

Lunch

APPETIZERS

CHILLED SWEET CORN SOUP 18

charred corn, nasturtium, crispy pork belly

TUNA ANCHOÏADE 29

confit & seared tuna, anchovy, bitter greens, summer crudité

CHICKEN SALAD 28

rotisserie chicken, gem lettuce, radish, cucumber, cherry tomato, avocado

Ⓥ HEIRLOOM TOMATO AVOCADO SALAD 25

basil seeds, cucumber ribbons, radish, borage flower, sumac

STEAK TARTARE 26

quail egg yolks, gem lettuce, pickled shimeji mushroom, potato gaufrette

ARTISANAL CHEESE & CHARCUTERIE 33

chef's selection of local french cheese with house-made charcuterie and accompaniments

De La Mer

FOGO ISLAND CALAMARI 19

served with meyer lemon & fin herb aioli & cocktail sauce

HUÎTRES 26

six east coast oysters, mignonette, lemon

Bistro Classics

Ⓥ SWEET CORN CAPPELLETTI 29

parmesan corn stock, brown butter, charred corn, toasted walnut, nasturtium

STEELHEAD TROUT 37

baby beetroot, asparagus, trout roe, sorrel emulsion, citrus

CROQUE MADAME 28

gruyere cheese, jambon de bayonne, topped with fried egg

FRENCHIE BURGER 28

7oz beef patty, morbier cheese, dijon, pork belly, arugula, tomato-onion compote

8 OZ TERES MAJOR 39

frites, mixed greens, confit cherry tomato
choice of: béarnaise, au poivre sauce, bordelaise

ROTISSERIE CHICKEN 34 / 67

confit fingerling potatoes, caramelized onion, chicken jus

Sides 11

Super green spinach

Frites

Side Salad

Pommes Puree

Desserts

MACARON ISPAHAN 16

rose rubis whipped ganache, fresh raspberry, lychee & lime compote

SORBET & ICE CREAMS 4

one scoop of our daily selection

GRAPEFRUIT GIVRÉ 14

sesame halva, rose loukoum, grapefruit sorbet

HAZELNUT & CHOCOLATE PROFITEROLES 15

choux pastry, chocolate, crèmeux, vanilla ice cream, hazelnut praline

WARM MADELEINES 8

freshly baked lemon madeleines

WINE

WHITE & ROSÉ

	5 oz.	half ltr.	btl
2018 Riesling, Two Sisters, Niagara Escarpment, Canada	16	52	72
2019 Muscadet Sèvre-et-Maine, Batard Langelier, Loire, France	17	57	80
2017 Sauvignon Blanc , 'La Long Bec', Dm. des Echardières, Loire, France	18	60	84
2020 Rosé 'Beausoleil', St. John, Languedoc, France	18	60	84
2018 Chablis 'Saint Martin', Domaine Laroche, Burgundy, France	19	64	89
2018 Chardonnay, Sonoma-Cutrer, Sonoma Coast, United States	22	70	102

RED

	5 oz.	half ltr.	btl
2016 Château Argadens, Bordeaux Superieur, France	17	57	80
2016 Chianti Classico , Borgo Scopeto, Tuscany, Italy	18	60	84
2019 Côtes du Rhône, Domain de la Janasse, Rhône Valley, France	19	64	89
2018 Cabernet Sauvignon, Vvines, California, United States	19	64	89
2018 Pinot Noir, Hidden Bench, Beamsville Bench, Canada	22	70	102

SPARKLING

	5 oz.	btl
PROSECCO N.V. Sorelle Bronca, Italy	15	70
CHAMPAGNE N.V. Perrier-Joüet, France	31	155
Champagne Rosé N.V. Moët Chandon, France	38	185

BEER

Heineken Lager (354 ml)	9
Sol Pale Lager (330 ml)	9
Belgian Moon Wheat (473 ml)	10
Guinness Irish Stout (440 ml)	10
Lost Craft Divercity Helles Lager (473 ml)	12
Steamwhistle Pale Ale (473 ml)	12

CRAFT COCKTAILS

FRUITMONGER 17

appletons estate rum, pineapple juice orange juice, lime juice , mountain berry tea syrup

BIRDS OF A FEATHER 18

bombay sapphire , aperol st. germain, lime juice, egg white, dried flowers

HARVEY WALLFLOWER 18

grey goose, galliano, lemon juice, orange blossom syrup

PEARY GODMOTHER 18

ketel one, pear juice, lemon juice, honey sage syrup, rosemary bubble

GOOD & PLENTY 17

pernod, bulldog gin, lemon juice, lime juice, orange cordial, egg white

IN BLOOM 19

prosecco, grand marnier, pomegranate juice

PANACEA 21

johnnie walker black, cointreau, lemon juice, honey, gingerbeer

FOUR SEASONS TORONTO 20

forty creek double barrel, dillon's black walnut amaro, ennis maple syrup, bitters

COFFEE OLD FASHIONED 19

wild turkey longbranch, cynar, coffee syrup, chocolate bitters

CRAFT SODAS

Honey Sage 8

Mountain Berry Iced Tea 9

Fruit Cordial 8