



## CHAMPAGNES

	4oz	btle
MIMOSA – Sparkling white and orange juice	9.25	
CAVA – Brut Reserva, Segura Viudas (España)	9.50	48.00
CRÉMANT DE BOURGOGNE ROSÉ – Vitteaut-Alberti	12.25	70.00
CHAMPAGNE – Piper-Heidsieck, Brut	19.95	120.00

FRESH SQUEEZED ORANGE JUICE 4.50

## VIENNOISERIE

FRESHLY BAKED CROISSANTS 3.50

## ŒUFS ET SANDWICHES

**OMELETTE AU CHÈVRE ET AUX CHAMPIGNONS**  
seasoned Goat cheese omelette with fine herbs, served with a mushroom medley and young bok choy 14.95

**ŒUFS BÉNÉDICTE**  
two poached eggs on a croissant with ham and Hollandaise, served with asparagus 16.95 (Gravlax substitution, add 1.00)

**RISOTTO DE MILLET**  
millet risotto, white asparagus, Hen of the Woods mushroom, wild onion, sweet pea purée, topped with a fresh-air poached egg \$16.95

**ŒUFS ET SAUCISSES FERMÈRES**  
two eggs any style with house-made breakfast sausages and Rösti potatoes 14.95

**SANDWICH CROISSANT AU GRAVLAX**  
Atlantic salmon Gravlax sandwich on a croissant with seasoned cream cheese, and a cucumber salad tossed in crème fraîche 13.95

**CROQUE-MONSIEUR /CROQUE-MADAME**  
the classic gratinéed sandwich with ham and cheese. Served with frites Monsieur 13.95 /Madame 14.95

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.

## EASTER BRUNCH \$39

SOUP OF LAMB AND SPRING VEGETABLE

SALADE MAISON

SALAD OF ROASTED BEET AND GOAT CHEESE  
aged Ontario goat cheese, hazelnuts, honey and crème fraîche

DUCK LIVER PARFAIT  
with berries, pistachio, plum compote, toasted sourdough baguette

SEARED SCALLOPS  
served with potato mayo, white asparagus, and pork belly



ESCALOPE DE FOIE GRAS  
seared Foie Gras, white bean purée, wild blueberry preserve and puffed sorghum (\$5 supplement)

FRENCH TOAST  
brioche bread stuffed with apples and cranberries

EGGS BÉNÉDICTE  
served on a croissant with ham or Gravlax

ORGANIC YOGURT MAISON  
with chia, toasted almonds, rhubarb coulis and kiwi chips

STEAK AND EGG  
4oz centre cut filet, served with mushrooms and fresh frites

GRILLED SALMON HOLLANDAISE  
with asparagus and rösti potato



CRÈME BRÛLÉE & FRESH BERRIES

GÂTEAU AU CHOCOLAT  
flourless and served with Crème Anglaise

TOASTED FRENCH MERINGUE NEST  
with poached nectarine and passion fruit

FRUIT SALAD  
selection of fruits, grilled pear, apple coulis

LEMON TART



ASSIETTE DE FROMAGES 18.95  
from Québec and Ontario

MAÎTRE JULES: soft with a creamy texture from Québec  
CHÈVRE NOIR: full-flavour, nutty, buttery and herbal notes

OXFORD'S HARVEST: Tomme-like, semi firm cheese  
BÉNÉDICTIN: whole milk, deeply veined blue cheese

Private rooms available for special functions



## CLASSIQUES BRUNCH

PAIN DORÉ AUX POMMES  
French Toast stuffed with apples and cranberries, served with Canadian Maple syrup 13.95

BRAISED BRISKET BRIOCHE SANDWICH  
smoked over Mesquite fire, braised three days sous-vide, served on house-made brioche, with chips \$15.95 / add an egg \$16.95

QUICHE MAISON  
Lorraine or Goat cheese, served with arugula salad 12.95



## SOUPE

SOUPE À L'OIGNON GRATINÉE 13.95



## SALADES ET HORS D'ŒUVRE

SALADE MAISON  
assorted greens with fennel, Swiss chard, pickled radish, honey mustard dressing 9.95

SALADE FRISÉE LARDONS  
frisée salad with pork lardons, avocado, tomato, Sherry vinaigrette, poached egg 13.95

ASSIETTE DE CHARCUTERIE  
assortment of house-cured meats 18.95

TERRINE DE FOIE GRAS 17.00  
Gewurztraminer, Alsace (3oz) 8.00



## VIANDES

GRASS-FED ANGUS BEEF TARTARE  
served with cracked pistachios and frites 18.95

STEAK HACHÉ D'AGNEAU À L'HARISSA  
lamb burger with Moroccan spices and aromatics, served with frites 15.95

STEAK GRILLÉ, ŒUF À CHEVAL  
4oz filet, topped with a sunny-side-up egg, served with mushrooms and fresh frites 18.95  
an industry-standard 15% gratuity is added to the gross amount onto tables of 6 guests or more. Merci

Laura Maxwell, Chef  
Gavin Gordon, Exec. Sous-Chef  
Jeremiah Courtney, Sr Sous-Chef  
Joel Watson & Collin Schwartz, Sous-Chefs