

# 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

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<b>Double Chocolate Zucchini Bread</b>	3.25
<b>Banana Bread</b>	3.25
<b>Muffins</b> Flavours change daily	3.25
<b>Flaky Butter Croissant</b> Served with seasonal jam	3.75
<b>Sweet Clover Yogurt Parfait</b> Maple jelly, apple butter and house-made granola	5.95

## KIDS' MENU\*

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**Half-portion** 1/2 PRICE

\*12 YRS AND UNDER

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

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# SAVOURY

MONDAY TO FRIDAY STARTING AT 11 AM

## APPETIZERS

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<b>Soup of the Day</b>	6.95
<b>Cauliflower Couscous</b> Celery, almonds, green peas, green apple and basil sour cream +chicken (\$5.75)	7.95
<b>Salmon Tartar</b> Grapefruit, mango, cucumber and quinoa	11.95

## MAINS

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<b>Chorizo and Ricotta Gnocchi</b> Spinach and tomato sauce, tomato confit and buffalo-milk ricotta	18.95
<b>Salmon Tartar</b> Grapefruit, mango, cucumber and quinoa	20.95
<b>Beef Ramen</b> Egg, chinese broccoli, mung bean sprouts, enoki mushrooms and nori	16.95
<b>Gré des Champs Grilled Cheese</b> Brioche, maple mustard and onion and bacon confit	15.95
<b>Broccoli Pesto Pasta</b> Broccoli pesto, pancetta, egg yolk, parmesan and pistachios	16.95
<b>Smoked Duck and Leek Confit Tartine</b> Naan bread, aragula, potato and Canotier de l'ilse cheese	17.95
<b>Sustainable Albacore Tuna and Egg Salad</b> Watercress, edamame, radish, cucumber and creamy lemon dressing	20.95
<b>Healthy Bowl</b> Sweet potato patties, grapes, pickled carrots, lentils and curry yogurt	16.95

# SWEET

## DESSERTS

<b>Red Velvet Cake</b> Italian meringue frosting	6.95
<b>Chocolate Cocotte Tart</b> Dark chocolate cream, milk chocolate mousse and cocoa crumble	6.95
<b>Lemon Meringue Cheesecake</b> Lemon-vanilla gelée	6.95
<b>Devil's Food Cake</b> Warm chocolate ganache and cocoa crumble	6.95
<b>Carrot Cake</b> Walnut crumble, apricot gelée	6.95
<b>Lemon Chiffon Cake</b> Lemon cake, vanilla whipped cream, lemon jelly and candied lemon	6.95
<b>Vanilla Cake</b> Buttercream frosting and choice of raspberry or chocolate sauce	6.95
<b>Nutella Brownie</b> Praline cream, hazelnut and fleur de sel crumble	6.95
<b>Pineapple and Coconut Pavlova</b> basil and white chocolate cream	6.95
<b>Caramel Millefeuille in a Jar</b>	5.95
<b>Chewy Chocolate Chip Cookie</b> 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

<b>Soup of the Day</b>	6.95	<b>Cauliflower Couscous</b>	7.95
		Celery, almonds, green peas, green apple and basil sour cream +chicken (\$5.75)	
<b>House-made Juice</b>	6		
orange, carrot, ginger and pineapple			

## MAINS

<b>Gré des Champs Grilled Cheese</b>	15.95	<b>Croissant French Toast</b>	15.95
Brioche, maple mustard and onion and bacon confit		Maple-roasted pineapple, maple-yogurt cream and meringue	
<b>Baked Poached Egg</b>	16.95	<b>Smoked Duck and Leek Confit Tartine</b>	16.95
Tomato sauce, sausage, feta, cilantro and toasted country bread		Naan bread, Canotier de l'ilse cheese and whole grain mustard	
<b>Blood Sausage Cromesquis</b>	18.95	<b>Chia Bowl</b>	12.95
Carrot purée, sea buckthorn, soft boiled egg, carrot and watercress salad and poppy seed dressing		coconut milk, sweet clever yogurt, blood orange and house-made granola	
<b>Savoury Waffle with Smoked Salmon Florentine</b>	21.95	<b>Crepe with caramelized pears</b>	14.95
hollandaise, herbs, spinach and soft-boiled egg		Ricardo's chocolate-almond spread, whipped cream and roasted almonds	
		<b>Zucchini quiche</b>	14.95
		Greens, watermelon radish, sunflower seeds, pickled onion and buttermilk dressing	

## EXTRAS

**Bacon 3.00 Sausages 3.00 Maple Syrup 1.95 Egg 1.75**

# DRINKS

## BUBBLES

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

## BEER (ARCHIBALD)

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

## COCKTAILS

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

## RED WINE

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

## WHITE WINE

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

## ROSÉ WINE

<b>Gris de Gris, Ricardo</b> Domaine Royal de Jarras 2016, France (Grenache)	7	3 5
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## COFFEE

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

## COLD BEVERAGES

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

## TEA (CAMELLIA SINENSIS)

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



THANK YOU FOR VISITING  
SEE YOU NEXT TIME!