

**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 30-45 MINUTES UNTIL THE DESIRED TEMPERATURE IS REACHED. QUICHE STAY FRESH IN THE FRIDGE FOR AT LEAST ONE WEEK AND SHOULD NEVER BE FROZEN.

\$54 EACH PLUS A \$20 DEPOSIT ON THE CERAMIC SERVING DISH  
(DEPOSIT IS REFUNDED UPON RETURN OF THE DISH)

**MINIMUM 24 HOUR PRE-ORDER.**  
**SELECT FROM OUR CURRENT OFFERINGS BELOW:**

HAM AND JARLSBERG

HAM, BROCCOLI, AND CHEDDAR

BACON, LEEK, AND GRUYERE

BACON, TOMATO, AND CHEDDAR

BROCCOLI AND GOAT CHEESE

BROCCOLI AND CHEDDAR

SPINACH, TOMATO, AND GOAT CHEESE

MUSHROOM, CARAMELIZED ONION, AND PARMESAN

LEEK AND GRUYERE

**ADD HERITAGE MIXED GREENS WITH OUR WHITE WINE VINAIGRETTE  
(\$4/PERSON)**

**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.

**MINIMUM 24 HOUR PRE-ORDER. SELECT FROM OUR CURRENT OFFERINGS BELOW:**

LIME MERINGUE TART (\$38)

*the famous "key lime pie" you keep hearing about. Serves 8-10*

LEMON MERINGUE TART (\$38)

*lemon curd in a sable shell topped with a beautiful meringue rose (shell contains almond flour). Serves 8-10*

TRIPLE CHOCOLATE PRALINE TART (\$40)

*three layers of chocolate topped with fudge and candied pecans. Serves 8-10*

COCONUT CREAM TART (\$38)

*not too sweet coconut diplomat cream topped with our signature whipped ganache (cream) and sprinkled with toasted coconut (shell contains almond flour). Serves 8-10*

CHERRY CLAFOUTIS (\$30)

*baked cherry clafoutis made with almond flour (gluten and gelatine free). Serves 6-8*

PUMPKIN TART (\$38)

*our favourite every fall! Traditional pumpkin custard base in a sablé shell with vanilla whipped ganache and roasted pepita toffee (shell contains almond flour). Serves 8-10*

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*