

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	2.95
Banana Bread	2.95
Muffins Flavours change daily	2.95
Flaky Butter Croissant Served with seasonal jam	3.75
Vanilla-Orange Zest Yogurt Parfait Cranberry 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
Endive Salad and Brussels sprouts Apples, pecans and cranberries	7.95

MAINS

Gnocchi with Caramelized Cauliflower Almonds, lemon, parsley, egg yolk and Parmesan	18.95
Stuffed Acorn Squash with Tofu and Ricotta Spinach, leeks, Brussels sprouts, grapes and hazelnuts	17.95
Kale Salad with Chicken Figs, chickpeas, sunflower seeds, feta and honey vinaigrette	15.95
Juniper Turkey Breast Panini Cream cheese, whole-grain mustard and spiced cranberry confit	14.95
Lime and Clementine Salmon Tataki Fennel, cucumber, carrots, green apple, mint, fried wonton chips and sesame mayonnaise	21.95
Papardelles with Port-Braised Beef Arugula, button mushrooms and sharp cheddar	19.95
Asparagus Toast Rustic bread, beet hummus, soft-boiled egg, parsley pesto and pickled onion petal salad	17.95
Indian-Style Lentil Soup with Shrimp Cilantro, lime, sumac sour cream and naan bread	18.95

SWEET

DESSERTS

Red Velvet Cake Italian meringue frosting	6.95
Apple Pie Apple butter and speculoos cookie crumble (vanilla ice cream + 1.95)	5.95
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
Pavlova Raspberry curd, white-chocolate whipped cream, pomegranate and almond 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 12 minutes)	9.95

BRUNCH

SATURDAY AND SUNDAY 9 AM - 4 PM

APPETIZERS

Soup of the Day

6.95

Endive Salad and Brussels sprouts 7.95

Apples, pecans and cranberries

MAINS

Juniper Turkey Breast Panini

14.95

Cream cheese, whole-grain mustard
and spiced cranberry confi

Stuffed Acorn Squash

17.95

with Tofu and Ricotta

Spinach, leeks, Brussels sprouts,
grapes, hazelnuts and fried egg

Corn and Cheddar Waffle

16.95

Roasted cauliflower, honey-baked ham,
mustard sour cream and fried egg

Oatmeal Bowl

12.95

Banana caramel sauce,
tonka bean yogurt and oat crumble

**Blood Sausage Cromesquis
with Caramelized Onions**

17.95

Soft-boiled egg, celeriac purée,
brown butter, celery and
green apple salad

Pancakes with Blueberry Compote

14.95

Vanilla whipped cream

Flaky Croissant with Pear Butter

15.95

Chai-infused whipped cream and
dark chocolate-clementine ganache

**Leek, Zucchini and
Cheddar Cheese Quiche,**

14.95

Served with a green salad
and creamy lemon vinaigrette

Asparagus Toast

17.95

Rustic bread, beet hummus,
soft-boiled egg, parsley pesto
and pickled onion petal salad

EXTRAS

Bacon 3.00

Sausages 3.00

Maple Syrup 1.95

Egg 1.75

DRINKS

BUBBLES

Michel Jodoin Rosé Sparkling Cider, Quebec	8	3 6
Cava, Essential Xarel-lo Cava Juve y Camps, Spain	9	4 6

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
Ricardo 2013 South Africa (Shiraz)	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
Beaujolais Blanc Dominique Piron 2016, France (Chardonnay)	9	4 6
Pinot Gris Domaine St-Jacques, Quebec	8	4 2
Sauvignon Blanc Marlborough, Spy Valley, New Zealand	9	4 5

ROSÉ WINE

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

COFFEE

		
Filter	2.25	-
Espresso	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
Café Liègeois	6.95	-

COLD BEVERAGES

Coke, Sprite, Ginger Ale	2.25
Homemade Iced Tea	3.25
Homemade Lemonade	3.95
Vegetable Juice	3.75
Eska Bottled Water Still	2.25
Eska Bottled Water Carbonated	3
Glass of Milk	3
Smoothie	6

TEA (CAMELLIA SINENSIS)

Earl Grey Select Indian black tea, bergamot	3.25
Chai Camellia Black tea, cardamome, nutmeg, cinnamon, ginger	3.25
One Night in Rio! Black tea, coconut, 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, mint	3.25
Zeste Éclair Rooibos, apple, citrus, spices	3.25
La Sublime Chamomile, lemongrass, rose	3.25
London Fog Early Grey, steamed milk	4.25
Chai Latte/Iced	4.25



THANK YOU FOR VISITING
SEE YOU NEXT TIME!