

THE ASCARI GROUP

GARE DE L'EST
BRASSERIE

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ASCARIHG.COM



GARE DE L'EST BRASSERIE

ABOUT GARE DE L'EST BRASSERIE

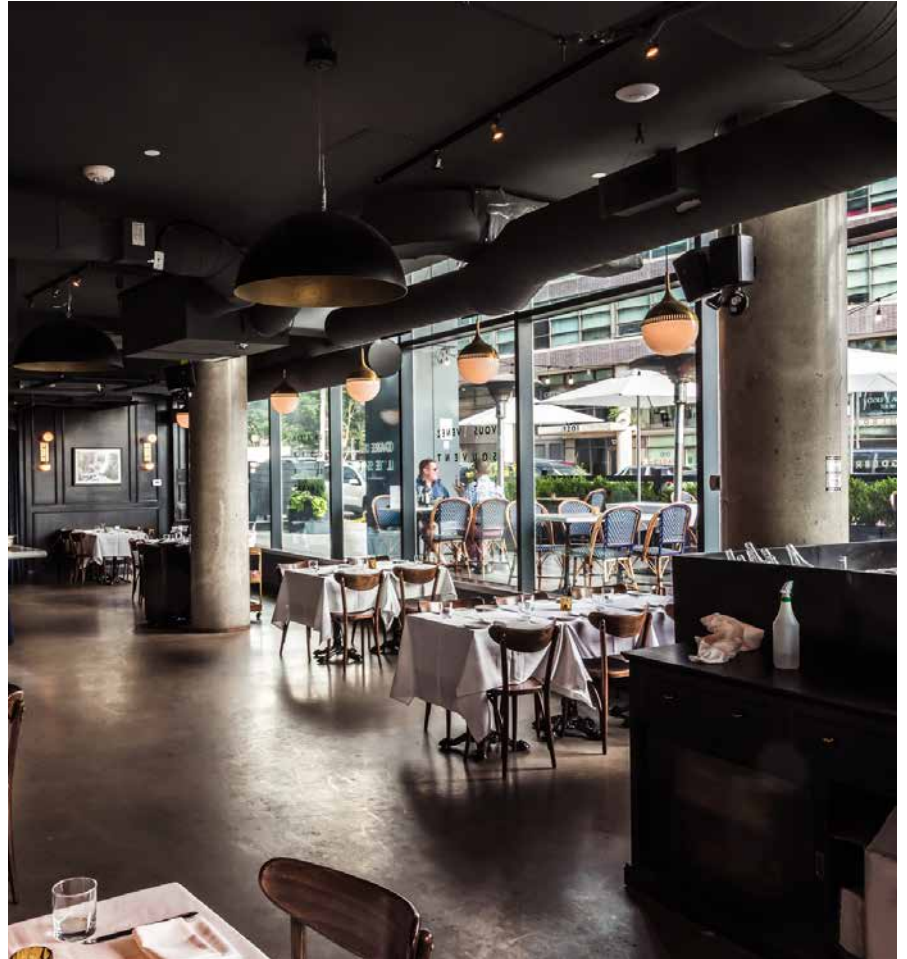
A chic neighbourhood French brasserie serving authentic Parisian classics with an approachable, fresh and modern twist. This hidden gem is nestled in a historically industrial neighbourhood, offering a cozy place to relax and unwind in the east end. Operating directly adjacent to Crow's Theatre, this venue caters to the theatre goers and so much more - the lofty, airy space filled with plush interiors and an open concept kitchen catering beautifully to private dinners and cocktail parties alike.

