

# Cafe Boulud Take Away Menu

PICK UP DAILY BETWEEN 12 PM TO 7:30 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

Confit De Canard 42

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

Poached Atlantic Salmon 39

baby beetroot, asparagus, sorrel emulsion, citrus

Macaron Ispahan

17

Seasonal Fruit Tart

12



Chocolate Cake Slice

12

## 3 Course Fixed Menu \$60

Octopus Carpaccio

celery root remoulade, baby arugula, citrus, toasted almond

Brome Lake Duck Breast

fregola, purple cabbage, brussels, carrot puree, broccolini, duck jus

Mango & Dulcey Tart

sweet tart crust, mango & dulcey cremeux, almond cream  
vanilla chantilly, fresh mango



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

## Afternoon Tea \$55

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

**Lobster Club Sandwich**

bacon mayo, tomato, lettuce

**Iberico Ham Tartine**

idiazabal cheese, artichokes

**Crispy Cannelloni**

phyllo pastry, ricotta cheese  
black truffle

**Smoked Salmon Mini Muffin**

herbed sheep's cream, caper & shallot aioli  
kaviari transmontanus caviar, persian cucumber

**Orange & Chocolate Tart**

orange marmalade, chocolate whipped  
ganache, candied kumquat

**Choux Exotic**

choux puff, tropical mousse  
passion fruit gel

**Financier Tatin**

cinnamon financier, apple tatin bavarois  
salted caramel

**Chocolate & Raspberry Mousse**

70% dark chocolate mousse  
raspberry compote

**Plain & Raisin Scones**

Orange Marmalade, Raspberry Jam, Clotted Cream

Selection of Teas Provided



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# 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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