

Join us in celebrating this joyful season of new life. Whether you are enjoying a quiet weekend or entertaining a crowd, leave the food with us so you can focus on spending time with your family and loved ones. Browse our special holiday offerings below and take a scroll through all the possibilities when you place your order online [HERE](#).

DINNER TO EASILY WARM AT HOME

Beef Wellington

Tenderloin, Duxelles, Prosciutto wrapped in Puff Pastry, Beef Jus, Pavé Potatoes, Garlic Parmesan Brussels Sprouts

\$84 serves 2 people

Beef Brisket Bourguignon

Mushrooms, Caramelized Shallots, Mashed Potatoes, Heirloom Carrots, Haricots Verts

\$65 for 2

\$120 for 4

Ontario Rack of Lamb

Roasted New Potatoes, Heirloom Carrots, Parsnip, Jus, Thyme, Rosemary

\$98 serves 2-3

8" Turkey Pot Pie

Crispy Pâte Brisée Crust, Turkey Breast, Peas, Corn, Velouté

\$40 serves 4



SALADS TO ACCOMPANY THE MEAL

Spinach Salad

Pear, Fennel, Goat Cheese, Candied Walnuts, White Wine Vinaigrette

\$9 per side

French Bistro Salad

Heritage Greens, Frisée, Dupuy Lentils, Wine Poached Cranberries, Bacon, Heirloom Carrots, Sourdough Croutons, White Wine Vinaigrette

\$9 per side

Chickpea Salad

Corn, Roasted Red Pepper, Fennel, Toasted Pumpkin Seeds, White Wine Vinaigrette, Goat Cheese

\$9 per side

Heritage Greens

Served with White Wine Vinaigrette

\$4 per side

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. Quiche stay fresh in the fridge for at least one week and should never be frozen.

\$58 each plus a \$20 deposit on the ceramic serving dish
(Deposit is refunded upon return of the dish)

WHOLE QUICHE FLAVOURS

Ham and Jarlsberg

Ham, Broccoli, and Cheddar

Bacon, Leek, and Gruyere

Bacon, Tomato, and Cheddar

Mushroom, Caramelized Onion, and Parmesan 

Broccoli and Goat Cheese 

Broccoli and Cheddar 

Spinach, Tomato, and Goat Cheese 

Leek and Gruyere 

BRUNCH BOX

Everything you need for the ultimate mid morning feast. Sleep in, then easily warm at home. Meat and vegetarian options available.



WHOLE TARTS AND SIGNATURE CAKES. 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.

WHOLE TARTS

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

Raspberry Linzer Tart • \$40

House-made raspberry jam and almond cream in a sable shell, adorned with boterkoek (shell contains almond flour). Serves 8-10

Cherry Clafoutis 🌿 • \$30

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

SIGNATURE CAKES

OUR SIGNATURE CAKES start with sheets of our hand-mixed sponge enrobed in a lightly sweet buttercream. Each cake is layered with natural flavours created from scratch using fresh ingredients and French tradition and then finished with a layer of ornately stencilled marzipan. Share them with your family or make them the centrepiece of your next event. *Serves 8 to 14, \$60 (all cakes contain almond flour)*

Chocolate

Chocolate cake, chocolate buttercream and Belgian chocolate ganache, chocolate marzipan

Lemon

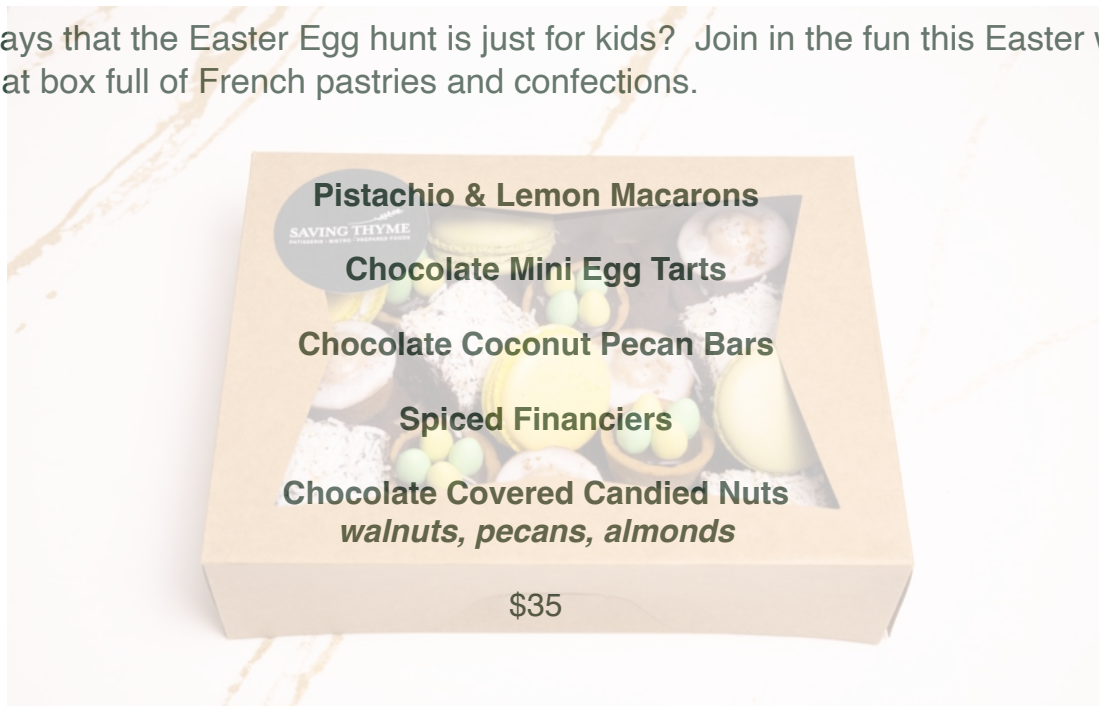
Lemon cake, lemon buttercream and lemon curd, marzipan

Carrot

Carrot cake, cream cheese icing, candied carrot (no raisins or nuts in the cake), marzipan

EASTER TREAT BOX

Who says that the Easter Egg hunt is just for kids? Join in the fun this Easter with our treat box full of French pastries and confections.



PASTRIES & DESSERTS

Butter Croissant
Pain au Chocolat
Almond Croissant
Chausson aux Pommes
Leek & Gruyère Croissant
Pearl Sugar Twist
Kouign Amann
Cinnamon Thyme Bomb
Chocolate Thyme Bomb
Sticky Bun
Currant Bun
Cinnamon Sugar Donut
Chocolate Chip Cookie
Oatmeal Raisin Cookie
Ginger Molasses Cookie
Cranberry Lemon Scone
Aged Cheddar Scone

Lime Tart Slice
Lemon Tart
Coconut Cream Tart
Triple Chocolate Praline Tart
Raspberry Linzer Tart
Vanilla Caramel Petit Choux
Dulce de Leche Petit Choux
Buttertart Eclair
Coffee Crisp Eclair
Strawberry Olive Oil Cake
Carrot Cake Stack
Lemon Cake Stack
Mini Egg Entremet
Cheesecake Jar
Cherry Clafoutis
Macaron Cake

Macaron Flavours

Lemon, Passion Fruit, Raspberry, Pistachio, Coconut, Mini Egg, Chocolate, Earl Grey, Matcha, French Toast

Hot Cross Buns

brioche with raisins, cardamom icing. Sold individually, \$2 each