CONTACT GARE DE L'EST BRASSERIE

1190 Dundas Street East
Toronto, Ontario M4M 0C5
(416) 792-1626
www.ascari.ca
@ascarienoteca

REGARDING GROUPS OF 10 OR MORE PLEASE CONTACT

info@ascarievents.ca
(416) 762-6363





G.D.L. FAMILY STYLE MENU

prix fixe, sample menu, subject to change due to seasonal availability of ingredients

3 COURSES SHARED @ \$65.00 PER PERSON

VG = vegan dish or
available
upon request
V = vegetarian
GF = gluten free
N = nuts

HORS D'OEUVRES

\$10 UPGRADE ITEM PER PERSON - (CHOOSE 3 FOR THE TABLE)

ŒUF MAYO
Deviled Eggs

OLIVES MARINÉES
(VG, V, G)
Lemon/Laurel

**COCKTAIL DE
CREVETTES**
Chilled Poached
Shrimp/Cocktail
Sauce

SAUCCISSON SEC
Dry Cured Sausage
from Basque

JAMBON BLANC
Cornichon/
Celeriac Remoulade

UPGRADE ITEMS

HUÎTRES/OYSTERS (ADD \$12)
East Coast Oysters/Baco Noir
Mignonette/Lemon, Horseradish
/House Fermented Hot Sauce

CAVIAR (ADD \$75)
Kristal Osetra Caviar/
Brioche/Crème Fraîche

FIRST COURSE - ENTRÉES

PÂTÉ GRAND-MÈRE
Pork/chicken liver/
foie gras/crostini

SALADE VERTE
Baby gem/radish/
crispy shallot/
champagne vinaigrette

WINE INQUIRIES CONTACT
YOUR EVENT PLANNER
FOR MORE INFORMATION

SECOND COURSE - PLATS PRINCIPAUX

CONFIT DE CANARD
Squash/farro/
cherry gastrique

TRUITE GRENOBLOISE
Rainbow trout/capers
/lemon/romanesco/
cauliflower purée

**PATE FARCIE aux
CHAMPIGNON**
Mushroom stuffed pasta,
Sauvagine cheese & truffle
fondue, hazelnuts, red wine
wine braised pearl onion

FRITES (V, VG, G)
For the table

THIRD COURSE - DESSERT

GÂTEAUX L'OPERA
Almond sponge, mocha buttercream,
gianduja

GÂTEAUX BASQUE
Classic French cheesecake, sherry
gastrique

ASSIETTE DE FROMAGE
(ADD \$9) (V)
Selection of local or French cheese
with seasonal accompaniment

G.D.L. FAMILY STYLE MENU

prix fixe, sample menu, subject to change due to seasonal availability of ingredients

4 COURSES SHARED @ \$85.00 PER PERSON

VG = vegan dish or
available
upon request
V = vegetarian
GF = gluten free
N = nuts

FIRST COURSE – HORS D'OEUVRES (CHOOSE 3 FOR THE TABLE)

ŒUF MAYO
Deviled Eggs

OLIVES MARINÉES
(VG, V, G)
Lemon/Laurel

**COCKTAIL DE
CREVETTES**
Chilled Poached
Shrimp/Cocktail
Sauce

SAUCCISSON SEC
Dry Cured Sausage
from Basque

JAMBON BLANC
Cornichon/
Celeriac Remoulade

UPGRADE ITEMS

HUÎTRES/OYSTERS (ADD \$12)
East Coast Oysters/Baco Noir
Mignonette/Lemon, Horseradish
/House Fermented Hot Sauce

CAVIAR (ADD \$75)
Kristal Osetra Caviar/
Brioche/Crème Fraiche

SECOND COURSE - ENTRÉES

STEAK TARTARE
Hand cut Ontario
beef filet/traditional
garnish/gaufrette

COQUILLES CRU
Bay scallop, confit
lemon, espellete,
radish, plantain chip

SALADE VERTE
(V, VG, GF)
Baby gem lettuces/
Chardonnay
vinaigrette/
winter radishes

WINE INQUIRIES CONTACT
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THIRD COURSE – PLATS PRINCIPAUX

JARRET D'AGNEAU
Braised lamb shank, butter
beans, jus de cuisson

SAUMON VIGNERON
Roasted salmon, Du Puy
lentils, red wine butter
sauce, salmon roe

