



MENU FOR JULY 30, 2010

Please note that some items on our menu change daily

LUNCH AND DINNER

SOUPS

- Puree of Zucchini And Goat Cheese** \$5.00
- Chilled Puree Of Tomatoes** With cucumber, and yogurt \$5.00
- Chilled Puree Of Cantaloupe And Cucumber** With fines herbes and yohurt \$5.00

APPETIZERS

- Charcuterie Plate** Niagara region naturally raised cured meats: Prosciutto, Cacciatore, Chorizo, Cappiccolo, Salami Bolognese, Salami Abbruzzese with crostini and cornichon \$7.75
- Bison Terrine** With cranberries, pecans and roasted scallions served with compote, cornichons and crostinis \$7.50
- Prosciutto And Wild Boar Terrine** With fresh herbs \$ 7.50
- Québec Cheese Platter** Oka, Le P'tit St. Damase, Champfleury, St. Paulin served with apple and fennel compote, roasted pear with crostini and flatbread \$10.00

SALADS

- Baby Spinach, Arugula, And Radicchio** With almonds, cranberries and tarragon vinaigrette \$8.00 half \$4.00
- Loïc's Caesar** With our homemade Caesar dressing and croutons \$8.00 half \$4.00
- Mini Potatoes** With artichokes, gherkins, peppers, scallions, and dill in a horseradish dressing \$1.50/100gm
- Apple Roasted Beets** With shaved granny smith, walnuts and a white balsamic vinaigrette \$2.00/100gm
- Du Puy's Lentils** With peppers, pickled onions, goat cheese and duck confit lemon vinaigrette \$2.75/100gm
- Green Beans** With sundried tomatoes, feta, sunflower seeds in a yogurt dressing \$2.25/100gm

SANDWICHES

- Croque Monsieur** Traditional French grilled sandwich of ham, béchamel and Emmental \$8.00
- Croque Madame** Croque Monsieur with the addition of a fried egg \$8.75
- Vegetarian** With roasted pears, brie, arugula, roasted peppers, pine nut & almond honey, arugula aiolie \$8.00
- Chicken Salad** With radishes, celery hearts, bearnaise dressing, pommery mustard, baby spinach \$8.00
- Black Forest Ham** With chipotle aiolie, braised leeks, onion jam, arugula and emmental \$8.00

PANINI

Ham And Emmental With tomatoes and herbes de provence \$8.00

Three Cheese Melted chèvre, Emmental, Québec brie \$7.00

MAINS

Most of our hot mains require some finishing touches and a few minutes to assemble to ensure that all ingredients are cooked perfectly

Naturally Raised Rotisserie Chicken A 3.5 lb chicken roasted with garlic, lemon and rosemary— Full \$ 21.00 Half \$ 12.00 Quarter \$ 6.75

Duck Confit Slowly braised duck leg , sold by weight around \$9.00-\$12.00

Seared Salmon Trout With a putanesca style sauce of olives, capers, sundried tomatoes and herbs \$9.50

Confit Of Chicken Wings With a honey, ginger and garlic sauce; served with vegetable stick and a blue cheese dipping sauce \$10.75

Broccoli And Cheddar Risotto With arugula and parmesan \$13.50

Seared Chicken Supreme In Dijon and white wine cream sauce \$12.00

BBQ FOOD

Ontario Lamb Burger Patty Cumbrae's naturally raised meat with our herbs and spices \$2.75 per 1/4 pound

SIDES

Prices per single serving. Please note that some of our side dishes are big enough to share.

Mini Roasted Red Potatoes With garlic, rosemary and thyme (*not really vegetarian*) \$1.50/100gm

Basmati And Wild Rice Pilaf With sun-dried tomatoes \$2.00/100gm

Potato Mash With caramelized garlic and aged cheddar \$2.00

Rapini With garlic,lemon and olive oil \$2.25/100gm

Green Beans Amandine In citrus an herb butter and toasted almonds \$2.00/100gm

DESSERTS

Tarte Tatin An upside down apple pie with puff pastry served with maple Chantilly \$4.50

PRIX FIXE

Choose either a soup, salad, side or a dessert and today's main of **Chicken Supreme For \$14.75**

Gratin Dauphinois is extra

Our take-out containers, cutlery and bags are all 100% biodegradable and can be put into your composting box with the exception of our aluminum dishes and sous-vide.

We will add a .45 charge per cover for cutlery for take out and delivery. We will add a 15% surcharge to mains and sides that need to be heated.

Please ask to have your food put into our re-usable glassware and ceramic dishes, available with a small deposit.

We are located just east of Broadview at 722 Queen Street east.

hours are 8:00 am to 6:00 pm from Monday to Friday,

and closed on Saturday and Sunday.

online menus are updated daily. please call or email us for more information.

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