A note from Isabel

As everyone knows, when Antoine and I met, I was working as a serveuse while attending the Sorbonne for a year. Many have accused me of marrying Antoine for his fortune, but the truth is that when we met I fell in love with him because of how he treated me and my colleagues over many visits to our café.

I worked hard to put myself through university, and during that time I cried both tears of pain and tears of joy when serving customers. Now in memory of my dear Antoine, I ask that you treat me and your servers as you would a friend who invited you for dinner and an evening of laughter and bonhomie. In return I'll always have a genuine smile and place in my heart for you, my beautiful friend.

D É B U T

NAKED OYSTERS

CHAMPAGNE MIGNONETTE, LEMON, HORSERADISH · 028

ADD ON 10g Kaviari 'Kristal' Caviar · MP

DRESSED OYSTERS

CITRUS + SPICE

COGNAC PONZU, GREEN ONION, PICKLED CHILIES · 029

DIRTY MARTINI

GIN MARTINI, CASTELVETRANO OLIVE, KRISTAL CAVIAR · 029

COCKTAIL

HOUSEMADE COCKTAIL SAUCE, HORSERADISH, PEPPERCORN · 029

TUNA TARTARE

PICKLED ASIAN PEAR, CUCUMBER, GARLIC CHILI, PLANTAIN CHIP · 021

BEEF CARPACCIO

TRUFFLE AIOLI, ARUGULA, PIAVE, CHIMICHURRI, FRESH TRUFFLE, CRISPY CAPERS · 017

HAMACHI CRUDO

COCONUT MILK, PISTACHIO,
GRAPEFRUIT, PINK PEPPERCORN · 022

BEEF BOURGOGNE CROQUETTES

BRAISED SHORT RIB, CREMINI, HORSE RADISH AIOLI · 019

STUFFED DATES

DOUBLE SMOKED BACON, GUINDILLA PEPPER, COMTÉ, MAPLE GASTRIQUE · 016

MUSHROOM CROQUETTES PORCINI, TRUFFLE, AIOLI · 017

CHARCUTERIE

ARTISANAL CHEESE, CURED MEAT, MAPLE PECANS, CORNICHON, HONEY COMB, FIG BALSAMIC DIJON · 036

FRITES

LEMON, GREEN PEPPERCORN, BLACK GARLIC AIOLI · 014

ADD ON Black Truffle · MP

GREEN BEANS

GARLIC CHILI, THAI BASIL, CRISPY LEEKS, SLIVERED ALMOND, LIME · 016

BRUSSELS SPROUTS

CASHEW DUKKAH, SMOKED HAM, MAPLE GASTRIQUE, PRESERVED LEMON · 016

CHAMPAGNE SHOOTERS & CAVIAR BUMPS

2.5G DIAMOND STURGEON KRISTAL CAVIAR + 10Z MOËT 'IMPÉRIAL' BRUT · 048

PHYLLO BAKED BRIE

BRIE BRIGID, ST.GERMAIN EDIBLE FLOWER JAM, HAZELNUT PRALINE · 022

SWEET & SPICY FRIED CHICKEN

SWEET CHILI, GREEN ONION,
PICKLE CHILI · 020

GRILLED PORK BELLY

FENNEL, ORANGE, PEA SHOOT, GRANNY SMITH APPLE, MAPLE GLAZE · 034

BEURRE BLANC SHRIMP

GARLIC, OREGANO, LEMON ZEST, CREAM, SHALLOT, GRILLED SOURDOUGH · 028

THE BURGER

BRISKET, PRIME, BACON JAM, PICKLE AIOLI, PINEAPPLE, CHEDDAR · 023

AAA STRIPLOIN

8OZ CANADIAN BEEF, POTATO PAVÉ, CIPOLLINI JUS · 042

FISH & CHIPS

HALIBUT, GRIBICHE, LEMON CREMA, MS. VICKIE'S · 024

LAMB SKEWER

GROUND LAMB, LEMONGRASS, LIME LEAF, COCONUT, SOY GLAZE · 015

CRÈME BRÛLÉE CHEESECAKE

MASCARPONE, CRÈME FRAÎCHE, VANILLA BEAN · 015

STICKY TOFFEE PUDDING

CRÈME ANGLAISE, CANDIED WALNUT, COCONUT TUILE · 012

CAFÉ

CAFÉ FRANÇAIS

RÉMY MARTIN 1738 COGNAC, DEMERARA, COFFEE, ARABICA COFFEE BITTERS, WHIPPED CREAM · 022

ESPRESSO · 004

AMERICANO · 004

LATTE · 005

CAPPUCCINO · 005

MOCHA · 006

ADD BAILEYS · 011

ADD TIA MARIA · 011

ADD AMARETTO · 011

Allergy statement:

We cannot guarantee that any of our products are free from allergens (including but not limited to, SOY, WHEAT, EGGS, PEANUTS, TREE NUTS, MILK) as we share equipment to store, prepare and serve them.

L A T E • N I G H T

MENU IS AVAILABLE 11PM - 1AM

FRITES

LEMON, GREEN PEPPERCORN, KETCHUP · 010

POUTINE

CHEESE CURDS, VEGETARIAN GRAVY · 012

FRIED CHICKEN

SECRET SPICE MIX, PLUM SAUCE · 014

GRILLED CHEESE

BRIOCHE, SMOKED PROVOLONE, CHEDDAR · 013

BANQUET BURGER

BACON, KETCHUP, MUSTARD, ONIONS, PICKLES, CHEDDAR CHEESE · 016

NAKED OYSTERS

CHAMPAGNE MIGNONETTE, LEMON, HORSERADISH · 028

CHEF DE CUISINE OLIVIA SEYMOUR

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