



## 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 FERMÈRES**  
*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 13.95*

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

**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*

**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*

**CHOUCRUTE 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



## DRAUGHT BEERS

	12 oz	16oz	Pint
<b>KRONENBOURG 1664</b> (France, 5%) <i>The classic European lager from Strasbourg, Alsace.</i>		8.00	
<b>ESTRELLA DAMM</b> (Spain, 5%) <i>A lager with a nice balance of grain flavours &amp; bitterness</i>	6.00	8.00	
<b>LA FIN DU MONDE</b> (Québec, 9%) <i>A Belgium inspired Tripel with intense spicy flavours of cloves, ginger and citrus.</i>	7.00		
<b>BLANCHE DE CHAMBLY</b> (Québec, 5%) <i>Blended from un-malted Québec wheat and barley malt, to which spices are added, along with a light hopping.</i>	7.00		
<b>LIFE IN THE CLOUDS</b> (Ontario, 6.1%) <i>New England style IPA with a pillowy mouth feel. Fruit forward with citrus and melon aromas.</i>		9.00	
<b>COLLINGWOOD PILSNER</b> , (Ontario, 4.6%,) <i>Czech inspired Pilsner that is crisp &amp; clean with well balanced hops.</i>	5.00		7.00
<b>McAUSLAN CREAM ALE</b> (Québec, 5%) <i>Softly carbonated cream ale with a rich and creamy head.</i>	5.00		7.00
<b>LA CHOUFFE PALE ALE</b> (Belgium, 8%) <i>Premium Belgium Ale with hints of fruit &amp; coriander with a light hop finish.</i>	8.00		



## BOTTLED BELGIUM BEERS

*Please see the wine list for our full selection of beers from around the world.*

Rochefort 8 (9.2%, 330 ml)	10.50
Chimay White (8%, 330ml)	10.00
Delirium Tremens (8.5%, 330ml)	8.50
De la Senne Racines Saison (5%, 330ml)	8.50
De la Senne Zinnebir Golden Ale (6%, 330ml)	8.50
Duvel (8.5%, 330ml)	10.00
Leffe Blonde (6.5%, 330ml)	7.50
<b>MINERAL WATER</b> (650ml)	6.50



## MARTINIS & COCKTAILS

<b>VODKA MARTINI</b>	
Zubrowka	11.50
Absolut, Kettle One, Tito's	12.75
Grey Goose, Belvedere, Chopin	14.25
<b>GIN MARTINI</b>	
Beefeater, Tanqueray, Bombay Sapphire, Bulldog	12.75
Hendricks, Tanqueray 10, Plymouth, No.3	14.00
Vesper Martini (Tanqueray, Absolut, Lillet Blanc)	14.75
<b>FOR A SWEETER TOOTH</b>	
<i>Our chocolate martinis are made with Dark Chocolate Liqueur.</i>	
Plain, or with Framboise, Cassis or Orange	12.50
Lyehee Martini	14.50
Cosmopolitan	13.25
<b>CHAMPAGNE COCKTAILS</b>	
KIR CHÉRI – sparkling wine with a dash of local cherry juice	11.25
KIR SAINT-GERMAIN –with a dash of Elderflower liqueur	12.50
KIR ROYAL – with a dash of Cassis liqueur	11.50
NAPOLÉON – Brandy, Cointreau, lemon juice	12.75
WELLINGTON – Gin, Cointreau, Cinzano, lemon juice	12.75



## WHISKIES

*Please see the wine list for our full selection of whiskies.*

<b>SCOTCH SINGLE MALT</b>	
Bowmore, 10 year old	10.00
The Glenrothes, Vintage 1995, Speyside	12.50
Highland Park, 12 year old, Orkney Islands	11.50
Oban, 14 year old, Highland	16.50
MacAllan, Gold, Highland	9.75
Laphroaig, 10 year old, Islay	12.50
Lagavulin, 16 year old, Islay	16.50
Balvenie, 12 year old, Doublewood Malt	13.50
<b>SCOTCH BLENDED</b>	
Té Bheag, Connoisseur's Blend	8.00
<b>BOURBON</b>	
Maker's Mark	8.00
Woodford Reserve, Distiller's Select	8.50



## VINS MAISONS

*Over 1,000 wines lie in the cellar. Please ask for the full wine list.*

<b>VINS ROUGES</b>	3oz	5oz	½L	Btle
MERLOT/CAB – Henry of Pelham, Niagara	6.75	10.75	36.00	45.00
CABERNET – Villa des Anges, Languedoc	7.75	13.25	44.00	55.00
RHÔNE – Domaine Sabon	8.25	14.25	48.00	60.00
SYRAH/GRENACHE – Gérard Bertrand, Languedoc	7.75	13.25	44.00	55.00

<b>PREMIUM ROUGES</b>	3oz	5oz	½L	Btle
MALBEC – Sottano, Argentina	8.50	14.75	52.00	65.00
PINOT NOIR – Hidden Bench (Unfiltered, Org)	9.25	15.75	55.00	70.00
BORDEAUX – Château Haut Lalande	8.50	14.75	52.00	65.00

<b>VINS BLANCS</b>	3oz	5oz	½L	Btle
CHARDONNAY – (org.) Échos, Tawse, Niagara	8.25	14.25	48.00	60.00
CHABLIS – Domaine Laroche	8.25	14.25	48.00	60.00
SAUVIGNON-LANGUEDOC – La Source	7.50	11.50	40.00	50.00
VIIGNIER – Jean-Luc Colombo	8.25	14.25	48.00	60.00
SANCERRE – Château de Sancerre	9.25	15.75	55.00	70.00
MUSCADET – Coing de Sèvre	7.50	11.50	40.00	50.00

<b>PREMIUM ALSATIAN VARIETY</b>	3oz	5oz	½L	Btle
PINOT GRIS – Paul Zinck, Alsace	8.50	14.75	52.00	65.00
RIESLING – Rosewood, Niagara	7.50	11.50	40.00	50.00
GEWURZTRAMINER – Joseph Cattin, Alsace	7.50	11.50	40.00	50.00

<b>ROSÉS DE PROVENCE</b>	3oz	5oz	½L	Btle
CAMARGUE – (Org.) Gris de Gris	7.75	13.25	44.00	55.00
CÔTES DE PROVENCE – Cave Florent	7.75	13.25	44.00	55.00