**PATE FARCIE aux
CHAMPIGNON** (V)
Mushroom stuffed pasta,
Sauvagine cheese & truffle
fondue, hazelnuts, red wine
wine braised pearl onion

FRITES (V, VG, GF)
For the table

FOURTH COURSE – DESSERTS

GÂTEAUX L'OPERA
Almond sponge, mocha buttercream,
gianduja

GÂTEAU BASQUE
Classic French cheesecake,
sherry gastrique

ASSIETTE DE FROMAGE
(ADD \$9) (V)
Selection of local or French cheese
with seasonal accompaniment

G.D.L. PLATED MENU

prix fixe, sample menu, subject to change due to seasonal availability of ingredients

4 COURSES @ \$95.00 PER PERSON

VG = vegan dish or
available
upon request
V = vegetarian
GF = gluten free
N = nuts

FIRST COURSE - HORS D'OEUVRES (CHOOSE 3 FOR THE TABLE)

ŒUF MAYO
Deviled Eggs

OLIVES MARINÉES
(VG, V, G)
Lemon/Laurel

**COCKTAIL DE
CREVETTES**
Chilled Poached
Shrimp/Cocktail
Sauce

SAUCCISSON SEC
Dry Cured Sausage
from Basque

JAMBON BLANC
Cornichon/
Celeriac Remoulade

UPGRADE ITEMS

HUÎTRES/OYSTERS (ADD \$12)
East Coast Oysters/Baco Noir
Mignonette/Lemon, Horseradish
/House Fermented Hot Sauce

CAVIAR (ADD \$75)
Kristal Osetra Caviar/
Brioche/Crème Fraiche

SECOND COURSE - ENTRÉES

SALADE VERTE (V)
Baby gem/radish/crispy shallot/
champagne vinaigrette

VELOUTE DE CELERI-RAVE (V)
Celeriac soup, granny smith
apple, blue cheese, crouton

**SALADE DE BETTERAVES
AU CHEVRE** (G)
Roasted beets, pear, goat cheese,
black kale, candied walnuts,
cider vinaigrette

GRAVLAX
House cured salmon, frisee,
cucumber, horseradish cream,
potato gaufrette

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THIRD COURSE – PLATS PRINCIPAUX (CHOOSE ONE)

ENTRECÔTE "ROSSINI"
Aged beef striploin , truffle
potato puree , roasted portobello,
foie gras sauce

FLETAN "PROVENÇAL"
Roasted halibut, mussels, bay
scallops, spinach, zucchini, saffron
beurre sauce

PATE FARCIE aux CHAMPIGNON
Mushroom stuffed pasta, Sauvagine
cheese & truffle fondue, hazelnuts,
red wine wine braised pearl onion

FOURTH COURSE – DESSERTS (CHOOSE ONE)

GÂTEAUX L'OPERA
Almond sponge, mocha
buttercream, gianduja

GÂTEAU BASQUE
Classic French cheesecake,
sherry gastrique

MIGNARDISE
Selection of housemade
bonbons and cofections

ASSIETTE DE FROMAGE
(ADD \$9) (V)
Selection of local or French
cheese with seasonal
accompaniment



PACKAGE 1: CHEERS!

\$60.00 PER PERSON

RED

LA FIERA

Montepulciano, Abruzzo, Italy

SCARPETTA FRICO ROSSO

Sangiovese Blend, Tuscany, Italy

ANNE DE JOYEUSE CAMAS

Syrah, Southwest, France

WHITE

LA FIERA

Pinot Grigio, Venezia, Italy

SCARPETTA FRICO BIANCO

Chardonnay, Friulano blend,
Venezia, Italy

ANNE DE JOYEUSE CAMAS

Chardonnay, Southwest, France

PROSECCO

BELSTAR PROSECCO BRUT

Glera, Veneto, Italy

BEER

A SELECTION OF ALCOHOLIC AND
NON ALCOHOLIC BEERS

SPIRITS

VODKA

Stolichnaya Vodka

GIN

Dillion's Dry Gin

RUM

Havana Club Anejo 3 Anos

TEQUILA

Olmecca Altos Plata

CANADIAN WHISKEY

J.P. Wiser's Deluxe

SCOTCH

Ballantine's Blended Scotch Whisky

BOURBON

Wild Turkey 81 Kentucky Straight
Bourbon

SWEET VERMOUTH

Cinzano Rosso

CAMPARI APERITIVO





PACKAGE 2: CIN! CIN!

