



LES SOUPES

SOUPE DU JOUR 9.50

SOUPE À L'OIGNON GRATINÉE
with genuine Swiss raw-milk Emmentaler 13.95

LES SALADES

SALADE MAISON

assorted greens, fennel, Swiss chard, kale,
pickled radish, honey-thyme vinaigrette 9.95

BORÉCOLE À LA FAISSELLE DE BUFFLONNE
kale, pistachios, charred baby leeks, local
buffala ricotta, olive oil vinaigrette 12.95

SALADE DE BETTERAVE AU CHÈVRE
roasted beets with aged Ontario goat cheese,
hazelnuts, honey and crème fraîche 14.95

SALADE FRISÉE LARDONS
frisée lettuce with pork lardons, avocado,
tomato, Jerez vinaigrette, poached egg 13.95

ŒUFS ET SANDWICH

★ Eggs are from hens roaming outside,
naturally raised on local farms

OMELETTE AU FROMAGE
fine herb omelette with creamy Maître Jules
cheese or seasoned Goat cheese. Served with
vegetables and potato au gratin 14.95

QUICHE MAISON
quiche (Lorraine or Goat cheese) served
with arugula salad and a Jerez dressing 12.95

CROQUE-MONSIEUR / MADAME
the classic sandwich gratinéed
with ham and cheese. Served with frites
Monsieur 13.95 / Madame 14.95

LES HORS-D'ŒUVRE

SOCCA PROVENÇALE
gluten-free Provençal chickpea galette,
carrot cumin coulis, fresh buffala ricotta,
seasonal vegetable and wild plants 12.95

TARTARE DE SAUMON
dusted with dried sumac berries, roasted
pumpkin seeds and lemon pearls 13.95

TERRINE DE POISSON FUMÉ
airy terrine of smoked Georgian Bay whitefish,
served with puffed seeds and grilled
home-baked foccacia 13.95

BRANDADE DE MORUE

Fogo Island cod whipped with potato,
crème fraîche and virgin olive oil 15.95

PARFAIT DE FOIES DE CANARD
duck liver parfait, pistachios and berries 12.95

ASSIETTE DE CHARCUTERIE
daily assortment of house-cured meats 18.95

We only feature seafood from fisheries
certified sustainable by a reputable third-
party such as OceanWise, SeaChoice
or the Marine Stewardship Council.

We also privilege organic ingredients and
products from traditional farming.

for tables of 6 or more, an industry standard
15% gratuity is added to the gross total. Merci.

TERRINE DE FOIE GRAS 17.00

Best with a glass of:
Sauternes (2oz) 14.50
or Gewurztraminer d'Alsace (3oz) 8.00

LES VIANDES

PETIT FILET DE BŒUF GRILLÉ
grilled 4oz centre cut filet with wilted
arugula, chick peas & tomatoes 16.95

BAVETTE AUX ÉCHALOTES
grilled tender & lean 5oz flapmeat steak
with caramelized shallots and frites 19.95

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

PAVÉ DE BŒUF « AU POIVRE »
8oz centre cut filet of beef with a green
peppercorn sauce, Brandy & cream.
Served with frites 25.95

STEAK HACHÉ D'AGNEAU À L'HARISSA
lamb burger with Moroccan spices
and aromats served with frites 15.95

TYPIQUE BISTRO

CONFIT DE CANARD
traditional duck leg confit with crispy skin,
served with potato au gratin 17.95

CASSOULET
braised white lingot beans with lamb, pork,
Toulouse sausage and duck confit 18.95

SUPRÊME DE POULET RÔTI
roasted chicken supreme with grilled zucchini,
eggplant, and a basil hazelnut pistou 16.95

TRIPES À LA TRIPEL

lean beef tripe gently braised in
tomato and strong Québec Ale 16.95

PALERON DE BŒUF BOURGUIGNON
slowly braised beef with red wine sauce,
crispy pork lardons, Alsatian spätzle 19.95

CHOUROUTE ALSACIENNE
The House specialty! Cabbage braised in white
wine, with pork hock, lardons, Strasbourg
and smoked Montbéliard sausages 19.95

VÉGÉTARIEN

GARGOUILLOU
bundle of roasted asparagus, wild mushroom,
pumpkin seeds, fermented rye berries 18.95

RISOTTO AUX POIS VERTS
grilled wild leeks, fresh peas, braised
fennel, mint, sorrel, and Parmesan 16.95

Private salons available for special functions

Laura Maxwell, Chef
Gavin Gordon, Executive Sous-Chef
Jeremiah Courtney, Senior Sous-Chef
Joel Watson and Collin Schwartz, Sous-Chefs

LA PÊCHE

FILET DE MAQUEREAU GRILLÉ
grilled mackerel filet, soya beans, tomato, toasted
almonds, pork jowl, and verjus 16.95

HÛÎTRES

OYSTERS ½ doz. \$19 / 1 doz. \$29

SALADE NIÇOISE

duo of Albacore tuna, one confit, the other seared
rare, served on a salad of French green beans,
tomato, egg, white anchovy and black olives 16.95

SAUMON PÔCHÉ

lightly poached Atlantic salmon served cold on a
salad of red quinoa with asparagus sauce 17.95

MOULES AU PORC FUMÉ ET À LA « FIN DU MONDE »

Atlantic Mussels steamed in strong Québec
Ale with smoked pulled pork 19.95

PLATS DU JOUR

\$18.95

LUNDI

RIS DE VEAU
braised sweetbread in a Madeira
sauce with a medley of mushrooms

MARDI

BOUDIN NOIR AU SARRASIN
crispy seared terrine of boudin with
buckwheat, pulled pork, and a red
wine, Port and mustard sauce

MERCREDI

ST-JACQUES AU CHOU-FLEUR
seared scallops with a cauliflower
purée, grilled endive, seaweed
and wild mushroom

JEUDI

QUEUE DE BŒUF
open face oxtail ravioli with
salsifis, Port and red wine sauce

VENDREDI

RASCASSE SAUCE CRESSON
seared red rockfish, sunchoke,
white anchovy, watercress Beurre Blanc

SAMEDI / DIMANCHE BRUNCH

ASSIETTE DE FROMAGE

A selection of artisan cheeses
from Québec and Ontario 18.95

MAÎTRE JULES

a soft cheese with a creamy texture

CHÈVRE NOIR

medium-firm goat cheese

OXFORD'S HARVEST

Tomme-like, semi firm, washed rind

BLEU BÉNÉDICTIN

whole milk, deeply veined blue cheese