



## 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

ENDIVES GRILLÉES, NOIX ET ROQUEFORT  
grilled endive salad with pear, orange,  
walnuts, Brioche croûtons, Roquefort cheese,  
and an olive oil vinaigrette 15.95

SALADE À LA BETTERAVE ET AU CHÈVRE  
roasted beets, organic greens, aged Ontario  
goat cheese shavings, heavy cream, hazelnuts,  
and a honey, apple cider vinaigrette 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

TERRINE DE FOIE GRAS 18.95

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

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

POULPE À LA BASQUAISE  
braised Octopus, piperade, olives, espelette  
pepper and a squid ink Tuile 16.95

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.

PÂTÉ FORESTIER VÉGÉTALIEN  
mushroom, ground lentils & pecan pâté with  
Brandy and Port. Served with condiments 11.95

## VÉGÉTARIEN

GARGOUILLOU

This plant-based dish is not only good for you  
and the planet, it is delicious! Crispy croquettes  
of sweet potato, buckwheat, quinoa, seeds,  
Ratatouille, almonds & tomato fondue 18.95

RISOTTO AUX CHAMPIGNONS  
with Chanterelles, Hen of the Woods, King  
oyster mushroom, Pleurotus, roasted pinenuts,  
leeks, fennel, and Parmesan Tuiles 19.95

## 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

CHOUCRUTE 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 & pommes fourchette 19.95

CASSOULET  
braised white lingot beans with lamb, pork  
belly, Toulouse sausage and duck confit 19.95

Private salons available for special functions

Laura Maxwell, Chef  
Jeremiah Courtney, Executive Sous-Chef  
Joel Watson, David Smith, Dennis Shin, Sous-Chefs  
Ara Ko, Chef Pâtissière

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

## 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 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 BOIS DE POMMIER  
Atlantic scallops lightly-smoked over  
applewood, seared and served, with  
celery and cauliflower purée

JEUDI

MAGRET DE CANARD À L'ORANGE  
seared duck breast with orange sauce,  
white bean purée, Camargue rice

VENREDI

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