

For the Table

DE LA TERRE SOURDOUGH 9

house butter, fleur de sel

FRITES 10

rosemary salt, garlic aioli

SQUASH FRITTERS 16

spiced crema, tamarind, mint, coriander

TARTE FLAMBÉE 15

lardon, onion, ricotta, honey, rosemary

Appetizers

SALADE MAISON 16

mixed greens, Montebello, chive,
spiced pumpkin seed, chardonnay vinaigrette

BITTER GREENS SALAD 16

endive, radicchio, walnut, celery root, grape,
apple, manchego, thyme vinaigrette

MUSHROOM ONION TART 16

soubise, pickled scape, arugula

FRENCH ONION SOUP 15

onion, Emmenthal, crouton

PIQUENIQUE 24

cured meats, cheese, mustard, pickles, olives,
preserves, sourdough, flax crackers

OYSTERS

mignonette, hot sauce, lemon, horseradish
6-pc oyster 21 12-pc oyster 42

ONTARIO VENISON TARTARE 22

juniper-espresso cure, mustard, burnt shallot,
pickled mushroom, egg yolk, potato chips

FOIE GRAS PARFAIT 18

sourdough, grainy mustard, preserves

BRANDADE 18

salt cod, potato, olive oil, sumac-sesame lavash

Mains

STEAK-FRITES

Café de Paris, garlic aioli

8-oz FLATIRON 34

8-oz BASEBALL CUT STRIPLOIN 48

AU POIVRE +3

SEAFOOD

ROASTED SCALLOPS 39

white bean-garlic agnolotti,
prosciutto, tomato, parsley

TROUT ALMONDINE 29

green bean, fingerling, tomato, almond,
preserved lemon, brown butter

FOLIA FARM DUCK

DUCK BREAST 39

sunchoke, beet, broccolini,
cranberry jus

DUCK CONFIT 32

buttered potato, Brussels sprout, lardon,
andouille, mustard, crème fraîche

THE FRENCH BURGER 24

caramelized onion-fig jam, bacon, brie,
maple-Dijon aioli, arugula, onion bun

BUTTERNUT SQUASH FONDANT 23

lentils, wild rice, pickled raisin, maple,
Brussels sprout, pistachio dukkah

CHICKEN BREAST 28

braised cranberry beans, mushroom,
kale, Madeira jus

RICOTTA GNOCCHI 26

mushroom, truffle, parmesan,
parsley, breadcrumb

BRAISED LAMB RAGOUT 30

mafaldine, pecorino, arugula, chili oil

CHEF DE CUISINE | Chris Pyatt
GENERAL MANAGER | Kate-Lyn King

Please inform your server of any dietary restrictions or allergies.
While we accommodate allergies, we do not guarantee an allergen-free kitchen.
A gratuity of 18% will be added to parties of 8 or more.

THE
FRENCH



The Dinner Menu

thefrench.ca

