



plates

SALATIM \$14 (VG|GF)

a selection of small salads, ask your server for today's offerings

CAFÉ BOARD \$26

krokketen, kibbeling, frites, aioli, condiments, pickles, cheese, pumpernickel

MEZZE BOARD \$24 (VG|GF0)

warm olives, baba ghanouj, hummus, pickles & crudités, spiced nuts, beet tartare, pita

HERRING ON TOAST \$18

lemon, pickled red onions, dill, gherkins, quails egg, butter fried pumpernickel

SPÄTZLE POUTINE \$16 (V)

german egg dumpling with fresh cheese curds, caramelized onions, mushroom gravy, herbs

CELERIAC STEAK \$26 (VG|GF)

white bean & almond purée, confit garlic, s'chug drizzle, za'atar kale chips

DUCK & PANNENKOEKEN \$34

duck confit, apple & fennel slaw, cherry sauce, scallions

BEER BRAISED BISON SHORT RIBS \$34

stamppot, dark lager gravy, crispy shallots

4oz STEAK FRITES \$37

Norwich Ontario tenderloin, duck fat, herb and parmigiano tossed frites, mustard cream sauce

V-vegetarian VG-vegan GF-gluten free GF0-gluten free option

bites

Spiced Nuts \$6

Warm Olives \$7

Hummus Bowl \$10

Frites with Aioli \$8

Krokketen with Horseradish Crema \$12

Kibbeling \$9

Side Salad \$7

* Please inform your server of any food allergies