

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

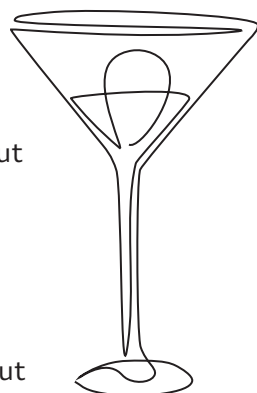
apple cider, salted caramel syrup, and cinnamon topped with Loxton sparkling brut

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

CAFE BOUFFON

WEEKEND brunch

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

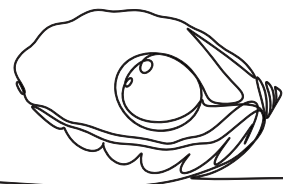
DRIP COFFEE | 3
ESPRESSO | 3.5/4.5
AMERICANO | 3.5
CAPPUCCINO | 5.5
LATTE | 6
MOCHA LATTE | 7
CHAI LATTE | 7
LONDON FOG | 7
HOT CHOCOLATE | 6
TEA | 5
EARL GREY
BOUFFON BLACK
BOUFFON GREEN
MINT CHAMOMILE
ORGANIC CHAI MASALA
MIDSUMMER PEACH
HOT CINNAMON HERBAL

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

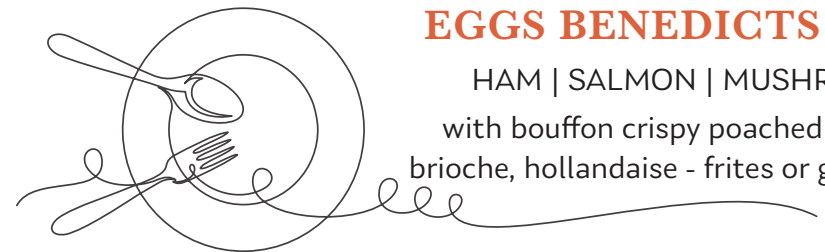
MACARONS | 3
salted caramel / nutella / feature
CARDAMOM DEMERARA
MORNING BUN | 7
DARK CHOCOLATE ECLAIR | 8
RASPBERRY ECLAIR | 8

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



EGGS BENEDICTS | 22

HAM | SALMON | MUSHROOM
with bouffon crispy poached eggs,
brioche, hollandaise - frites or greens



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

BRUNCH CLASSICS

FRENCH ONION SOUP | 18

rich beef broth, caramelized onions, sourdough croutons & gruyère

SALADE LYONNAISE | 18

boston bibb and frisée, creamy garlic and shallot vinaigrette,
lardons and a bouffon crispy poached egg

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 or rustic white
add smoked salmon | +7 add crispy eggs | + 5

SOUFFLÉ OMELETTE | 17

potato chips, caramelized onions and romesco sauce | served with
dressed greens

SHAKSHUKA | 22

stewed tomatoes, roasted bell peppers, onions and cumin,
with feta, cilantro, sunny side up eggs and toast
- make it vegan - substitute tempeh

FRENCH TOAST | 23

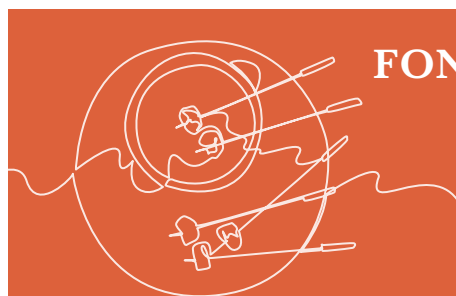
thick cut rustic white, seasonal fruit compote, maple syrup, chantilly

BOUFFON BURGER | 28

a savory blend of chuck and brisket, with sweet caramelized onions,
gruyère, creamy aiöli 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