



## CHAMPAGNES

	4oz	btle
MIMOSA   BELLINI	10.50	
CAVA – Brut Reserva, Segura Viudas (España)	10.25	50.00
CRÉMANT DE BOURGOGNE ROSÉ – Vitteaut-Alberti	14.00	80.00
CHAMPAGNE – Piper-Heidsieck, Brut	22.50	140.00

FRESH SQUEEZED ORANGE JUICE 4.50

## VIENNOISERIE

FRESHLY BAKED CROISSANTS 4.50

## 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 15.95

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

**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

**ŒUFS ET SAUCISSES FERMÈRES**  
two eggs any style with house-made breakfast sausages and Rösti potatoes 15.95

**SANDWICH CROISSANT AU GRAVLAX**  
Atlantic salmon Gravlax sandwich on a croissant with seasoned cream cheese, and a cucumber salad tossed in crème fraîche 15.95

**CROQUE-MONSIEUR / CROQUE-MADAME**  
the classic gratinéed sandwich with ham and cheese. Served with frites Monsieur 14.95 / Madame 15.95

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 \$45

SPRING LAMB SOUP WITH FLAGEOLET BEANS

SALADE MAISON

**ORGANIC YOGURT MAISON**  
with chia, toasted almonds, poached peach and kiwi chips

**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

**WHITEFISH MOUSSE**  
airy terrine, lightly smoked, served with grilled focaccia bread



**ESCALOPE DE FOIE GRAS**  
seared Foie Gras, white bean purée and blueberry preserve

**FRENCH TOAST**  
House brioche, brandied apples, whipped yogurt and maple syrup

**EGGS BÉNÉDICTE**  
served on a croissant with ham or Gravlax

**EGGS “EN COCOTTE” WITH RATATOUILLE**  
goat cheese, pesto, and traditional Fougasse bread

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

**GRILLED SALMON HOLLANDAISE**  
with asparagus and rösti potato



**CRÈME BRÛLÉE WITH FRESH BERRIES**  
**POTTED CHOCOLATE MOUSSE AND MACARON**

**TOASTED FRENCH MERINGUE NEST**  
with roasted coconut, melon, and sea buckthorn berries

**CARAMELIZED LEMON TART**



**ASSIETTE DE FROMAGES 19.95**  
from Québec and Ontario

**MAÎTRE JULES:** soft with a creamy texture

**CHÈVRE NOIR:** medium firm, nutty, buttery with 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 made with our House brioche, brandied apples, whipped yogurt and Canadian maple syrup 13.95

**YOGURT BIO AUX PÊCHES**  
Thick organic yogurt made and strained on premises, with chia, toasted almonds, berries, poached peaches, and kiwi chips 11.95

**QUICHE MAISON**  
Lorraine or Goat cheese, served with arugula salad 15.95



## SOUPE

**SOUPE DU JOUR 11.95**

**SOUPE À L’OIGNON GRATINÉE 14.95**



## SALADES ET HORS D’ŒUVRE

**SALADE MAISON**  
assorted organic greens with fennel, Swiss chard, pickled radish, honey mustard dressing 11.95

**SALADE FRISÉE LARDONS**  
frisée salad with pork lardons, avocado, tomato, Sherry vinaigrette, poached egg 15.95

**ASSIETTE DE CHARCUTERIE**  
assortment of house-cured meats 19.95

**TERRINE DE FOIE GRAS 18.95**  
Gewurztraminer, Alsace (3oz) 7.00



## 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 aromats, 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 19.95

*an industry-standard 15% gratuity is added to the gross amount onto tables of 6 guests or more. Merci*

**Laura Maxwell, Chef**  
Gavin Gordon, Executive. Sous-Chef  
Jeremiah Courtney, Senior Sous-Chef  
Joel Watson & David Smith, Sous-Chefs