

LITTLE BITES

GRAB AND GO

Double Chocolate Zucchini Bread	3.25
Espresso Banana Bread	3.25
Muffins Flavours change daily	3.25
Flaky Butter Croissant Served with seasonal jam	3.75
Spiced Yogurt Parfait Ground cherry jam and homemade 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
Heirloom Tomato Salad Arugula pesto, buffalo mozzarella, zucchini, garlic scapes and almond crumble	8.95
Beef Tartar ox-eye daisy capers, horseradish, whole-grain mustard and fried shallots	12.95

MAINS

Barley Risotto with Wild Mushrooms Caramelized onions, crispy parsnips and Parmesan (+ Pork belly 6.50)	19.95
Alfred Le Fermier Grilled Cheese On multigrain bread with pear and apricot chutney	14.95
Beef Tartar Ox-eye daisy capers, horseradish, whole-grain mustard and fried shallots, served with potato and wild salted herb salad	21.95
Beet and Sage Gnocchi Caillé de chèvre cheese, Swiss chard, roasted beets and pistachios (+ Pork belly 6.50)	18.95
Gravlax and Hard-Boiled Egg on Toast On rye bread with dill and lemon sour cream, cucumber, avocado and green apple salad	19.95
Wild Rice and Duck Confit Soup Nantes carrots, celeriac, Gabrielle potatoes and homemade multigrain crackers	16.95
Bulgur Tabbouleh and Roasted Shrimp Sweet potatoes, mint, basil, parsley, grapes, currants and ras-el-hanout yogurt	17.95
Butternut Squash Mac and Cheese bocconcini, crispy prosciutto breadcrumbs and zucchini salad (+ Pork belly 6.50)	16.95

SWEET

DESSERTS

Apple Crumble Cake	7.25
Salted caramel and vanilla ice cream from les Givrés	
Greek Yogurt Cake	7.25
Confit plums with cardamom and rye crumble	
Tiramisu Cake	7.95
Coffee whipped cream, espresso syrup and dark chocolate ganache	
Lemon Meringue Cheesecake	7.25
Lemon-vanilla gelée	
Pumpkin Spice Cake	7.25
Pumpkin seed praline, sweet clover cream, citrus and sea buckthorn	
Devil's Food Cake	7.25
Warm chocolate ganache and cocoa crumble	
Vanilla Cake	7.25
Buttercream frosting and choice of raspberry or chocolate sauce	
Nutella Brownie	7.25
Praline cream, hazelnut and fleur de sel crumble	
Caramel Millefeuille in a Jar	5.95
Café Liègeois	
Espresso, vanilla ice cream, whipped cream and cocoa tiles	
Chewy Chocolate Chip Cookie	9.95
Served warm with pretzels and vanilla ice cream (To share/made to order, please allow 15 minutes)	

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 - 3 PM

APPETIZERS

Soup of the Day	6.95	Heirloom Tomato Salad	8.95
Homemade Juice	6	Arugula pesto, buffalo mozzarella, zucchini, garlic scapes and almond crumble	
Spinach, apple and ginger		(+egg and grilled country bread)	17.95

MAINS

Chia Bowl	12.95	Gravlax and Hard-Boiled Egg on Toast	19.95
Confit plums with cardamom, blueberry and buckwheat financier		On rye bread with dill and lemon sour cream, cucumber, avocado and green apple salad	
Skillet-Baked Eggs	16.95	Oat and Apple Waffle	15.95
Wild mushrooms, spinach, roasted potatoes, hollandaise sauce and grilled country bread		Sugar fudge sauce, confit apples and spiced yogurt	
Blood Sausage Cromesquis	18.95	Banana Crêpe Cake	15.95
Butternut purée, squash chutney, soft-boiled egg and zucchini salad		Banana pastry cream, cocoa crumble, mascarpone, milk chocolate and coffee whipped cream	
Carrot Cake Bread Pudding	16.95	Croque-Madame	17.95
Sea buckthorn jelly, confit carrots, cream cheese whipped cream and walnut crumble		Brioche, sunny-side up egg, sharp cheddar Mornay sauce, cauliflower, endive and baby gem lettuce	
Alfred Le Fermier Grilled Cheese	14.95		
On multigrain bread with pear and apricot chutney			

EXTRAS

Pork Belly 6.50 Bacon 3.00 Sausages 3.00 Maple Syrup 1.95 Egg 1.75

DRINKS

BUBBLES



Michel Jodoin Rosé Sparkling Cider, Quebec	8	3 8
Cava, Reserva de la familia Juve y Camps, Spain	9	4 5

BEER (ARCHIBALD)

La Chipie American Pale Ale, 5%	-	6 . 2 5
La Matante American Blonde Ale, 4.9%	-	6 . 2 5
La Joufflue Wit, White Beer, 4.2%	-	6 . 2 5
La Ciboire Indian Pale Ale, 6%	-	6 . 2 5

COCKTAILS

Aperol Spritz Cava, Amermelade, orange and soda	9	-
Pear Lavander Mimosa	9	-
Cucumber Gin Tonic Cirka gin, 1642 tonic, lime and tarragon	9	-
Rhubarb Cosmopolitan Rhubarbelle, Pur vodka and Grand Marnier	9	2 8
Mojito Mint, simple syrup, rum, lime and soda	9	-

RED WINE



Ricardo, Jumilla Spain (Monastrell)	4/7	3 5
Valpolicella Classico Giuseppe Campagnola 2016, Italy (Corvina)	5/8	4 0
Côtes du Rhône La Ferme du Mont 2015, France (Grenache and Syrah)	6/9	4 4
Beaujolais, Domaine du Vissoix 2016 France (Gamay)	6/9	4 6

WHITE WINE

Soave Classico Giuseppe Campagnola 2016, Italy (Garganega et Trebbiano)	4/7	3 5
Pinot Grigio Del Veneto Giuseppe Campagnola, Italy	4/7	3 5
Sauvignon Blanc Marlborough, Spy Valley, New Zealand	6/9	4 5
Beaujolais Blanc Dominique Piron 2016, France (Chardonnay)	6/9	4 6

ROSÉ WINE

Gris de Gris, Ricardo Domaine Royal de Jarras 2016, France (Grenache)	4/7	3 5
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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

COLD BEVERAGES

1642 Maple Syrup Cola	3.75
1642 Ginger Ginger, honey and Quebec juniper	3.75
1642 Orange Bergamot, orange zest and Labrador tea	3.75
Homemade Iced Tea Black tea, coconut and pineapple	4
Homemade Lemonade Peach and lemon	4
Homemade Juice Spinach, apple and ginger	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
Chai Latte/Iced Chai Camellia and steamed milk	4.25