



LES SOUPES

SOUPE DU JOUR 12.95

SOUPE À L'OIGNON GRATINÉE
with genuine Swiss raw-milk Emmentaler 15.95

LES SALADES

SALADE MAISON

organic greens, fennel, Swiss chard, kale,
pickled radish, honey-thyme vinaigrette 12.95

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 19.95

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 14.95

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

PÂTÉ DE CAMPAGNE
classic Pork meat & chicken liver pâté 13.95

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 12.95

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 19.95

RISOTTO AUX POIS VERTS
with sweet peas, zucchini, heirloom tomato,
fennel, mint and Goat cheese 19.95

LES VIANDES

PETIT FILET DE BŒUF GRILLÉ
grilled 4oz centre-cut filet with wilted
arugula, chick peas & tomatoes 18.95

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 19.95

PAVÉ DE BŒUF « AU POIVRE »
8oz centre cut filet of beef with a green
peppercorn sauce, Brandy & cream.
Served with frites 29.95

BURGER D'AGNEAU À L'HARISSA
lamb burger with Moroccan spices
and aromats served with frites 16.95

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 19.95

CHOUCRUTE ALSACIENNE
The House specialty!
Cabbage braised in white wine, with
pork hock, lardons, Strasbourg &
smoked Montbéliard sausages 21.95

BŒUF BOURGUIGNON
slowly braised beef with red wine sauce, crispy
pork lardons & pommes fourchette 20.95

CASSOULET
braised white lingot beans with lamb, pork
belly, Toulouse sausage and duck confit 21.95

Private salons available for special functions

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

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 18.95

HÛÎTRES
OYSTERS ½ doz. \$18.95 / 1 doz. \$35

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 a watercress sauce 19.95

MOULES À LA PROVENÇALE
steamed mussels, white wine, saffron,
tomato, leeks & a touch of cream 19.95

PLATS DU JOUR

\$22.95

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

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