

LITTLE BITES

GRAB AND GO

Double Chocolate Zucchini Bread	3.25
Banana Bread	3.25
Muffins Flavours change daily	3.25
Flaky Butter Croissant Served with seasonal jam	3.75
Lemon Yogurt Parfait Raspberry lavender jam and house-made granola	5.95

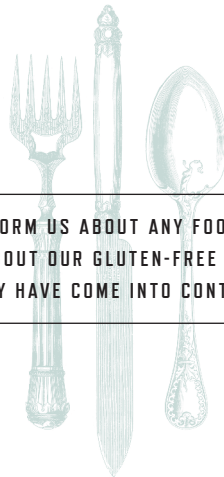
KIDS' MENU*

Half-portion

1/2 PRICE

*12 YRS AND UNDER

PLEASE INFORM US ABOUT ANY FOOD ALLERGIES
ASK ABOUT OUR GLUTEN-FREE OPTIONS
ALL ITEMS MAY HAVE COME INTO CONTACT WITH NUTS



SAVOURY

MONDAY TO FRIDAY STARTING AT 11 AM

APPETIZERS

Soup of the Day	6.95
Waldorf Salad Kale, celery, apple, roasted grapes and maple and sumac pecans +Chicken (add \$6.25)	7.95
Tuna Tartar (sustainably sourced) Miso, yuzu, peanuts and Thai basil	12.95

MAINS

Cochons Tout Ronds Cured Ham Tartine Mashed peas, ricotta, garlic confit and green vegetable salad	17.95
Tuna Tartar (sustainably sourced) Miso, yuzu, peanuts and Thai basil, served with papaya salad	22.95
Nordic Shrimp Roll Brioche, samphire, green apple and dill remoulade with lemon	16.95
Braised Pork Tacos (x 3) Grilled corn salsa, radish, cilantro, quark, black bean purée and sour cream with lime and chipotle	16.95
Quinoa Salad with Salmon Confit Fennel, spinach, pomelo, watermelon radish and labneh with herbs	21.95
Cavatelli with Quebec Asparagus Gremolata, Taliah cheese, bread crumbs, bacon, toasted hazelnuts and egg yolk	18.95
Gré des Champs Grilled Cheese Brioche, maple mustard and onion and bacon confit	15.95
Heirloom Tomatoes and Grilled St-Vallier Cheese Curried chickpeas, fresh herbs and pickled green beans + Beef bavette (add \$8,75)	17.95

SWEET

DESSERTS

Red Velvet Cake Cream cheese chantilly and raspberry gelée	6.95
Lemon Chiffon Cake Lemon cake, vanilla whipped cream, lemon jelly and candied lemon	6.95
Honey-Chamomile Panna Cotta Rhubarb confit and buckwheat shortbread	6.95
Rustic Tart of the Day vanilla ice cream from Les Givrés	7.95
Lemon Meringue Cheesecake Lemon-vanilla gelée	6.95
Devil's Food Cake Warm chocolate ganache and cocoa crumble	6.95
Carrot Cake Walnut crumble and apricot gelée	6.95
Vanilla Cake Buttercream frosting and choice of raspberry or chocolate sauce	6.95
Nutella Brownie Praline cream, hazelnut and fleur de sel crumble	6.95
Caramel Millefeuille in a Jar	5.95
Café Liègeois Espresso, vanilla ice cream, whipped cream and cocoa tiles	
Chewy Chocolate Chip Cookie Served warm with pretzels and vanilla ice cream (To share/made to order, please allow 15 minutes)	9.95

IF A WHOLE CAKE IS PURCHASED AND EATEN ON THE SPOT,
CUTTING FEE OF \$ 1 PER PIECE AND TAXES WILL BE APPLIED

BRUNCH

SATURDAY AND SUNDAY 9 AM - 4 PM

APPETIZERS

Soup of the Day	6,95	Waldorf Salad	7.95
Homemade Juice	6	Kale, celery, apple, roasted grapes and maple and sumac pecans +chicken (add \$6.25)	
Orange, carrot, ginger and pineapple			

