

LITTLE BITES

GRAB AND GO

Double Chocolate Zucchini Bread	3.25
Banana Bread	3.25
Muffins Flavours change daily	3.25
Flaky Butter Croissant Served with seasonal jam	3.75
Lemon Yogurt Parfait Raspberry lavender jam and house-made granola	5.95

KIDS' MENU*

Half-portion

1/2 PRICE

*12 YRS AND UNDER

PLEASE INFORM US ABOUT ANY FOOD ALLERGIES
ASK ABOUT OUR GLUTEN-FREE OPTIONS
ALL ITEMS MAY HAVE COME INTO CONTACT WITH NUTS



SAVOURY

MONDAY TO FRIDAY STARTING AT 11 AM

APPETIZERS

Soup of the Day	7
Waldorf Style Salad Kale, celery, apple, roasted grapes and maple and sumac pecans +Chicken (add \$6.25)	8
Tuna Tartar (sustainably sourced) Miso, yuzu, peanuts and Thai basil	13

MAINS

Cochons Tout Ronds Cured Ham Tartine Mashed peas, ricotta, garlic confit and green vegetable salad	17.95
Tuna Tartar (sustainably sourced) Miso, yuzu, peanuts and Thai basil, served with papaya salad	22.95
Nordic Shrimp Roll Brioche, samphire, green apple and dill remoulade with lemon	16.95
Braised Pork Tacos (x 3) Grilled corn salsa, radish, cilantro, quark, black bean purée and sour cream with lime and chipotle	16.95
Quinoa Salad with Salmon Confit Fennel, spinach, pomelo, watermelon radish and labneh with herbs	21.95
Cavatelli with Asparagus Gremolata, Taliah cheese, bread crumbs, bacon, toasted hazelnuts and egg yolk	18.95
Gré des Champs Grilled Cheese Brioche, maple mustard and onion and bacon confit	15.95
Heirloom Tomatoes and Grilled St-Vallier Cheese Curried chickpeas, fresh herbs and pickled green beans + Beef bavette (add \$8,75)	17.95

SWEET

DESSERTS

Local Strawberry and White Chocolate Cake	6.95
Sponge cake, vanilla syrup, strawberry crumble and crunchy meringues	
Honey-Chamomile Panna Cotta	6.95
Rhubarb confit and buckwheat shortbread	
Rustic Tart of the Day	7.95
Vanilla ice cream from Les Givrés	
Lemon Meringue Cheesecake	6.95
Lemon-vanilla gelée	
Lime Blueberry and White Chocolate Cake	6.95
Sponge cake, vanilla syrup and beet ganache	
Devil's Food Cake	6.95
Warm chocolate ganache and cocoa crumble	
Carrot Cake	6.95
Walnut crumble and apricot gelée	
Vanilla Cake	6.95
Buttercream frosting and choice of raspberry or chocolate sauce	
Nutella Brownie	6.95
Praline cream, hazelnut and fleur de sel crumble	
Caramel Millefeuille in a Jar	5.95
Café Liègeois	
Espresso, vanilla ice cream, whipped cream and cocoa tiles	
Chewy Chocolate Chip Cookie	9.95
Served warm with pretzels and vanilla ice cream (To share/made to order, please allow 15 minutes)	

IF A WHOLE CAKE IS PURCHASED AND EATEN ON THE SPOT,
CUTTING FEE OF \$ 1 PER PIECE AND TAXES WILL BE APPLIED

BRUNCH

MONDAY TO FRIDAY 9 AM - 11 AM & SATURDAY AND SUNDAY 9 AM - 3 PM

APPETIZERS

Soup of the Day	7	Waldorf Style Salad	8
Homemade Juice	6	Kale, celery, apple, roasted grapes and maple and sumac pecans +chicken (add \$6.25)	
Peach, strawberry and watermelon			

MAINS

Chia Bowl	12.95	Gré des Champs Grilled Cheese	15.95
Sweet clover yogurt, rhubarb compote and buckwheat financier		Brioche, maple mustard and onion and bacon confit	
Poached Egg Cassolette	16.95	Local Strawberry Waffle	15.95
Tomato sauce, feta cheese, sausage, cilantro and grilled country bread		Strawberry butter and almond whipped cream	
Blood Sausage Cromesquis	18.95	Cochons Tout Ronds	17.95
Corn purée, kale chips, soft boiled egg, corn and cabbage coleslaw		Cured Ham Tartine	
Carrot Cake Style Croissant French Toast	14.95	Mashed peas, ricotta, garlic confit, soft boiled egg and green vegetable salad	
seabuckthorn gelée, carrot confit, cream cheese chantilly and walnut crumble		Asparagus Croque Madame	17.95
		Brioche, Fou du Roy Mornay sauce, endive and sucrine and soft-boiled egg	
		Nordic Shrimp Roll	16.95
		Brioche, samphire, green apple and dill remoulade with lemon	

EXTRAS

Bacon 3.00 Sausages 3.00 Maple Syrup 1.95 Egg 1.75

DRINKS

BUBBLES



Michel Jodoin Rosé Sparkling Cider, Quebec	8	3 8
Cava, Reserva de la familia Juve y Camps, Spain	9	4 5

BEER (ARCHIBALD)

La Chipie American Pale Ale, 5%	-	6 . 2 5
La Matante American Blonde Ale, 4.9%	-	6 . 2 5
La Joufflue Wit, White Beer, 4.2%	-	6 . 2 5
La Ciboire Indian Pale Ale, 6%	-	6 . 2 5

