~ \$5 | SALMON FILLET ~ \$6 | AAA ANGUS NY STRIP ~ \$6

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Plus applicable taxes. "Bier Markt" is a registered trade-mark of Prime Restaurants Inc. Please drink responsibly.

## SANDWICH &amp; FRITES

**CROQUE-MONSIEUR . . . . . \$16**

smoked ham, aged white Cheddar, Rodenbach Flanders Red Grand Cru Ale-poached pear, honey Dijon aioli, grilled bistro bread

**BIER STYLE PAIRING | Pilsner, Pale Ale**

**OPEN-FACED STEAK . . . . . \$17**

6 oz. AAA Angus NY strip, chargrilled & sliced, roasted cremini mushrooms, charred red onion, garlic aioli, baby hydro cress lettuce, toasted sourdough bread

**BIER STYLE PAIRING | Pale Ale, Dubbel**

## DESSERTS

**MINI ICE CREAM SANDWICHES . . . . . \$7**

peanut butter semifreddo & house-made dark chocolate biscuits, Früli Strawberry Wheat Ale-spiked strawberries

**BIER STYLE PAIRING | Fruit, Dark Hefe-Weizen**

**SWEET CHARCUTERIE . . . . . \$14**

milk chocolate "country pâté", strawberry & white peach "prosciutto", red velvet "Boudin Noir", peach & apple "terrine", poached pear, cherry & almond "tapenade", chocolate "rye bread" & banana "crostini," compressed melon, sweet yogurt

**BIER STYLE PAIRING | Fruit, Dark Hefe-Weizen**

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## TO START OR SHARE

**BIER CAN CHICKEN & SPÄTZLE SOUP . . . . . \$7**

Bier can chicken, house-made spätzle, sugar snap peas, aromatic vegetables, roasted chicken broth, fresh herbs

**BIER STYLE PAIRING |** Blonde Lager, Dark Hefe-Weizen

**BEET TRIO. . . . . \$10**

roasted Crimson, Cider-poached Golden & shaved stripe beets, crisp quinoa croutons, goat cheese coulis, red beet vinaigrette

**BIER STYLE PAIRING |** Wit, Sour

**HEIRLOOM CARROT & SUGAR SNAP PEA SALAD . . . . . \$14**

shaved heirloom carrots, sugar snap peas, hydro Bibb lettuce, corn shoots, honey sunflower brittle, crisp spiced chickpeas, carrot & coriander vinaigrette

**BIER STYLE PAIRING |** Wit, Pale Ale

+ CHICKEN BREAST ~ \$5 | SALMON FILLET ~ \$6 | AAA ANGUS NY STRIP ~ \$6

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## MAINS

**SPELT RISOTTO . . . . . \$23**

charred heirloom vegetables, roasted pearl onions, grilled asparagus spears, toasted spelt & broccoli pilaf, extra virgin olive oil, pistou, pain de mie

**BIER STYLE PAIRING |** Blonde Ale, Pale Ale

**BRASSERIE CHICKEN. . . . . \$24**

Hoegaarden White Ale-spiked chicken breast, chargrilled, glazed heirloom carrots, roasted cauliflower purée, fondant potato, sautéed black kale, pan-roasted chicken jus

**BIER STYLE PAIRING |** Dark Lager, Blonde Ale

**72-HOUR SHORT RIB . . . . . \$28**

72-hour Leffe Brune Abbey Ale-braised beef short rib, heirloom baby carrots, grilled asparagus spears, roasted cauliflower purée, caramelized turnip, Leffe Brune Abbey Ale demi-glace

**BIER STYLE PAIRING |** Brown Ale, Strong Dark Ale

## DESSERTS

**MINI ICE CREAM SANDWICHES . . . . . \$7**

peanut butter semifreddo & house-made dark chocolate biscuits, Früli Strawberry Wheat Ale-spiked strawberries

**BIER STYLE PAIRING |** Fruit, Dark Hefe-Weizen

**SWEET CHARCUTERIE . . . . . \$14**

milk chocolate "country pâté", strawberry & white peach "prosciutto", red velvet "Boudin Noir", peach & apple "terrine", poached pear, cherry & almond "tapenade", chocolate "rye bread" & banana "crostini," compressed melon, sweet yogurt

**BIER STYLE PAIRING |** Fruit, Dark Hefe-Weizen