



## LES SOUPES

SOUPE DU JOUR 11.95

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

## LES SALADES

SALADE MAISON

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

BORÉCOLE À LA FAISSELLE DE BUFFLONNE  
kale, pistachios, charred baby leeks, local  
buffala ricotta, olive oil vinaigrette 13.95

SALADE DE BETTERAVE AU CHÈVRE  
roasted beets 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

SOCCA PROVENÇALE  
Gluten-free chickpea galette, charred  
eggplant purée, smoked dried tomato, Buffalo  
fresh ricotta, roasted red peppers 14.95

TARTARE DE SAUMON  
with capers, dill, shallots, sunflower  
seeds, horseradish, and potato gaufrette 14.95

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 15.95

ASSIETTE 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, 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 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 18.95

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

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

CHOUROUTE 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

## VÉGÉTARIEN

GARGOUILLOU  
light tempura of squash, with ratatouille,  
toasted almonds, and mustard sprouts 18.95

RISOTTO AUX CHAMPIGNONS  
served with Chanterelles, Hen of the Woods,  
King oysters, pleurotus, roasted pinenuts,  
braised fennel, roasted Parmesan Tuiles 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 17.95

HÛTRES  
OYSTERS ½ doz. \$19 / 1 doz. \$34

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 18.95

SAUMON RÔTI VAPEUR  
steamed roasted salmon served on sprouted lentils  
with celery, charred shallots, celeriac purée 19.95

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

\$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 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