

CAFÉ RICARDO



There's nothing Brigitte and I enjoy more than gathering family and friends around our table. Planning the menu, cooking, making sure everyone is having fun—all in a relaxed atmosphere.

We welcome you to the café as we would to our home, whether for a quick coffee, a decadent dessert or a meal with friends.

When we met nearly 25 years ago, we didn't know what life had in store for us. What we did know was that we both loved creating things together. We were lucky enough to find each other, understand each other and fall for each other.

Years later, we are surrounded by brilliant, compassionate, intuitive and determined people who share our desire to build and nourish. Our three daughters and staff are an endless source of energy. And together, it feels like anything is possible—the best only makes us better.

The significance of the word “together” has become our greatest strength, and it shapes our way of life at RICARDO Media.

We hope you enjoy your time at our table.

Thank you for coming, and *bon appétit!*

Brigitte Ricardo

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
Vanilla and Maple Yogurt Parfait Plum compote and 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
Caesar Salad baby lettuce, brioche croutons, Parmesan, lardons and house dressing	7.95
Beef and Bulgur Tartare garam masala, lemon, harissa, cilantro and mint	11.95

MAINS

Gnocchi with Caramelized Cauliflower Almonds, lemon, parsley, egg yolk and Parmesan	18.95
Beef and Bulgur Tartare garam masala, lemon, harissa, cilantro, mint and cucumber salad	20.95
Salmon Gravlax with Potato Salad bagel chips, endives, radish, dill and honey vinaigrette	21.95
Chicken Panini with Barbecue Sauce chipotle mayonnaise, roasted peppers and Monterey Jack cheese	14.95
Beef Bibimbap kimchi, marinated shiitake mushrooms, gochujang sauce, bean sprouts and spinach	16.95
Bucatini with Vegetable Bolognese Sauce eggplant, portobello mushrooms, pancetta and garlic bread	16.95
Squash and Bacon Naan Pizza mozzarella di bufala, roasted tomato and zucchini	17.95
Onion Soup braised pork, crouton au gratin with Louis d'Or cheese and onion rings	18.95

SWEET

DESSERTS

Red Velvet Cake Italian meringue frosting	6.95
Sweet and Salty Chocolate Caramel Cake caramel whipped cream, tamari almond crisp	6.95
Lemon Meringue Cheesecake Lemon-vanilla gelée	6.95
Devil's Food Cake Warm chocolate ganache and cocoa crumble	6.95
Carrot Cake Walnut crumble, 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
Apricot and Citrus Pavlova Earl Grey whipped cream, dark chocolate crumble	6.95
Caramel Millefeuille in a Jar	5.95
Chewy Chocolate Chip Cookie Served warm with pretzels and vanilla ice cream (To share/made to order, please allow 15 minutes)	9.95

BRUNCH

SATURDAY AND SUNDAY 9 AM - 4 PM

APPETIZERS

Soup of the Day	6.95	Caesar Salad	7.95
		baby lettuce, brioche croutons, Parmesan, lardons and house dressing	

MAINS

Chicken Panini with Barbecue Sauce	14.95	Salmon Gravlax with Potato Salad	21.95
chipotle mayonnaise, roasted peppers and Monterey Jack cheese		bagel chips, endives, radish, dill and honey vinaigrette	
Corn and Cheddar Waffle	16.95	Oatmeal Bowl	12.95
Roasted cauliflower, honey-baked ham, mustard sour cream and fried egg		Banana caramel sauce, tonka bean yogurt and oat crumble	
Blood Sausage Cromesquis with Caramelized Onions	17.95	Pancakes with Bluebeery Compote	14.95
Soft-boiled egg, celeriac purée, brown butter, celery and green apple salad		Vanilla whipped cream	
Flaky Croissant with Pear Butter	15.95	Leek, Zucchini and Cheddar Cheese Quiche.	14.95
Chai-infused whipped cream and dark chocolate-clementine ganache		Served with a green salad and creamy lemon vinaigrette	
Squash and Bacon Naan Pizza	17.95		
mozzarella di bufala, roasted tomato and zucchini			

EXTRAS

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, Essential Xarel-lo Cava Juve y Camps, Spain	9	4 8

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 Prosecco, Aperol, orange juice and soda	9	-
Blood Orange Mimosa Prosecco and homemade blood orange syrup	9	-
La Rosée Grapefruit, aloe, elderflower, hibiscus + Ungava gin (\$3)	6	-

RED WINE

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

WHITE WINE

Soave Classico Giuseppe Campagnola 2016, Italy (Garganega et Trebbiano)	7	3 5
Pinot Gris Domaine St-Jacques, Quebec	8	4 2
Sauvignon Blanc Marlborough, Spy Valley, New Zealand	9	4 5
Beaujolais Blanc Dominique Piron 2016, France (Chardonnay)	9	4 6

ROSÉ WINE

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

Filter	2 . 2 5	-
Espresso	3	-
Allongé	3	-
Macchiato	4 . 2 5	-
Cappuccino	4 . 2 5	-
Café au Lait / Iced	-	5
Mokaccino	4 . 5 0	5 . 2 5
Hot Chocolate	4 . 5 0	5 . 2 5
Vietnamese Coffee	-	5 . 2 5
Café Liègeois	6 . 9 5	-

COLD BEVERAGES

Coke, Sprite, Ginger Ale	2 . 2 5
Homemade Iced Tea	3 . 2 5
Homemade Lemonade	3 . 9 5
Vegetable Juice	3 . 7 5
Eska Bottled Water Still	2 . 2 5
Eska Bottled Water Carbonated	3
Glass of Milk	3
Smoothie	6

TEA (CAMELLIA SINENSIS)

Earl Grey Select Indian black tea, bergamot	3 . 2 5
Chai Camellia Black tea, cardamome, nutmeg, cinnamon, ginger	3 . 2 5
One Night in Rio! Black tea, coconut, pineapple	3 . 2 5
Du Yun Mao Jian Select Chinese green tea	3 . 2 5
Dragon Pearls Jasmine green tea	3 . 2 5
Dunes du Sahara Organic green tea with mint	3 . 2 5
Nan Mei Buds White tea, pepper, citrus, mint	3 . 2 5
Zeste Éclair Rooibos, apple, citrus, spices	3 . 2 5
La Sublime Chamomile, lemongrass, rose	3 . 2 5
London Fog Early Grey, steamed milk	4 . 2 5
Chai Latte/Iced	4 . 2 5



THANK YOU FOR VISITING
SEE YOU NEXT TIME!