



## 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 – Taittinger, 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 Röstli 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 À LA RHUBARBE**  
Thick organic yogurt made and strained on premises, with chia, toasted almonds, berries, rhubarb, and kiwi chips 11.95

**CRÊPE AU SARRASIN, JAMBON-MAISON ET ŒUF**  
Buckwheat crêpe filled with House-cured ham, a sunny side up egg, melted Emmentaler and celeriac purée 15.95

**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

**SALADE D'ENDIVES GRILLÉES AU NOIX ET AU ROQUEFORT**  
grilled endive salad with pear, orange, walnuts, Roquefort cheese and an olive oil dressing 14.95

**SALADE À LA BETTERAVE ET AU CHÈVRE**  
roasted beets, assorted greens, shavings of aged Ontario goat cheese, hazelnuts, cultured cream and a honey apple cider vinaigrette 15.95

**PLATEAU 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**, or **SeaChoice**. 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

**BOUDIN NOIR AUX POMMES ET ŒUF DE CAILLE**  
scared slices of Boudin Terrine with caramelized apples and crispy slivers of Röstli, served with a quail egg and a Port sauce. 15.95

**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 röstli potato 19.95

**CONFIT DE CANARD**  
Ontario duck leg, moist and with crispy skin, served with potatoes au gratin 19.95

**CHOUCRUTE GARNIE À L'ALSACIENNE**  
House specialty! Fermented cabbage braised in white wine, with pork hock, lardons, Strasbourg and Montbéliard sausages 19.95

## PLATEAU 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  
Jeremiah Courtney, Executive Sous-Chef  
Joel Watson, Davis Smith, and Dennis Shin, Senior Sous-Chefs  
Ara Ko, Chef Pâtissière