



BRASSERIE + BAR

Apéritifs

Soups

FRENCH ONION SOUP	15
caramelized onions, veal broth, crostini, gruyère cheese	
SMOKED TOMATO BISQUE	14
crème fraîche, chive, croutons	

Hot

ESCARGOT BONE MARROW	28
broiled bone marrow, escargots, persillade	
MOULES FRITES	22
roasted red pepper, mint, Calabrian mussels, cherry tomatoes, fries, rouille	
SEARED SEA SCALLOPS	35
miso brown butter, roasted king oyster mushrooms, sunchoke chips & purée	

Cold

OYSTERS	24/48
apple & ginger mignonette, horseradish, hot sauce, lemon (half dozen/full dozen)	
CHARCUTERIE BOARD	34
selection of meats and cheeses, olives, fig compote, bistro bread	
FOIE GRAS DOUGHNUT	25
french cruller, foie gras mousse, blueberry compote	
HAND-CUT STEAK TARTARE	28
dijon, cornichons, shallots, quail egg yolk, onion ash	
SALMON TARTARE	22
crème fraîche, apple, cucumber, tarragon, lemon	
BURRATA	22
heirloom tomatoes, sweet & sour tomatoes, balsamic, bistro bread (add prosciutto \$6)	
JUMBO SHRIMP	24
chilled jumbo shrimp, classic cocktail sauce	



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SEAFOOD TOWER

chilled lobster, salmon tartare, jumbo shrimp, oysters, snow crab, marie rose sauce, cocktail sauce, clarified butter, apple mignonette, creamy horseradish

MP

Salade

ONTARIO BITTER GREENS

watercress, endive, radicchio, fuji apple, walnut, gorgonzola, walnut dressing

18

SPINACH & BIBB

spinach, bibb, soft herbs, radish, cucumber, red wine vinaigrette

14

SALADE NIÇOISE

togarashi crusted tuna, beans, radish, potatoes, egg, tomatoes, baby gem, dijon vinaigrette

32

Harvest

MUSHROOM RAVIOLI

walnut, gorgonzola cream sauce, chive, pangrattato

29

ROASTED MUSHROOM & CHIVE CRÊPE “GÂTEAU”

roasted mushroom, goat cheese, spinach, caramelized squash, cauliflower purée, charred broccolini, tomato marmalade

28



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Sea

PAN-SEARED CHILEAN SEA BASS	58
fregola, cauliflower purée, saffron velouté	
SALMON	
Parisian gnocchi, peas, king oyster mushrooms, asparagus, pearl onions, salmon roe, beurre blanc	38
SEAFOOD PROVENÇAL BOUILLABAISSE	
clams, prawns, mussels, sea bass, fennel, potatoes, tomato saffron broth, rouille	40
LOBSTER SPAGHETTI	
lobster tail, lobster meat, cherry tomatoes, Calabrian chilis, sage butter sauce	45

Land

ROASTED CHICKEN	36
fennel pollen potatoes, haricot verts, chicken jus	
CE SOIR BURGER	
Prime chuck & short rib, white cheddar, caramelized onions, lettuce, tomato, pickle	24
CRISPY DUCK CONFIT	38
cassoulet beans, sausage, pork belly, spiced breadcrumbs	
SHORT RIB BEEF BOURGUIGNON	
carrots, pearl onions, bacon lardon, mushrooms, potato & parsnip purée, pangrattato	50
RACK OF LAMB	
porcini crust, honey garlic purée, lyonnaise potatoes, sautéed mushrooms, lamb jus	55



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Biftecks

PRIME CUTS (Grill)

STEAK & FRITES 10OZ	55
PORTERHOUSE	MP
T-BONE	MP
NEW YORK BONE-IN	MP

Côtés

LYONNAISE POTATOES	9
FENNEL POLLEN POTATOES	9
GRILLED ASPARAGUS	9
KING OYSTER MUSHROOMS	9
TRUFFLE FRIES	9
SEASONAL VEGETABLES	9

Beurres

TRUFFLE BUTTER	5
CAFÉ DE PARIS	4
ROSEMARY	4