



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

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

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 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 18.95

PALETTE DE PRÉ-SALÉ À L'ÉCHALOTE
grilled 6oz flapmeat steak from PEI salt meadows
served 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 AUX LENTILLES
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 & 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

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

JEUDI

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

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

HANDECK
COMTÉ-like, firm, with nutty overtones

BLEU BÉNÉDICTIN
whole milk, deeply veined blue cheese



VINS MAISONS

Please ask for the full wine list.

CHAMPAGNE & SPARKLINGS	4oz	Btle
CAVA – Brut Reserva, Segura Viudas (España)	11.50	55.00
CRÉMANT DE BOURGOGNE ROSÉ – Vitteaut-Alberti	15.00	85.00
CHAMPAGNE – Taittinger, Brut Réserve	22.50	140.00

VINS ROUGES	3oz	5oz	½L	Btle
MERLOT/CAB – Henry of Pelham, Niagara	6.50	11.50	35.00	50.00
CABERNET – Villa des Anges, Languedoc	7.75	13.75	42.00	60.00
GRENACHE/SYRAH – Gérard Bertrand	7.75	13.75	42.00	60.00
RHÔNE – Roger Sabon	8.50	14.75	46.00	65.00

PREMIUM ROUGES	3oz	5oz	½L	Btle
MALBEC – Sottano, Mendoza	9.25	16.25	49.00	70.00
PINOT NOIR – Hidden Bench, Niagara (Org.)	9.25	16.25	49.00	70.00
BORDEAUX – Château Pey la Tour	9.25	16.25	49.00	70.00

VINS BLANCS	3oz	5oz	½L	Btle
CHARDONNAY – Quarry Road, Tawse, (Org.)	8.50	14.75	46.00	65.00
CHABLIS –Domaine Laroche	8.50	14.75	46.00	65.00
SAUVIGNON BLANC – La Source, Languedoc	7.25	12.75	39.00	55.00
VIIGNIER – Jean-Luc Colombo, Rhône	8.50	14.75	46.00	65.00
MUSCADET – Coing de Sèvre	7.25	12.75	39.00	55.00

PREMIUM ALSATIAN VARIETALS	3oz	5oz	½L	Btle
PINOT GRIS – Schlumberger, Alsace	8.50	14.75	46.00	65.00
RIESLING – Rosewood, Niagara	7.25	12.75	39.00	55.00
GEWURZTRAMINER – Willm, Réserve	8.50	14.75	46.00	65.00

ROSÉ DE PROVENCE	3oz	5oz	½L	Btle
CÔTES DE PROVENCE – Tour l'Évêque (Org)	9.75	16.75	56.00	75.00

PREMIUM FROM THE CELLAR				
SANCERRE BLANC – La Villaudière	10.75	19.75	62.00	85.00
GIGONDAS ROUGE – La Gille, Perrin	10.75	19.75	62.00	85.00



CHAMPAGNE COCKTAILS

KIR CHÉRI – with a dash of cherry liqueur	11.25
FRENCH 75 – with Gin and lemon juice	12.50
KIR ROYAL – with a dash of Cassis or Pêche liqueur	12.00
KIR IMPÉRIAL – with a dash of Framboise or Mûre liqueur	12.00
KIR SAINT-GERMAIN – with a dash of Elderflower liqueur	12.50
NAPOLÉON – Brandy, Cointreau, lemon juice	12.75
WELLINGTON – Gin, Cinzano, lemon juice	12.75
RINQUINQUIN SPRITZ – soda water & south of France peach liqueur	12.50
ROSÉ ROYAL – Grapefruit liqueur, Crémant de Bourgogne	14.50



CLASSIC COCKTAILS

VIEUX CARRÉ – Bulleit rye, Cognac, Dolin vermouth, bitters <i>originated at the carousel bar in new orleans in the 1930s</i>	16.50
BOULEVARDIER – Woodford Bourbon, Campari & Dolin Vermouth 1927, Paris' Harry's Bar. Created for Erskinne Gwynne, the editor of the English language literary magazine « Le Boulevardier »	15.25
SAZERAC – Bulleit rye, Absinthe, bitters First cocktail on record. 1850 New Orleans. Bar of origin unknown	15.25
FRENCH BLONDE – Tanqueray gin, Lillet, St-Germain, grapefruit <i>Paris Ritz Hotel, Bar Hemingway</i>	15.50



