

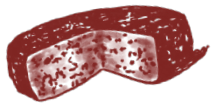
APÉRITIFS, GARNITURES & HORS D'OEUVRES

Fresh Baked Bread & Butter Service 8

Frites 10 | Truffle Frites 21 | Frites Caviar 34 | Aioli Dip Trio 6

Brasserie Salade 19 | Soupe du Jour 14 | Burrata & Ratatouille 21

Daily Fresh Crudo MP | Ahi Tuna & Melon 21



PETIT-déjeuner

QUICHE LORRAINE

lardons & aged gruyere 18

FRENCH TOASTED BRIOCHE

fresh berries, vanilla & butter sauce, powdered sugar 21

HONEY TRUFFLE BRIE BAGUETTE

toasted baguette, melted Brie, truffle honey, black truffle 21

LES CLASSIQUES

CRQ MONSIEUR

classic ham & gruyere, served with grey poupon | add egg +3 18

CHICKEN PAILLARD

marinated & grilled to order with green salad 29

CHEESEBURGER

dry-aged beef, bbq mayo, pickles, potato crisps 24



LES OEUFs

JAMBON CRU

eggs & prosciutto with shaved parmesan 18

SAUMON FUMÉ

eggs & smoked salmon with crème fraîche, capers 20

QUICHE du Jour

inquire about today's selection MP

LES SALADES

SALADE NIÇOISE

tuna, haricot vert, potato & egg 25

SALADE de POULET

roasted chicken, haricot vert, mustard vinaigrette 23

SALADE de PÂTES

chilled penne pasta, artichoke, burrata & mixed veg 21

LE CAVIAR
BUMPS 25



NOIR 90
ROYALE 140
PLATINUM 160
served with warm
blinis & crème fraîche



We are concerned for your well-being. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have a food allergy, please alert your server as not all ingredients are listed on the menu.

le COCKTAIL 20



NEGRONI BIANCO

*Gin, Quinquina, Cocchi Americano
Carpano, lemon bitters*

DAME MARMALADE

*Tequila Reposado, mezcal
Suze, Giffard apricot, lemon, mandarin marmalade*

GIN du MOULIN

*Citadelle Rouge gin, orange cordial, lemon
strawberry infused Aperol*

JARDIN VERT

Citadelle Jardin D'ete gin, honey, muddled basil, lime

FLUFFY MARGARITA ROYALE

*Tequila, pineapple infused Ancho Reyes Verde, fluffy
pineapple, agave, lava salt*

le SPRITZ 20



APEROL 2.0

*Aperol, Contratto, Chambord, tequila
sparkling wine, club soda*

Le ST-GERMAIN

St-Germain, sparkling wine, soda water

CUCUMBER MINT

*Gin, Italicus, cucumber syrup
sparkling wine, mint*

La FRAISE

*Vodka, Aperol, strawberry salsa, lemon
sparkling wine, mint*



*Grey Goose vodka, infused with
black & white truffle, balanced with
honey, finished with Osetra caviar*

42

LE BISTROT BAR SARDINE

Le Déjeuner

By Chef Eliott Azoulay

6805 Rue Snider Plaza | Open 'til late!