



CHAMPAGNES

	4oz	btle
MIMOSA BELLINI	10.50	
CAVA – Brut Reserva, Segura Viudas (España)	10.25	50.00
CRÉMANT DE BOURGOGNE ROSÉ – Vitteaut-Alberti	14.00	80.00
CHAMPAGNE – Piper-Heidsieck, Brut	22.50	140.00

FRESH SQUEEZED ORANGE JUICE 4.50



ŒUFS ET SANDWICHES

OMELETTE AU CHÈVRE ET AUX CHAMPIGNONS
seasoned Goat cheese omelette with fine herbs, served with a mushroom medley and young bok choy 15.95

ŒUFS BÉNÉDICTE
two poached eggs on a croissant with ham and Hollandaise, served with mushroom & asparagus 16.95 (Gravlax substitution, add 1.00)

ŒUFS “EN COCOTTE” PROVENÇAL
soft poached eggs, baked with ratatouille, pesto, and goat cheese. Served with traditional Fougasse bread 16.95

ŒUFS ET SAUCISSES FERMIERES
two eggs any style with our house-made pork sausages and Rösti potato 15.95

SANDWICH CROISSANT AU GRAVLAX
House-cured salmon Gravlax sandwich on a croissant with seasoned cream cheese and cucumber, served with an arugula salad 15.95

CROQUE-MONSIEUR / CROQUE-MADAME
the classic gratinéed sandwich with ham and cheese. Served with frites
Monsieur 14.95 / Madame 15.95



SIDES

FRESHLY BAKED CROISSANTS by RAHIER 4.50
ASPARAGUS | RÖSTI POTATOES | FRITES | MUSHROOM | SAUSAGES 5.50



CLASSIQUES BRUNCH

PAIN DORÉ AUX POMMES
French Toast made with our House brioche, brandied apples, whipped yogurt and Canadian maple syrup 13.95

YOGURT BIO AUX PÊCHES
Thick organic yogurt made and strained on premises, with chia, toasted almonds, berries, poached peaches, and kiwi chips 11.95

QUICHE MAISON
Quiche Lorraine or Goat cheese served with arugula salad 15.95



SOUPES

SOUPE DU JOUR 11.95

SOUPE À L'OIGNON GRATINÉE 14.95



SALADES ET HORS D'ŒUVRE

SALADE MAISON
assorted greens, fennel, Swiss chard, kale, pickled radish, honey-thyme vinaigrette 11.95

SALADE FRISÉE LARDONS
frisée lettuce with pork lardons, avocado, tomato, Sherry vinaigrette, poached egg 15.95

BORÉCOLE À LA FAISSELLE DE BUFFLONNE
kale, pistachios, charred leeks, local buffalo ricotta, olive oil vinaigrette 14.95

BETTERAVES AUX COPEAUX DE FROMAGE CAPRIN
roasted beets with aged Ontario goat cheese, toasted hazelnuts, honey and crème fraîche 15.95

TARTE NIÇOISE, SALADE DE ROQUETTE
Provençal pastry tart with goat cheese, caramelized onions, tomato, olives and anchovies; served with an arugula salad 13.95

ASSIETTE DE CHARCUTERIE
daily assortment of house-cured meats 19.95

All eggs are from hens roaming freely outdoors. We only feature seafood from fisheries certified sustainable by a reputable third-party such as **OceanWise**, **SeaChoice** or the **Seafood Trust**. We also privilege **organic** ingredients and products from **traditional** farming.

TERRINE DE FOIE GRAS 18.95

Best with one of our recommended sweet wines:

Sauternes – (2oz) 14.50

Alsace – Gewurztraminer (3oz) 7.50



LES ENTRÉES

ESCALOPE DE FOIE GRAS POÊLÉE
Seared Foie Gras, white bean purée, wild blueberry preserve and puffed sorghum 19.95

BRAISED BRISKET BRIOCHE SANDWICH
smoked over Mesquite fire, braised three days sous-vide, served on house-made brioche, with chips \$15.95 / add an egg \$16.95

STEAK GRILLÉ, ŒUF À CHEVAL
grilled centre-cut filet, topped with a “fresh air”, sunny side up egg. Served with mushrooms and frites 19.95

STEAK TARTARE
Grass-fed Angus beef Tartare with chopped pistachios. Served with frites 18.95

BURGER D'AGNEAU À L'HARISSA
Ontario lamb burger with Moroccan spices and aromats, served with frites 15.95

SAUMON GRILLÉ HOLLANDAISE
grilled Atlantic salmon with Hollandaise sauce, asparagus, baby bok-choy, and rösti potato 19.95

CONFIT DE CANARD
Ontario duck leg, moist and with crispy skin, served with potatoes au gratin 17.95

CHOUCROUTE GARNIE À L'ALSACIENNE
House specialty! Fermented cabbage braised in white wine, with Heritage pork hock and lardons, ham and sausages 19.95



ASSIETTE DE FROMAGES

A selection of artisan cheese from Québec & Ontario 19.95

MAÎTRE JULES : a soft cheese with a creamy texture

CHÈVRE NOIR : medium firm Goat cheese

OXFORD'S HARVEST : Tomme-style, washed rind

BÉNÉDICTIN : whole milk, deeply veined blue cheese

an industry-standard 15% gratuity is added onto tables of 6 guests or more. Merci.

Laura Maxwell, Chef
Gavin Gordon, Executive Sous-Chef
Jeremiah Courtney, Senior Sous-Chef
Joel Watson and David Smith, Sous-Chef