



## HORS D'OEUVRES

### BREAD SERVICE (4)

Artisanal French olive ciabatta.  
Isigny butter from Normandy. **NF**

11

**ADD 1 OZ SMOKED TROUT ROE\* +15**

### ARUGULA SALAD

Lemon truffle vinaigrette, radishes,  
grana padano. **NF | GF**

11

### STEAK TARTARE\*

Truffle, shaved foie gras, croutons,  
peach chutney, toasted bread. **NF**

21

**ADD EGG YOLK\* +1.5**

### CHILLED OYSTERS\* (3)

Seasonal mignonette, hot sauce,  
lime wedges. **NF | GF**

13

**ADD ONE OYSTER\* +4**

### GRILLED OYSTERS (3)

Seasonal butter. **NF**

12

**ADD ONE OYSTER\* +4**

### HORS D'OEUVRES TASTING

Chef's selection of assorted appetizers,  
perfect for 2 guests.

MKT

## CHEF'S SPECIAL

ASK YOUR SERVER ABOUT  
THE SPECIAL OF THE DAY!

MKT

## STEAK NIGHT EVERY TUESDAY

SERVED WITH  
BOTTOMLESS FRITES

**NF : NUT FREE**  
**DF : DAIRY FREE**  
**GF : GLUTEN FREE**

## ENTRE AMIS

**CHEESE PLATE** ..... 18  
4 cheeses with accompaniments.

**FRENCH ONION FOCACCIA** ..... 15  
Caramelized onions, jus, gruyere, dijon. **NF**

**LAMB KEFTA** ..... 15  
Tahini sauce, pickled onions, olives, dates, almonds. **GF**

**P.E.I MUSSELS\*** ..... 26  
Coconut curry, fennel, cilantro **NF | DF** (or have it mariniere).

**BARBAJUAN RAVIOLI** ..... 15  
House made fried ravioli stuffed with seasonal veggies, comte, ricotta. Served with comte potato dip. **NF**

## PLATS PRINCIPAUX

**POISSON DU MARCHÉ** ..... MKT.  
Chanegs weekly, rosemary sauce, braised leeks, chorizo. **NF**

**SEARED DIVER SCALLOPS** ..... 41  
Black truffle risotto, citrus vinegar. **GF | NF**

**\*STEAK FRITES** ..... 37  
Béarnaise, maitre D' butter, hand-cut pommes frites. **GF | NF**

**SAUCE AU POIVRE +6**

**STUFFED QUAIL** ..... 37  
Chicken mousseline, fried king mushroom, modern baked potato, turnip, mushroom/apple condiment. Chicken jus. **NF**

## SANDWICHES

**CROQUE MADAME\*** ..... 19  
Gruyere, ham, mornay, sunny eggs, fries or salad. **NF**

**CRAB & LOBSTER ROLL** ..... 34  
Wasabi mayo, slaw, 1/2 lobster tail, fries or salad. **NF**

**LE CAFE BURGER\*** ..... 21  
Seasonal burger, fries or salad. **NF**

## PÂTES

**SUMMER RISOTTO** ..... 22  
Butternut, apple, mushroom, kirby. **GF**  
**ADD 3 SCALLOPS +20**

**GRANDMA'S GNOCCHI** ..... 19  
Gnocchi à la Parisienne with comté, grated mimolette cheese, candied walnut, apple, mushroom condiment.

## SIDES

**LE CAFE POMMES FRITES** ..... 9  
Hand-cut, mayo & ketchup **NF | DF**  
**ADD TRUFFLE AND GRANA PADANO +2.5**

**BLACK TRUFFLE RISOTTO** ..... 13  
**ADD 3 SCALLOPS** ..... 20

**ADD 3 SHRIMPS** ..... 15  
**ADD LAMB KEFTA** ..... 12