

For the Table

DE LA TERRE SOURDOUGH 9

house butter, fleur de sel

FRITES 10

rosemary salt, garlic aioli

PIQUENIQUE 24

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

TARTE FLAMBÉE 15

lardon, onion, ricotta, honey, rosemary

SQUASH FRITTERS 16

spiced crema, tamarind, mint, coriander

Appetizers

FRENCH ONION SOUP 15

onion, Emmenthal, crouton

BITTER GREENS SALAD* 16

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

SALADE MAISON* 16

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

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

*ADD PROTEIN:

Trout 9 | Tuna 12 | Chicken 12 | Flatiron 18

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.

Salads

CHICKEN COBB SALAD 25

greens, avocado, tomato, cucumber, egg, lardon,
Krüger Blue, crouton, rouille vinaigrette

ALBACORE TUNA NIÇOISE 25

butter lettuce, green bean, olive, potato,
tomato, egg

SQUASH FRITTER SALAD 22

kale, pickled squash, spiced crema,
pepita, maple vinaigrette

Sandwiches

THE FRENCH BURGER 24

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

TURKEY CLUB 23

roast turkey, avocado, cheddar, bacon, arugula,
tomato, garlic aioli, butter croissant

CROQUEMONSIEUR 20

sourdough, ham, Emmenthal, Mornay
(add a fried egg for a CROQUEMADAME 22)

CARROT “LOX” TARTINE 18

herbed vegan cream, pickled shallot, dill

Mains

STEAK-FRITES 34

8-oz flatiron, Café de Paris, garlic aioli
AU POIVRE +3

TROUT ALMONDINE 29

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

RICOTTA GNOCCHI 26

mushroom, truffle, parmesan,
parsley, breadcrumb

BRAISED LAMB RAGOUT 30

mafaldine, pecorino, arugula, chili oil

BUTTERNUT SQUASH FONDANT 23

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

MUSHROOM ONION TART 25

soubise, pickled scape, arugula

• served with *choice of side:*

FRITES, SALADE MAISON, or BITTER GREENS

thefrench.ca



The French Menu