DRAUGHT BEERS

A hand-picked selection from Europe, Québec and Ontario

	12 oz	16 oz	Pint
LA CHOUFFE PALE ALE (Belgium, 8%) <i>Premium Belgium ale with hints of fruit & coriander.</i>	9.00		
CHIMAY PREMIÈRE (Belgium, 7%) <i>Acclaimed Trappist dubbel with a creamy texture & sweet malt hints.</i>	9.50		
LA TRAPPE TRIPEL (Holland, 8%) <i>Renowned Trappist tripel with aromas of fruit & nutmeg.</i>	9.50		
KRONENBOURG 1664 (France, 5%) <i>The classic European lager from Strasbourg, Alsace.</i>			8.75
ESTRELLA DAMM (Barcelona, 5%) <i>A lager with a nice balance of grain flavours & bitterness.</i>	6.25	8.75	
BLANCHE DE CHAMBLY (Québec, 5%) <i>Blended from un-malted Québec wheat and barley malt, to which spices are added, along with a light hopping.</i>	7.00		
McAUSLAN CREAM ALE (Québec, 5%) <i>Softly carbonated cream ale with a rich and creamy head.</i>	5.50		9.00
COLLECTIVE ARTS LIFE IN THE CLOUDS (Ontario, 6.1%) <i>New England style IPA. Hazy and fruit forward.</i>			8.50



BOTTLED BEERS

Please see the wine list for our full selection of beers from around the world.

BELGIUM	
Delirium Tremens (8.5%, 330ml)	8.50
Duvel (8.5%, 330ml)	10.00
Lefte Blonde (5.5%, 330 ml)	7.50
Lefte Brune (6.5%, 330 ml)	7.50
Rodenbach, Grand Cru, Sour Red Ale (6%, 330ml)	9.50
Saint Paul Double (6.9%, 330ml)	10.00
TRAPPISTS	
Achel Blond (8%, 330 ml)	11.50
Achel Bruin (8%, 330ml)	11.50
Chimay Blanche, Tripel (8%, 330 ml)	10.50
Chimay Bleue (9%, 330ml)	12.95
Chimay Première Rouge (7%, 750ml)	18.00
Rochefort 6 (7.5%, 330ml)	10.00
Rochefort 8 (9.2%, 330ml)	10.50
Rochefort 10 (11.3%, 330ml)	11.00
Westmalle Dubbel (7%, 330ml)	11.50
Westmalle Tripel (9.5%, 330ml)	12.00
LAMBICS	
Lindemans, Oude Gueuze, Cuvée René (6%, 375ml)	12.50
De Troch, Oude Gueuze (5.5%, 375ml)	13.50
Moriau, Geuze Oude-Vieille (7%, 375ml)	14.50
Oud Beersel, Oude Pijpen Barrel Selection (6.5%, 375ml)	18.00
CANADA	
Bench VIO, Brett Saison with Viognier, <i>Ontario</i> . (6.2%, 500ml)	12.00
Cheval Blanc, <i>Québec</i> (5.0%, 341ml)	7.00
Unibroue, La Fin du Monde, <i>Québec</i> (9%, 341ml)	8.00
Trou du Diable, La Grivoise de Noël (7.5%, 375ml)	9.50
OTHERS	
Kronenbourg 1664 Blanche, <i>France</i> (5%, 330 ml)	7.50
Peroni, <i>Italia</i> (5.2%, 330ml)	6.50
Pilsner Urquell, <i>Czech Republic</i> (4.4%, 330ml)	7.00
Traquair House Jacobite Ale, <i>Scotland</i> (8%, 330 ml)	8.50
NON-ALCHOLIC BEER	
Erdinger, Weißbier, <i>Alkoholfrei Germany</i> (0.5%, 500ml)	7.50
Stiegl Freibier <i>Austria</i> (0.5%, 500ml)	7.50
MINERAL WATER (750 ML)	6.50