



## LES SOUPES

**SOUPE DU JOUR 11.95**

**SOUPE À L'OIGNON GRATINÉE**  
with genuine Swiss raw-milk Emmentaler 14.95

## LES SALADES

**SALADE MAISON**

organic greens, fennel, Swiss chard, kale,  
pickled radish, honey-thyme vinaigrette 11.95

**BORÉCOLE À LA FAISSELLE DE BUFFLONNE**  
kale, pistachios, charred leeks, local buffalo  
ricotta, olive oil vinaigrette 15.95

**SALADE À LA BETTERAVE ET AU CHÈVRE**  
roasted beets and assorted greens with  
aged Ontario goat cheese, hazelnuts,  
honey and crème fraîche 15.95

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



## 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 15.95

**QUICHE MAISON**  
quiche (Lorraine or Goat cheese) served  
with arugula salad and a Jerez dressing 15.95

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



## LES HORS-D'ŒUVRE

**TARTARE DE SAUMON**  
with capers, sunflower seeds,  
horseradish, with a herb-infused virgin olive  
oil and toasted slices of rye sourdough 14.95

**TERRINE DE POISSON FUMÉ**  
airy terrine of smoked Georgian Bay whitefish,  
served with puffed seeds and grilled  
home-baked focaccia 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 15.95

**PLATEAU DE CHARCUTERIE**  
daily assortment of house-cured meats 19.95

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.

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

**TERRINE DE FOIE GRAS 18.95**

Best with a glass of:  
Sauternes (2oz) 14.50  
or Gewurztraminer d'Alsace (3oz) 7.50



## LES VIANDES

**PETIT FILET DE BŒUF GRILLÉ**  
grilled 4oz centre-cut filet with wilted  
arugula, chick peas & tomatoes 17.95

**PALETTE AUX ÉCHALOTES**  
grilled tender & lean 6oz 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 29.95

**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 19.95

**SUPRÊME DE POULET CHASSEUR**  
roasted chicken supreme with a tomato and  
white wine sauce, Chanterelles, Savoy cabbage  
and roasted heirloom carrots 18.95

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

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

**CASSOULET**  
returning in the Fall...



## VÉGÉTARIEN

**GARGOUILLOU**  
croquettes of quinoa and sweet potato,  
ratatouille, toasted almonds 18.95

**RISOTTO AUX ASPERGES**  
tossed with an asparagus and wild onion  
purée, served with morels, smoked  
tomatoes, and Parmesan 17.95

Private salons available for special functions

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

## LA PÊCHE

**FILET DE MAQUEREAU GRILLÉ**  
grilled mackerel filet, toasted almonds,  
fennel, dates, soya beans, tomato,  
and crunchy focaccia croûtons 17.95

**HÛÎTRES**  
OYSTERS ½ doz. \$19 / 1 doz. \$34

**SALADE NIÇOISE**  
duo of Albacore tuna, one confit, the other  
seared rare, on a salad of French green beans,  
tomato, egg, anchovy & black olives 18.95

**SAUMON POCHÉ FROID**  
lightly poached Atlantic salmon served cold  
on a salad of red quinoa, with fennel,  
candied ginger and asparagus sauce 19.95

**MOULES À LA PROVENÇALE**  
steamed mussels, white wine, saffron,  
tomato, leeks & fine herbs 19.95



## PLATS DU JOUR

\$19.95

**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 SAUCE VERTE**  
seared scallops, with a warm  
grilled baby gem lettuce, pea tendrils,  
and fried green tomatoes

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

**VENDREDI**  
**RASCASSE À L'OCCITANE**  
seared red rockfish, with a tomato  
fondue, ratatouille, fennel & olive

**SAMEDI / DIMANCHE**  
**BRUNCH**



**ASSIETTE DE FROMAGE**  
A selection of artisan cheeses  
from Québec and Ontario 19.95

**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