

LUNCH MENU

noon - 3pm



HORS D'OEUVRES

PAIN et BEURRE warm baguette, truffle honey butter	5
SOUPE du JOUR chef's daily soup creation	11
TARTARE de BOEUF raw beef tenderloin, cornichons, shallots, capers, grilled baguette	22
CHARCUTERIE chef's selection	25
ASSIETTE DE FROMAGE chef's selection of cheeses	16
COCKTAIL de CREVETTES GRILLÉES grilled jumbo shrimp, brandy cocktail sauce	18
PÂTE MAISON duck confit pâté, cornichons, pink honey, crostini	16
SALADE de BETTERAVES et CHÈVRE roasted beets, goat cheese mascarpone, blueberry balsamic glaze, honey roasted sunflower seeds	18
SALADE CÉSAR AUX ENDIVES endive salad, anchovy dressing, croutons, grated prosciutto	16

ENTRÉES

EGGS BENEDICT poached eggs, applewood smoked bacon, brioche, hollandaise *sub butter poached lobster + 14 or smoked salmon + 4	19
SANDWICH au POULET ROTI 24hr brined roast chicken, brie, olive tapenade, tomatoes, baby arugula	19
SALADE de POULET 24hr brined roast chicken, cucumber, cherry tomatoes, shallots, citrus honey vinaigrette	20
POPPY'S CHEESEBURGER caramelized onion, arugula, gruyere, aioli, pomme frites * butter poached lobster + 14	23
GNOCCHI PARISIENNE bacon brown butter cream sauce, grilled radicchio, chives	24
SALADE NICOISE olive oil poached yellowfin tuna, anchovies, oak leaf lettuce, baby red potatoes, roasted shallots vinaigrette, mollet egg	25
MOULE FRITES mussels steamed with white wine, pernod, tarragon beurre blanc, pomme frites *add grilled garlic butter baguette +4	24
SAUMON ATLANTIQUE pan seared, zucchini & arugula salad, herb beurre blanc	32
STEAK FRITES	
8oz california striploin, house-made demi-glace	36
6oz beef tenderloin, house-made demi-glace	44

ACCOMPAGNEMENT

pommes frites 9, truffled pomme frites 12, potato parisienne 10, squash ratatouille 9

WINES BY THE GLASS	5oz	8oz	btl
BUBBLES			
Mas Fi, Spain NV	14		53
VIN ROSÉ			
Cazal Viel, Rosé, Saint-Chinian, Southern France	13	16	49
VIN BLANC			
Joseph Mellot "Sincérité" Sauvignon Blanc, Loire Valley, France	15	19	60
Santome, Pinot Grigio, Treviso, Italy	13	16	49
Baywood Cellars, Chardonnay, California	14	17	52
VIN ROUGE			
Ogier, Côtes du Rhône, Héritages, Rhône Valley, France	15	19	60
Château Grand Renom, Rouge, Bordeaux, France	14	18	52
Miquel Laurent, Syrah, Vendanges Nocturnes, France	13	16	49
COCKTAILS summer in France...			
POPPY 75 tanqueray gin, lemon, coquelicot, sugar, cava 1oz			15
SOUTH OF FRANCE lillet, cava, tonic, cucumber, lemon 4oz			15
AVOIR LA PÊCHE ketel one, rinquinquin, lemon, orange bitters 1.5oz			14
THE R&R CLUB tanqueray gin, giffard rhubarb, raspberry, lemon, egg whites 1.5oz			15
TROIS SEMAINES cazadores blanco, st. germain, lime, green chartreuse, fizz 1.25oz			15
FRENCH MANHATTAN bulleit rye, hennessy, dolins rouge, grand marnier, angostura, amarena cherry 2.5oz			17
ESPRESSO COCKTAIL cazadores blanco, kahlua, espresso, salt, chocolate bitters			16
BIÈRE & CIDRE			
KRONENBOURG 1664 BLANC ale, FR, 5.0%, 330ml			8.5
MACLEAN'S FARMHOUSE BLONDE macleans brewery, hanover, ON, blonde ale, 4.8%, 473ml			8.5
LIFE IN THE CLOUDS collective arts brewing, IPA, 6.1%, 473ml			9.0
MACLEAN'S LAGER macleans brewery, hanover, ON, light lager, 4.2%, 473ml			8.5
MACLEAN'S PALE ALE macleans brewery, hanover, ON, pale ale, 5.2%, 473ml			9.0
THORNBURY CIDER thornbury cidery, thornbury, ON, 5.1%, 473ml			8.5
NON-ALCOHOLIC			
CITRONNADE MAISON lemon, sucre, l'eau			3.5
JUSTE un VERRE elderflower cordial, lime, mint, tonic, MAISON TOUT les FRUITS house fruit cordial, fizz			5