

Mother's Day orders will be open

until 4:00pm on April 28th for

orders to be picked up

April 30th- May 1st,

and until 4:00pm on May 4th for

orders to be picked up

May 7th - May 8th

Please note orders are subject to capacity limits

and will close earlier if these limits are met.

Orders will only be accepted

through the online portal

Please click [here](#) to place

your order!

PLATTERS & CANAPÉS:

SMOKED SALMON PLATTER FOR FOUR (\$48.00)

house smoked salmon, rye crostini, horseradish crème fraîche, capers, lemon, mignonette

CHARCUTERIE & CHEESE PLATTER FOR FOUR (\$48.00)

a selection of cured meats and cheeses served with our house-made crostini and accompaniments

MINI QUICHE BY THE DOZEN (\$32/dz)

12 broccoli cheddar or 12 ham and jarlsberg.

ASSORTED TEA SANDWICHES BY THE DOZEN (\$36/dz)

*4 smoked salmon on dark rye
4 herbed cream cheese & cucumber
4 egg salad butter buns*

PASTRIES:

ALL OF OUR HAND MADE PASTRIES, DESSERTS & MACARONS ARE AVAILABLE TO PRE ORDER FOR THE WEEKENDS THROUGH THE ORDERING PORTAL.

Mini Cream Scones

crème fraîche, preserve

Fruit Salad

citrus, berries, mint

Tea Sandwiches

*smoked salmon on dark rye
herb cream cheese & cucumber
egg salad croissant bun*

Chicken Liver Paté

brioche toasts

Mini Quiche

*ham & jarlsberg
broccoli cheddar*

Goat Cheese Terrine

cranberry, red wine, beet crisp

Spinach Turnover

puff pastry

Shortbread Cookies

Mini Pain au Chocolat

Mini Macarons

Orange Pound Cake

Loose Leaf Sloan Tea

\$38 per box

EACH BOX IS INTENDED TO SERVE ONE PERSON

IT STARTED WITH QUICHE. OUR DEEP-DISH QUICHE WAS OUR VERY FIRST BISTRO OFFERING AND HAS BEEN A FAVOURITE OF OURS AND YOURS EVER SINCE. WE HAND-MIX A TRADITIONAL PATE BRISÉE AND FILL IT WITH FRESHLY PREPARED SEASONAL INGREDIENTS IN A DELICATE AND CREAMY CUSTARD.

EACH QUICHE SERVES 8-10 AND IS PROVIDED COLD TO BE HEATED AT THE TIME OF SERVING. SLICE BEFORE HEATING AND PLACE IN A 350F OVEN FOR 35-45 MINUTES UNTIL THE DESIRED TEMPERATURE IS REACHED.

\$48 EACH PLUS A \$20 DEPOSIT ON THE CERAMIC SERVING DISH
(DEPOSIT IS REFUNDED UPON RETURN OF THE DISH)

SELECT FROM OUR CURRENT OFFERINGS BELOW:

HAM AND JARLSBERG

BROCCOLI AND CHEDDAR

HAM, BROCCOLI, AND CHEDDAR

SPINACH, TOMATO, AND GOAT CHEESE

BACON, LEEK, AND GRUYERE

MUSHROOM, CARAMELIZED ONION, AND PARMESAN

BACON, TOMATO, AND CHEDDAR

LEEK AND GRUYERE

BROCCOLI AND GOAT CHEESE

SALADS TO PAIR WITH YOUR QUICHE:

SPINACH SALAD (\$6/PERSON)

pear, fennel, candied walnuts, goat cheese, white wine vinaigrette

FRENCH BISTRO SALAD (\$6/PERSON)

butter leaf, frisée, herbs, radish, shallot, white wine vinaigrette

HERITAGE GREENS (\$3/PERSON)

crisp baby greens, white wine vinaigrette

WE FOUNDED OUR PATISSERIE IN 2015 ON A MISSION TO CREATE JOY IN OUR COMMUNITY. OUR HAND-CRAFTED FROM-SCRATCH PASTRIES ARE MADE OUT OF THE VERY BEST INGREDIENTS AND HUNDREDS OF YEARS OF FRENCH TRADITION AND MAKE THE PERFECT CENTREPIECE FOR EVERY SPECIAL OCCASION. START BY PICKING YOUR FAVOURITE TO SHARE WITH YOUR LOVED ONES AND FIND AN EXCUSE TO CELEBRATE AFTER.

EACH TART SERVES 8-10. SELECT FROM OUR CURRENT OFFERINGS BELOW:

LIME MERINGUE TART (\$35)

the famous "key lime pie" you keep hearing about

LEMON MERINGUE TART (\$35)

lemon curd in a sable shell topped with a beautiful meringue rose (shell contains almond flour)

TRIPLE CHOCOLATE CARAMEL PRALINE TART (\$35)

three layers of chocolate topped with dripping buttery caramel and candied pecans

COCONUT CREAM TART (\$35)

not too sweet coconut diplomat cream topped with our signature whipped ganache (cream) and sprinkled with toasted coconut (shell contains almond flour)

PINK GRAPEFRUIT TART (\$35)

sweet and sour balance perfectly in a creamy grapefruit curd with fresh fruit segments and grapefruit jelly, finished with a twist of pink and white guimauve (shell contains almond flour)

MACARON CAKE (6" \$60 OR 8" \$70)

always gluten free, flavour options change seasonally, send us an email to chat about the possibilities! (shell contains almond flour)

GÂTEAU ST-HONORÉ (8" \$65 OR 10" \$80)

crunchy caramel dipped petit choux form a crown atop the perfect base of flakey puff pastry and silky mousseline cream