

Cafe Boulud Take Away Menu

PICK UP DAILY BETWEEN 2 PM TO 8:30 PM

Please note that all orders must be placed 30 minutes prior to pickup time

TO PLACE YOUR ORDER PLEASE CONTACT 416-964-0411

Chef Favorites

Kale & Quinoa Salad 22

shaved baby carrot, radish, citrus, cider vinaigrette

The Frenchie Burger 28

7 oz burger, morbier cheese, dijon mustard, pork belly
arugula, tomato-onion compote

Whole Rotisserie Chicken 68

confit fingerling potato, chicken jus, watercress salad

Confit De Canard 42

foie gras, farro, pomegranate, carrot purée, fennel, duck jus

Poached Atlantic Salmon 39

baby beetroot, asparagus, sorrel emulsion, citrus

Macaron Isphan

17

Seasonal Fruit Tart

12

Chocolate Cake Slice

12



3 Course Fixed Menu \$60

Tuna Nicoise

haricot vert, tomato, olive, saffron potato, quail egg

Lamb Shank

pommes puree, winter root vegetables, lamb jus

Choux Cerise Pistache

pistache mousse, sour cherry compote, vanilla chantilly



CAFÉ BOULUD

Pre- Order Cakes

ALL CAKES ARE AVAILABLE IN 6, 8 AND 10 INCHES

Please note that all orders must be placed 24 hours in advance

Praline Cake

46 | 67 | 88

Strawberry Shortcake

46 | 67 | 88

Lemon Tart

37 | 58 | 69

Chocolate Mousse Cake

46 | 67 | 88

Festive Afternoon Tea \$55

Festive Tea is available Friday to Sunday. Please note that all orders must be placed 24 hours in advance

Egg Salad Basket

crispy phyllo, seasonal truffle, poached quail egg, tarragon & mustard dressing

Smoked Salmon Mousse Cone

caviar, labneh, chives, pickled red pearl onion

Focaccia Sandwich

prosciutto, basil pesto, sundried tomato, ricotta cheese

Lobster Salad Sandwich

toasted brioche, confit celeriac, dill, shallot, caramelized pear, fennel, pollen mayo

Black Forest

cherry compote, tonka chantily, cocoa sponge

Santa Claus Macaron

cranberry cheesecake filling

Pumpkin Spice Sponge

gingerbread whipped ganache

Mont Blanc

chestnut mousse, meringue, black currant confit

Plain & Raisins Scones

Orange Marmelade, Raspberry Jam, Clotted Cream

Selection of Teas Provided



CAFÉ BOULUD

Sommeliers' Picks

SPARKLING

NV Brut Rosé
'Cuvée Barcelona' Codorniu
Spain
42

WHITE

2017 Chardonnay
Cypress Vineyards
Central Coast, USA
55

2016 Bourgogne Chardonnay
Justin Girardin
Burgundy, France
70

2014 Sauvignon Blanc
Clément et Florian Berthier
Coteaux du Giennois, France
78

2017 Viré Clessé
Maison Roche de Bellene
Burgundy, France
65

2009 Riesling 'Roman's
Block', Hidden Bench
Beamsville Bench, Canada
100

ROSÉ

2018 Rosé de Marsannay
Louis Jadot
Burgundy, France
72

RED

2016 Zinfandel
Foxglove
Paso Robles, USA
65

2016 Dolcetto D'Alba
Elio Altare
Piedmont, ITA
70

2017 Côtes du Rhône
'Les Abeilles', Jean Luc Colombo
Rhône, FRA
48

2017 Sancerre Rouge
'La Noue' Claude Riffault
Loire Valley, France
90

2005 Chateau Dugay
Grand Cru St. Emilion
Bordeaux, France
125



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