









Grégoire Sandwiches



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| Tempura fried butternut squash with onion chutney on pantofolina   | \$11.80 |
| Oven roasted tomato and onions with Manchego cheese quiche and greens  | \$12.80 |
| Baked rock cod with anchovies & Castelvetro olive salad on grilled lavash | \$14.80 |
| Fried buttermilk chicken filet with spicy cole slaw on French roll  | \$13.80 |
| Grilled chicken breast with goat cheese & fresh cranberry on francese bread | \$14.80 |
| Quarter pound beef patty with Camembert cheese in a challah bun  | \$15.80 |
| make it a double quarter pounder +\$4.00 | |
| Grilled marinated flank steak with Anaheim pepper cream & tomato on French roll | \$15.80 |
| Pulled lamb & chipotle with grilled chayote on ciabatta  | \$15.80 |
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| Soup of the Day | Small \$4.80, Medium \$5.80, Large \$6.80 |

Potatoes

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| Crispy potato puffs  or Housemade french fries   | \$7.80 |
| Parmesan cheese +\$2.00 | |
| White truffle essence +\$2.00 | |
| Garlic & parsley +\$2.00 | |
| Poutine, cheese curds & gravy | \$9.80 |



Grégoire Salads

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| Organic mixed green salad with roasted butternut squash, cauliflower & onion, grilled broccoli, pickled carrots, balsamic vinaigrette | \$10.80 |
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| Grégoire Salad with... | |
| Grilled chicken, truffle-Parmesan dressing  | \$14.80 |
| Baked striped bass, lemon-feta dressing  | \$15.80 |
| Tempura fried butternut squash, onion chutney, balsamic vinaigrette   | \$13.80 |
| Baked rock cod with anchovies & Castelvetro olive salad, lemon-feta dressing  | \$16.80 |
| Fried buttermilk chicken filet with spicy cole slaw, garlic & cilantro dressing  | \$15.80 |
| Grilled chicken breast with goat cheese & fresh cranberry, balsamic vinaigrette  | \$16.80 |
| Quarter pound patty & Camembert cheese, truffle-Parmesan dressing   | \$17.80 |
| Grilled marinated flank steak with Anaheim pepper cream & tomato, garlic & cilantro dressing  | \$17.80 |
| Pulled lamb & chipotle with grilled chayote, balsamic vinaigrette   | \$17.80 |

Sweets

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| Pumpkin bread pudding, cream cheese frosting | \$6.50 |
| Pear mousse, dark chocolate sauce | \$6.50 |
| Chestnut cream fold, crème fraiche | \$6.50 |

