

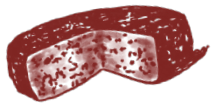
# APÉRITIFS, GARNITURES & HORS D'OEUVRES

*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 with server 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.

## 1e COCKTAIL 18

### 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*



## 1e SPRITZ 18

### 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*



## LE BISTROT BAR SARDINE

*Le Déjeuner*

*By Chef Eliott Azoulay*

*6805 Rue Snider Plaza | Open 'til late!*