



BRASSERIE + BAR

To Share

OYSTERS

apple & ginger mignonette, hot sauce, lemon 24/48
(half/full dozen)

CHARCUTERIE BOARD

cured meat & cheese selection, olives, fig 34
compote, bistro bread

Appetizers

FRENCH ONION SOUP

caramelized onions, veal broth, cognac, croutons, 15
gruyère

SMOKED TOMATO BISQUE

crème fraîche, chives, croutons 14

MOULES-FRITES

roasted red pepper, mint cherry tomatoes, rouille 22

HAND-CUT STEAK TARTARE

dijon, cornichons, shallots, egg yolk, onion ash 28

SALMON TARTARE

crème fraîche, apple, cucumber, tarragon, lemon 22

Salads

NIÇOISE SALAD

togarashi-crusted albacore tuna, beans, potato, egg, 32
tomato, baby gem

ONTARIO BITTER GREENS

watercress, endive, radicchio, fuji apples, walnuts, 18
gorgonzola, walnut dressing

SPINACH & BIBB

spinach, bibb lettuce, radish, soft herbs, dijon 14
vinaigrette

Proteins:

CHICKEN (5OZ) 5

SALMON (4OZ) 8

SHRIMP (3 PIECES) 10

SCALLOPS (2 PIECES) 20

PRIME STRIPLOIN (6OZ) 20

Tartines & Sandwiches

All tartines and sandwiches are served with choice of fries or simple green salad

PROSCIUTTO & BURRATA TARTINE

tomato marmalade, truffle manchego snow, hot
honey drizzle 24

TUNA TARTINE

roasted garlic aioli, caper berry, avocado crème,
radish, tomato marmalade, frisée 24

AVOCADO TARTINE

avocado cream, tomato marmalade, radish, spiced
bread crumbs, pickled cherry tomatoes, cilantro 20

CROQUE MONSIEUR

shaved ham, duck confit, dijon, gruyère cheese,
bistro bread 22

CROQUE MADAME

shaved ham, chive béchamel, parmesan and fried
egg, bistro bread 20

CE SOIR BURGER

Prime chuck & short rib, white
cheddar, caramelized onions, lettuce, tomato, pickle 24

Mains

BOLOGNESE

slow-cooked beef ragu, tomato sugo, parmesan 25

SEAFOOD PROVENÇAL LINGUINI

clams, mussels, shrimp, tomato & spicy garlic olive
oil, basil 35

GRILLED SALMON

Parisian gnocchi, peas, king oyster mushrooms,
asparagus, pearl onion, salmon roe, beurre blanc 38

ROASTED MUSHROOM & CHIVE CRÊPE

“GÂTEAU”

roasted mushroom, goat cheese, spinach,
caramelized squash, cauliflower purée, charred
broccolini, tomato marmalade 28

ROASTED CHICKEN

fennel pollen potatoes, haricot verts, chicken jus 36

STEAK FRITES

10oz prime striploin, truffle fries 55

Desserts

8-LAYER CHOCOLATE CAKE

15

MILLE-FEUILLE

18