

les Enfants Terribles

BRASSERIE

OYSTERS 🍷 P/M STURGEON CAVIAR (28g/50g) 99 / 150
6 or 12 Blinis with vodka and lemon cream

SNACKS

MARINATED OLIVES 🍷 6
Orange zest and spices

COUNTRY-STYLE PÂTÉ P/M
Homemade mustard, pickles and grilled bread

LABNEH & OLIVE DIP 11
Mint oil, pistachios and pita chips

MINI CHORIZO POGOS 11
Ballpark mustard

ENTREES

SOUP OF THE MOMENT P/M
FRENCH ONION SOUP 14
ONION RINGS 12
Ranch dip

BEET AND GOAT CHEESE SALAD 14
Red grapes, pecans, arugula and maple vinaigrette

SIGNATURE CESAR SALAD 14
Prosciutto crisps, parmesan and croutons

BLACK PUDDING 17
Hazelnuts, apples and porcini jus

FRIED CALAMARI 19
Spicy mayonnaise

BEEF CARPACCIO 19
Marinated mushrooms, parmesan and bread chips

BAKED BRIE 19
Apples, honey and pistachios

HALF BURRATA 20
Cherry tomatoes, Green goddess dressing

TUNA TACOS (3) 22
Spicy aioli, lime, coriander and cucumber

TARTARES

Dish served with fries or salad/ Entree plate is served solo

SALMON TARTARE 19 / 34
Fresh and smoked, cilantro, tostadas, peruvian chili paste, mujjol caviar

BEEF TARTARE 19 / 34
Serge's classic; pickles, cured egg yolk and croutons

PASTAS

MAC & CHEESE 21
3 cheese blend, bacon and kale

ROASTED MUSHROOM PAPPARDELLE 32
Pine nuts, lemon and parmesan
CANARD CONFIT + 10

SALADS

CHICKEN CAESAR SALAD 24
Prosciutto crisps, parmesan and croutons

BEET AND GOAT CHEESE SALAD 20
Red grapes, pecans, arugula and maple vinaigrette

DUCK CONFIT, ENDIVES AND BLUE CHEESE 30
Apples, arugula, maple vinaigrette, pecans and Jerusalem artichoke chips

GRILLED SHRIMP FATTOUCHE 28
Watermelon, mint, feta cheese, romaine, pita chips and sumac pomegranate vinaigrette

FISH

GRILLED OCTOPUS 42
Fregola sarda with Ligurian olives, sun-dried tomatoes, parmesan and zucchini

SEARED SALMON 35
Quinoa, kale and edamame

ATLANTIC COD FISH & CHIPS 27
Cilantro & jalapeno coleslaw, tartar sauce and fries

GRILLED EUROPEAN SEA BASS 42
Caponata with yuzu, chick peas and zucchini

SANDWICHES

Dish served with fries or salad

CHEESEBURGER CLASSIQUE 21
Jerk BBQ sauce, cheddar, tomatoes, pickles, onions and butterleaf lettuce
BACON + 3

SEAFOOD ROLL 25
Shrimp, lobster, celery root, apple and dill

VEGGIES

ROASTED CAULIFLOWER 19
Raïta and cucumber mint salad

MUSHROOM TOAST 27
Burrata, basilic and toasted bread

MEAT & POULTRY

STEAK FRITES 35
Beef flank steak 8oz, fries, maitre d'hôtel butter and beef juice

BRAISED BEEF 35
Braised for 48hr, mashed potatoes, porcini jus, broccoli and parmesan

BLACK PUDDING 27
Mashed potatoes, hazelnuts, apples and porcini jus

BRAISED BEEF CHEEK POUTINE 28
Cheese curds, mushrooms and chimichurri

SHEPHERD'S PIE 28
Corn cream, braised beef with truffle and mashed potatoes

HALF ROASTED CHICKEN 33
Tomato butter, eggplant, bell pepper, olives, chickpeas and basil

SIDE DISHES

Fries and mayo 6
Artisan salad 6
Broccoli and garlic butter 7
Sweet potato fries and spicy mayo 8
Poutine 10