COCKTAILS

Aperol Spritz Cava, Amermelade, orange and soda	9	-
Black Currant Mimosa Cava and Monna & Filles black currant syrup	9	-
Cucumber Gin Tonic Cirka gin, 1642 tonic, lime and tarragon	9	-
Rhubarb Cosmopolitan Rhubarbelle, Pur vodka and Grand Marnier	9	2 8
Mojito Mint, simple syrup, rum, lime and soda	9	-

RED WINE



Ricardo, Jumilla Spain (Monastrell)	4/7	3 5
Valpolicella Classico Giuseppe Campagnola 2016, Italy (Corvina)	5/8	4 0
Côtes du Rhône La Ferme du Mont 2015, France (Grenache and Syrah)	6/9	4 4
Beaujolais, Domaine du Vissoux 2016 France (Gamay)	6/9	4 6

ROSÉ AND WHITE WINE

Soave Classico Giuseppe Campagnola 2016, Italy (Garganega et Trebbiano)	4/7	3 5
Pinot Grigio Del Veneto Giuseppe Campagnola, Italy	4/7	3 5
Sauvignon Blanc Marlborough, Spy Valley, New Zealand	6/9	4 5
Beaujolais Blanc Dominique Piron 2016, France (Chardonnay)	6/9	4 6
Gris de Gris, Ricardo Domaine Royal de Jarras 2016, France (Grenache)	4/7	3 5

WHITE SANGRIA

White wine, Pur vodka, lime, lemon, orange and 1642 tonic	9	2 4
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COFFEE (TOUCHÉ)



Filter (Touché - 1969)	2.25	-
Espresso (Touché - 1967)	3	-
Allongé	3	-
Macchiato	4.25	-
Cappuccino	4.25	-
Café au Lait / Iced	-	5
Mokaccino	4.50	5.25
Hot Chocolate	4.50	5.25
Vietnamese Coffee	-	5.25

COLD BEVERAGES

1642 Maple Syrup Cola	3.75
1642 Ginger Ginger, honey and Quebec juniper	3.75
Homemade Iced Tea Black tea, coconut and pineapple	4
Homemade Lemonade Rhubarb, strawberry and lemon	4
Homemade Juice Peach, strawberry and watermelon	6
Homemade Soda Wildberry syrup	3
Vegetable Juice	2.50
Eska Bottled Water Carbonated (355ml/750ml)	3/6

TEA (CAMELLIA SINENSIS)

Earl Grey Select Indian black tea and bergamot	3.25
Chai Camellia Black tea, cardamome, nutmeg, cinnamon and ginger	3.25
One Night in Rio! Black tea, coconut and pineapple	3.25
Du Yun Mao Jian Select Chinese green tea	3.25
Dragon Pearls Jasmine green tea	3.25
Dunes du Sahara Organic green tea with mint	3.25
Nan Mei Buds White tea, pepper, citrus and mint	3.25
Zeste Éclair Rooibos, apple, citrus and spices	3.25
La Sublime Chamomile, lemongrass and rose	3.25
London Fog Early Grey and steamed milk	4.25
Chai Latte/Iced Chai Camellia and steamed milk	4.25

CAFÉ RICARDO

DISHES

Waldorf Style Salad	8
Kale, celery, apple, roasted grapes and maple and sumac pecans + chicken (\$6.25)	
Nordic Shrimp Roll	8
Brioche, samphire, green apple and dill remoulade with lemon	
Cochons Tout Ronds Cured Ham Tartine	8
Mashed peas, ricotta, garlic confit and green vegetable salad	
Fou du Roy and Hazelnuts «Candy»	8
Squash chutney, apple and sea buckthorn gelée	
Braised Pork Taco (x 1)	6
Grilled corn salsa, radish, cilantro, quark, black bean purée and sour cream with lime and chipotle	
Chilled Corn Velouté	7
Chili popcorn and labneh with herbs + Nordic shrimp (\$5.75)	
Heirloom Tomatoes and Grilled St-Vallier Cheese	9
Curried chickpeas, fresh herbs and pickled green beans + Beef (\$8.75)	
Tuna Tartar (sustainably sourced)	13
Miso, yuzu, peanuts and Thai basil	
Cavatelli with Asparagus	9
Gremolata, Taliah cheese, bacon, bread crumbs, toasted hazelnuts and egg yolk	
Green Papaya Salad	7
Thai basil, mint, peanuts, lime, fish sauce and chili + Nordic shrimp (\$5.75)	

STARTING AT 4 PM

THE PLATES ARE APPETIZER SIZE.
WE RECOMMEND ORDERING 2 OR 3 PER PERSON
AND THEN BEING TEMPTED
BY ONE OF OUR WONDERFUL DESSERTS



CAFÉ RICARDO



COCKTAILS

Amermelade Spritz Cava, Amermelade, orange and soda	9	-
Mojito Mint, simple syrup, rum, lime and soda	9	-
Cucumber Gin Tonic Cirka gin, 1642 tonic, lime, tarragon and cucumber syrup	9	-
White Sangria White wine, Pur vodka, lime, lemon, orange and 1642 tonic	9	24
Rhubarb Cosmopolitan Rhubarbelle, Pur vodka and Grand Marnier	9	28

COCKTAILS WITHOUT ALCOHOL

Homemade Lemonade Strawberry, rhubarb and lemon	4	-
Homemade Iced Tea Black tea, coconut and pineapple	4	-
Homemade Juice Peach, strawberry and watermelon	6	-
Homemade Soda Soda and wildberry syrup	3	-