

L'Abattoir Menu

Address : 217 Carrall St, Vancouver, BC V6B 2J2, Canada

Phone : +1 604-568-1701

Opening times : 05:00 PM - 11:00 PM

BREAD

L'Abattoir bread service

CA\$7.00

ENTRÉES

Beetroot Carpaccio

CA\$24.00

Baked Pacific oysters

Smoked steelhead trout

CA\$27.00

Terrine of duck foie gras

CA\$28.00

Atlantic scallop

CA\$36.00

MAINS

Ricotta gnocchi

CA\$48.00

Sablefish

CA\$49.00

Wild Pacific lingcod

CA\$48.00

Pork collar

CA\$49.00

Steak Diane

CA\$59.00

Tucked in the heart of Gastown, Vancouver, **L'Abattoir** at 217 Carrall Street offers a dining experience that feels both refined and unpretentious. The **L'Abattoir Menu** is a beautiful reflection of the restaurant's French-inspired West Coast style, combining local ingredients with classic culinary techniques. From the first bite of their house-made bread to the elegant main courses, every dish tells a story of craftsmanship and creativity.

The meal often begins with the **L'Abattoir bread service**, a comforting and fragrant start that sets the tone for what's to come. The bread arrives warm, with a crisp crust and a soft, airy center-simple, yet satisfying. It's the kind of bread that reminds you how good freshly baked can be, especially when paired with their silky house-churned butter.

Moving into the **Entrées**, the menu reveals its artistic side. The **Beetroot Carpaccio** is a colorful masterpiece-thinly sliced beets arranged like petals, drizzled with vinaigrette, and balanced with creamy notes that melt on the tongue. For seafood lovers, the **Baked Pacific Oysters** are an absolute must-try. They arrive sizzling, with a hint of smoke and butter that complements the briny sweetness of the oysters. Another highlight, the **Smoked Steelhead Trout**, carries a delicate balance of smokiness and freshness, presented with vibrant greens that add texture and a burst of color. If you're in the mood for indulgence, the **Terrine of Duck Foie Gras** is rich and velvety, served with just the right accompaniments to cut through its luxurious depth. And then there's the **Atlantic Scallop**-perfectly seared, tender inside, and plated with elegant precision. Each bite feels like a celebration of the ocean's best offerings.

The **Main Courses** are where the **L'Abattoir Menu** truly shines, blending hearty flavors with sophisticated presentation. The **Ricotta Gnocchi** is a standout for vegetarians and comfort seekers alike-pillowy soft, sitting in a velvety sauce that warms the soul. Seafood enthusiasts will be drawn to the **Sablefish**, a buttery, melt-in-your-mouth favorite that's beautifully balanced with seasonal vegetables and a light, aromatic broth. The **Wild Pacific Lingcod** follows suit, flaky and delicate, capturing the freshness of coastal waters in every forkful.

For those craving something more robust, the **Pork Collar** delivers with its savory richness and tender texture, often paired with roasted root vegetables or a touch of sweet glaze. Then there's the **Steak Diane**, a nod to timeless elegance. It's seared to perfection, bathed in a luscious cognac sauce that feels nostalgic yet fresh-a dish that easily wins over both classic steak lovers and adventurous diners.

What makes the **L'Abattoir Menu** truly memorable is how it captures Vancouver's culinary spirit: locally inspired, globally influenced, and executed with finesse. Every dish feels thoughtful, crafted to highlight ingredients rather than overshadow them. The portions are balanced, the flavors layered, and the plating subtly artistic without feeling overdone.

Dining at L'Abattoir isn't just about eating-it's about the experience of savoring textures, aromas, and moments. Whether you're stopping by for an intimate dinner or a celebratory evening out, this restaurant's menu offers something extraordinary for every palate. From land to sea, from simplicity to sophistication, **L'Abattoir** at 217 Carrall St proves that great food is not just prepared-it's composed, curated, and lovingly shared.