

Ratatouille Bistro Dinner Menu

AVAILABLE EVERYDAY AFTER 5PM
WE CHANGE OUR MENU VERY FREQUENTLY

Small Plates

“RATATOUILLE” WELLINGTON 24

Ratatouille Vegetables baked in a tomato pepper sauce wrapped in puff pastry served with white wine & tarragon cream sauce, side salad & fries. V

TUNA TARTARE 26

Served on the bed of spicy guacamole, house made crostini.

DUCK HEARTS 17

duck fat confit hearts sauteed with garlic and caramelized onion, duck far sourdough.

Add slice of foie gras +16

STEAK TARTARE 24

Hand chopped onglet steak, egg yolk, smoked truffle mayonnaise, pickled veg and crostini on side.

BURRATA 20

Duck fat sourdough, confit garlic, pesto, marinated tomato, basil, pine nut, balsamic glaze.

LAMB SWEETBREAD 18

Milk fed lamb sweetbreads, pickled king oyster mushroom, garlic demi. GF

CONFIT DUCK LEG 28

48 hours brined in our spices, served with mixed beans cooked in risotto style. GF

CHORIZO BURGER 26

House made double chorizo patty, brioche bun, cheddar cheese, smoked truffle mayonnaise, pickle, caramelized onion, lettuce, tomato, served with side fries.

Add pork belly +10

GRILLED COW TONGUE AND NDUJA GNOCCHI 30

Grilled cow tongue, served with gnocchi cooked in nduja cream sauce, basil, parmesan cheese, extra virgin olive oil.

FRIED RABBIT 22

Served with zucchini relish, lime chipotle crema.

GOAT MEAT BALL AND SWEET CORN RISOTTO 22

Served with sweetcorn cooked in risotto style, chili flakes, parmesan cheese, basil.GF

Note- Parties of 8 or more are subject to an 18% gratuity

*Ratatouille Bistro * 278 Dalhousie Street, Ottawa, ON, K1N 7E6, ph-6136955785*

Mains

BEEF BOURGUIGNON 34

Dauphinoise potatoes, pearl onion, pancetta, seasonal vegetables. GF

LAMB SHANK 38

Dauphinoise potatoes, seasonal vegetables, tomato and smoked char red pepper sauce. GF

SCALLOP, LOBSTER RISOTTO 49

Seared u10 scallops, lobster risotto, peach and bourbon reduction, seasonal vegetables. GF

OX TAIL RAGU, PAPPARDELLE PASTA 32

Slow cooked braised ox tail, basil, parmesan cheese, pappardelle pasta, toasted bread crumb.

PORK BELLY, GNOCCHI 38

Slow roasted salt and brown sugar brined pork belly, gnocchi, leeks, shallots, garlic, wild mushrooms, white wine cream sauce, rosemary bread crumbs, parmesan cheese, toast.

GOAT CURRY 34

Bone in goat, onion, garlic, ginger, tomatoes, aromatic Indian spices, saffron spiced basmati rice. GF

WILD MUSHROOM RAVIOLI 38

White wine, heavy cream, wild mushrooms, garlic, shallots, green peas, parmesan cheese, truffle oil, toast. V

ONGLET STEAK FRITES, AND FOIE GRAS 57

(Either rare or medium rare steak only) Served with slice of foie gras, pickled veg, matchstick frites, demi. GF