



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 leeks, local buffalo ricotta, olive oil vinaigrette 13.95

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, 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 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

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 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 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
croquettes of quinoa and sweet potato, ratatouille, toasted almonds, green beans 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 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

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 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 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 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