

# Cocktails 2oz | 15

FRENCH BLONDE *Nouveau*

NE1 gin, lillet blanc, grapefruit, rosemary and thyme cordial

SHERRY COSMOPOLITAN

amontillado sherry and NE1 vodka, cranberry, honey syrup, orange liqueur

CHERRY MANHATTAN

house rye whiskey, amarena cherry, dolin vermouth rouge, tawse pinot barrel bitters and aztec chocolate bitters

NORMANDY | APPLE CIDER HIGHBALL

calvados, cognac, apple cider reduction topped with soda and tawse 'blanc de blancs' crispy apple

L'ESCAPE

coconut clarified white rum with pineapple and chai spices

SEASONAL SANGRIA

red, rosé or white wine depending on the day... brandy, aperol, mixed citrus, seasonal fruits and herbs

## MOCKTAILS | 14

MOCK-MOSA

fresh squeezed orange juice and loxton sparkling brut

SALTED CARAMEL APPLE SPRITZ

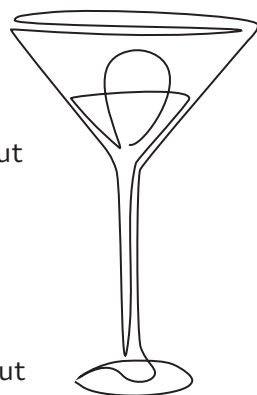
apple cider, salted caramel syrup, and cinnamon topped with Loxton sparkling brut

CHAI PINA COLADA

pineapple, lime, and chai spices clarified with coconut

CIPRIANI BELLINI *a refreshing take on the classic Bellini*

lush white peach purée and sparkling water



## DRAFT BEER 12oz | 9 | 20oz | 11

FAIRWEATHER donna pilsner | FOUR FATHERS village lager

BLACK SWAN epa | ROYAL CITY cream ale

COWBELL absent landlord kolsch ale

FEATURE IPA | FEATURE BREWERY

PERONI nastro azzurro 10 | 14

## DE ALCOHOLIZED WINE 150ml | 250ml | 750ml

L'ARJOLLE | FRANCE | 12 | 20 | 60

viognier sauvignon | merlot grenache

LOXTON | AUSTRALIA

sparkling brut 11 | 50

## NA BEER | 8

GRUVI golden era brew | GRUVI juicy ipa | PERONI 'nastro azzurro' 0.0

## BEVERAGES soda pop 4 | fruit juice 4

limonata 5 | aranciata 5 | Booch kombucha 7

2PP | unlimited | Naturizzata **filtered water** - still/sparkling



GOOD  
day

*lunch*

*weekly*

Prix Fixe - \$45

Cinq à Sept 5:00PM - 7:00PM | Sundays 5:00 - close

SATURDAY & SUNDAY BRUNCH

10:00AM - 3:00PM

## FROM THE CAFE

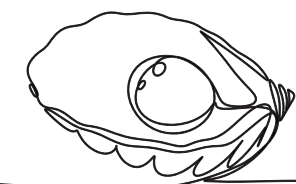
DRIP COFFEE | 3  
ESPRESSO | 3.5/4.5  
AMERICANO | 3.5  
CAPPUCCINO | 5.5  
LATTE | 6  
MOCHA LATTE | 7  
CHAI LATTE | 7  
LONDON FOG | 7  
HOT CHOCOLATE | 6  
TEA | 5  
EARL GREY  
BOUFFON BLACK  
BOUFFON GREEN  
MINT CHAMOMILE  
ORGANIC CHAI MASALA  
MIDSUMMER PEACH  
HOT CINNAMON HERBAL

## DAY TIME COCKTAILS | 2oz

BLOODY CAESAR | 14  
vodka, caesar mix, tabasco, worcestershire sauce, horseradish  
SANGRIA SPRITZ | 15  
brandy, aperol, mixed citrus, wine, seasonal fruit & herbs, prosecco  
BREAKFAST MARTINI | 15  
gin, cointreau, fresh squeezed orange juice, simple syrup and lemon  
MIMOSA | 15  
freshly squeezed orange juice and redstone sparkling chardonnay  
FRESH SQUEEZED ORANGE JUICE | 8

## OYSTERS 6/23 | 12/45

classic mignonette, fresh  
horseradish, mango habanero  
hot sauce, and lemon



## PASTRIES

MACARONS | 3  
salted caramel / nutella / feature  
CARDAMOM DEMERARA  
MORNING BUN | 7  
DARK CHOCOLATE ECLAIR | 8  
RASPBERRY ECLAIR | 8

*Pastries are baked fresh daily and  
available in limited quantities*



## CRÊPES *choice of wheat or buckwheat GF*

NUTELLA SWEET CRÊPE | 16 strawberries & chantilly  
HAM | 23 ham, gruyère and sauce mornay  
MUSHROOM | 23 thyme roasted mushrooms, chèvre & sauce mornay  
LEEK | 23 braised leeks, whipped ricotta, fennel pollen  
- served with choice of frites or greens

## SOUPS & SALADS

FRENCH ONION SOUP | 18  
rich beef broth, caramelized onions, sourdough croutons & gruyère  
DRESSED GREENS | 14  
mixed leafy green lettuces, with a lemon and honey vinaigrette  
SALADE LYONNAISE | 18  
boston bibb and frisée, creamy garlic and shallot vinaigrette,  
lardons and a bouffon crispy poached egg  
FRENCH CARROT SALAD | 16  
creamy lemon ricotta, shaved carrot and chickpea salad, parsley,  
sliced toasted almonds and pickled golden raisins  
GEM LETTUCE | 17  
tender Gem lettuce with pickled watermelon radish and a creamy  
Comté dressing, finished with fried croutons

## LUNCH CLASSICS

SOUFFLÉ OMELETTE | 17  
potato chips, caramelized onions and romesco sauce | served with  
dressed greens  
LEEK TARTINE | 18  
tender braised leeks layered with whipped ricotta and finished  
with aromatic fennel pollen - choice of grilled sourdough/rustic white  
CROQUE MONSIEUR | 20  
grilled ham and gruyère sandwich with sauce mornay  
- choice of sourdough/rustic white  
AVOCADO TARTINE | 18  
feta and pomegranate - choice of grilled sourdough/rustic white  
add smoked salmon | +7 add crispy poached eggs | + 5  
BOUFFON BURGER | 28  
a savory blend of chuck and brisket, with sweet caramelized onions,  
gruyère, creamy aioli and green leaf lettuce | served with frites

## ADDITIONS

FRITES 8 | DRESSED GREENS 8 | BREAD SERVICE 10

## FONDUE FOR TWO | 40

a blend of Alpine cheeses,  
nutmeg, white wine  
and luxardo served with  
sourdough and cornichons



*join us for dinner*  
FROM 5:00PM