MAINS

Chia Bowl	12.95	Nordic Shrimp Roll	16.95
Sweet clover yogurt, rhubarb compote and buckwheat financier		Brioche, samphire, green apple and dill remoulade with lemon	
Poached Egg Cassolette	16.95	Gré des Champs Grilled Cheese	15.95
Tomato sauce, feta cheese, cilantro and grilled country bread		Brioche, maple mustard and onion and bacon confit	
Blood Sausage Cromesquis	18.95	Dutch Baby Pancake with Caramelized Pears	14.95
Carrot purée, sea buckthorn, soft boiled egg, carrot and watercress salad and poppy seed dressing		Ricardo's chocolate-almond spread, whipped cream and roasted almonds	
Croissant French Toast	14.95	Cochons Tout Ronds Cured Ham Tartine	17.95
Maple-roasted pineapple, maple-yogurt cream and meringue		Mashed peas, ricotta, garlic confit, soft boiled egg and green vegetable salad	
Cheese and Leek Quiche	14.95	Savoury Waffle with Smoked Salmon Florentine	18.95
Greens, watermelon radish, sunflower seeds, pickled onion and buttermilk dressing		hollandaise, herbs, spinach and soft-boiled egg	

EXTRAS

Bacon 3.00 Sausages 3.00 Maple Syrup 1.95 Egg 1.75

DRINKS

BUBBLES



Michel Jodoin Rosé Sparkling Cider, Quebec	8	38
Cava, Reserva de la familia Juve y Camps, Spain	9	45

BEER (ARCHIBALD)

La Chipie American Pale Ale, 5%	-	6.25
La Matante American Blonde Ale, 4.9%	-	6.25
La Joufflue Wit, White Beer, 4.2%	-	6.25
La Ciboire Indian Pale Ale, 6%	-	6.25

COCKTAILS

Aperol Spritz Prosecco, Aperol, orange juice and soda	9	-
White Peach Mimosa Prosecco, white peach and elderflower	9	-
La Rosée Grapefruit, aloe, elderflower, hibiscus + Ungava gin (add \$3)	6	-

RED WINE



Ricardo, Jumilla Spain (Monastrell)	4/7	35
Valpolicella Classico Giuseppe Campagnola 2016, Italy (Corvina)	5/8	40
Côtes du Rhône La Ferme du Mont 2015, France (Grenache and Syrah)	6/9	44
Beaujolais, Domaine du Vissoux 2016 France (Gamay)	6/9	46

WHITE WINE

Soave Classico Giuseppe Campagnola 2016, Italy (Garganega et Trebbiano)	4/7	35
Pinot Gris Domaine St-Jacques, Quebec	5/8	42
Sauvignon Blanc Marlborough, Spy Valley, New Zealand	6/9	45
Beaujolais Blanc Dominique Piron 2016, France (Chardonnay)	6/9	46

ROSÉ WINE

Gris de Gris, Ricardo Domaine Royal de Jarras 2016, France (Grenache)	4/7	35
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COFFEE (TOUCHÉ)



Filter (Touché - 1969)	2.25	-
Espresso (Touché - 1967)	3	-
Allongé	3	-
Macchiato	4.25	-
Cappuccino	4.25	-
Café au Lait / Iced	-	5
Mokaccino	4.50	5.25
Hot Chocolate	4.50	5.25
Vietnamese Coffee	-	5.25

COLD BEVERAGES

1642 Maple Syrup Cola	3.75
1642 Ginger Ginger, honey and Quebec juniper	3.75
Homemade Iced Tea Black tea, coconut and pineapple	3.95
Homemade Lemonade Rhubarb, strawberry and lemon	3.95
Homemade Juice Orange, carrot, ginger and pineapple	6
Homemade Soda Wildberry syrup	3
Vegetable Juice	2.50
Eska Bottled Water Carbonated (355ml/750ml)	3/6

TEA (CAMELLIA SINENSIS)

Earl Grey Select Indian black tea and bergamot	3.25
Chai Camellia Black tea, cardamome, nutmeg, cinnamon and ginger	3.25
One Night in Rio! Black tea, coconut and pineapple	3.25
Du Yun Mao Jian Select Chinese green tea	3.25
Dragon Pearls Jasmine green tea	3.25
Dunes du Sahara Organic green tea with mint	3.25
Nan Mei Buds White tea, pepper, citrus and mint	3.25
Zeste Éclair Rooibos, apple, citrus and spices	3.25
La Sublime Chamomile, lemongrass and rose	3.25
London Fog Early Grey and steamed milk	4.25
Chai Latte/Iced Chai Camellia and steamed milk	4.25