

forum  
& bistro

REFINED

FRENCH

COMFORT



## Our Chef



### CHEF JP CHARPENTIER

For over 25 years, Chef Jean-Philippe Charpentier, known as JP, has crafted innovative and flavorful dishes that delight palates and honour culinary traditions. Born in the charming town of Les Mées in the South of France, JP discovered his passion for cooking early on, inspired by his family's appreciation of quality ingredients and timeless culinary practices.

After moving to Canada, JP embraced the opportunity to bring his expertise and creativity to HyLife, where he continues to serve as the Corporate Chef, leading the way in delivering exceptional eating experiences. From the bustling kitchens of Michelin-starred restaurants in France to spearheading new culinary ventures in North America, Chef JP's career is a testament to his passion, creativity, and pursuit of perfection.



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# Salades

Add farm grilled chicken breast  
or grilled Hylife pork tenderloin | 9


<b>SALADE VERTE</b> (VG) (GF)	<b>10</b>
Mixed greens, caramelized pecans, maple syrup dressing, red onion & diced tomato	
<b>SALADE DE CHEVRE CHAUD</b>	<b>15</b>
Warm goat cheese on a crostini, aged balsamic, confit tomatoes, pine nuts and salad	
<b>LA SPORTIVE</b> (VG) (GF)	<b>15</b>
Frisée salades with spinach, cauliflower couscous, tomatoes, apple, dates, preserved lemon, pumpkin seeds, red onion and sumac	
<b>SALADE LYONNAISE</b> (V)	<b>14</b>
Frisée salades with smoked bacon, crostini, and a poached egg	

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# Pour Commencer

<b>CRISPY PORK RIBS</b> (V) (GF)	<b>17</b>
Your choice of sauce - spicy tomato, chimichurri or bbq	
<b>TONKATSU BITES</b> (V)	<b>15</b>
Breaded pork tenderloin, sesame sauce, green cabbage and arugula	
<b>HOT CREAMY SPINACH DIP</b> (VG)	<b>13</b>
With crostini and fresh baguette	
<b>IN HOUSE CHICKEN WINGS</b>	<b>16</b>
Your choice of sauce - bbq, salt and pepper, garlic parmesan or sweet chili	
<b>PLATEAU DE CHARCUTERIE</b> (V)	<b>28</b>
Fine cured meat, house charcuterie, pickles and a selection of cheeses	
<b>SOUP DU JOUR</b>	<b>9</b>
Ask your server for the daily soup	

## Les Poissons

<b>SEARED SCALLOP</b>	<b>36</b>
Tender scallops seared and paired with a cauliflower puree, leeks and oyster mushroom & roasted pepper coulis	
<b>PICKEREL A LA GRENEBLOISE</b>	<b>35</b>
Ratatouille, rice pilaf, crouton, fried capers, lemon segment	
<b>SAUMON EN PAPILLOTE</b> 	<b>36</b>
Seasonal vegetable, fingerling potatoes, lemon and fennel beurre monte	

## Nos Pates

<b>MAC &amp; CHEESE</b> 	<b>16</b>
Ham, gruyere cheese and chicken velouté	
<b>TAGLIATELLE A LA CARBONARA</b> 	<b>19</b>
House made bacon & ham, confit onion, cream	
<b>THREE CHEESE RAVIOLI</b>	<b>22</b>
Comte cheese, gruyere cheese, goat cheese, cherry tomato coulis	
For vegetarian and vegan - ask your server	
Sides: fries/creamy mashed potato/grilled vegetables	

## Les Viandes

With mixed greens and grilled vegetables - choice of French fries or mashed potato

<b>PORK NY STEAK</b>  	<b>32</b>
Herbs Sangenton pork, grilled with house made rub	
<b>SUPREME DE POULET</b> 	<b>28</b>
Seared chicken breast with creamy mushroom sauce	
<b>FILET MIGNON DE PORK</b>  	<b>34</b>
Pork tenderloin medallion with a grainy mustard sauce	
<b>THE PORK BURGER</b> 	<b>20</b>
Premium pork patty, aged smoked gouda, butter lettuce, onion and pepper chutney, aioli	



# Fuelled by Pork



## OUR HYLIFE STORY

We believe food has the power to bring people together, create meaningful connections, and enrich communities. That's why we proudly share HyLife premium pork products—carefully crafted with passion and raised right in our backyard by your neighbors. This menu reflects our commitment to delivering the highest quality and taste, ensuring every bite is exceptional.

HyLife's story began humbly in 1994 with three Vielfaure brothers, Don Janzen, and a single barn. Their shared vision was built on hard work, family values, and a deep respect for agriculture. From that modest start, a strong foundation grew into a fully integrated, global business.

As the official protein sponsor of the Southeast Event Centre, HyLife is not just committed to producing exceptional pork—we are devoted to the people and places that make this vibrant gathering place possible. By embracing sustainability, innovation, and meaningful community investment, we proudly uphold what has shaped our journey from the very beginning.

We hope you enjoy HyLife premium pork, knowing it's more than just food—it's a testament to local pride, passion, and the values that define us.

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