\$75.00 PER PERSON

RED

LA FIERA

Montepulciano, Abruzzo, Italy

SCARPETTA FRICO ROSSO

Sangiovese, Blend Tuscany, Italy

ANNE DE JOYEUSE CAMAS

Syrah, Southwest, France

WHITE

LA FIERA

Pinot Grigio, Venezia, Italy

SCARPETTA FRICO BIANCO

Chardonnay, Friulano blend,
Venezia, Italy

ANNE DE JOYEUSE CAMAS

Chardonnay, Southwest, France

PROSECCO

BELSTAR PROSECCO BRUT

Glera, Veneto, Italy

BEER

A SELECTION OF ALCOHOLIC AND
NON - ALCOHOLIC BEERS

SPIRITS

VODKA

Absolut Elyx

GIN

Hendricks Gin

RUM

Appleton Estate V/X Signature Blend

TEQUILA

Casamigos Tequila Blanco

CANADIAN WHISKEY

Lot No. 40 Single Copper Pot Still
Canadian Whisky or Lot No.40 Dark
Oak Canadian Whisky

SCOTCH

Glenfiddich 14 Year Old Single Malt
Scotch Whisky

BOURBON

Buffalo Trace Kentucky Straight
Bourbon Whiskey

GRAPPA

Nonino

AMARO

Nonino





PACKAGE 3: SANTÉ!

\$90.00 PER PERSON

RED

**VILLA CALCINAIA CAPPONE
CHIANTI CLASSICO**
Sangiovese, Tuscany/ Italy

PUNSET NEH ROSSO
Barbera, Dolcetto, Nebbiolo,
Piedmont, Italy

NICHOLAS PEARCE CREW SAUVAGE
Pinot Noir, Niagara, Ontario

PROSECCO

BELSTAR PROSECCO
Glera, Veneto/ Italy

SPIRITS

VODKA
Belvedere Pure Vodka

GIN
Hendricks Gin

RUM
Havana Club 7 Year

TEQUILA
Casamigos Tequila Blanco

CANADIAN WHISKEY
Lot No. 40

SCOTCH
Glenfiddich 15 Year Old Single Malt
Scotch Whisky

Johnnie Walker Black Label
Scotch Whisky

BOURBON
Buffalo Trace Kentucky Straight
Bourbon Whiskey

GRAPPA
Nonino

AMARO
Nonino

WHITE

VITAS
Pinot Grigio, Friuli, Italy

**DOMAINE DE MAUPERTHUIS
SAINT-BRIS**
Sauvignon Blanc, Burgundy, France

NICHOLAS PEARCE CREW SAUVAGE
Chardonnay, Niagara, Ontario

BEER

**A SELECTION OF ALCOHOLIC AND
NON - ALCOHOLIC BEERS**

MARTINI

VODKA MARTINI

GIN MARTINI

COCKTAILS

DREAM RIVER
Calvados Apple Brandy
Lot 40 Rye
Cinzano Sweet Vermouth
Select Aperitivo
Fig Syrup
Orange Zest - garnish

ROSE QUARTZ
Altos Olmeca Plata
Aperol
Campari
Lemon Juice
Simple Syrup
Lemon Zest - garnish

TOO MUCH LOVE
Stolichnaya Vodka
Grapefruit Juice
Lemon Juice
Honey Syrup
Soda - to top



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PART OF:
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20 MAUD ST, UNIT 307
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