



ORDER YOUR CAKES TO GO

Whether you're planning a birthday party or a weekend dinner, our cakes and cupcake are a guaranteed hit.

Order in store or online at **cafericardo.com**.

BOOK YOU PRIVATE EVENT AT CAFÉ RICARDO



Organize your corporate events or private celebrations with family and friends in one of our cafes for a unique and festive evening. Cocktail-style or sit down dinners, cooking demonstrations, mixology lessons, or private VIP shopping, there are so many options to please your guests! www.corporicardo.com





There's nothing Brigitte and I enjoy more than gathering family and friends around our table. Planning the menu, cooking, making sure everyone is having fun—all in a relaxed atmosphere.

We welcome you to the café as we would to our home, whether for a quick coffee, a decadent dessert or a meal with friends.

When we met nearly 25 years ago, we didn't know what life had in store for us. What we did know was that we both loved creating things together. We were lucky enough to find each other, understand each other and fall for each other.

Years later, we are surrounded by brilliant, compassionate, intuitive and determined people who share our desire to build and nourish. Our three daughters and staff are an endless source of energy. And together, it feels like anything is possible—the best only makes us better.

The significance of the word "together" has become our greatest strength, and it shapes our way of life at RICARDO Media.

We hope you enjoy your time at our table.

Thank you for coming, and bon appétit!

Righte Kiranto

SAVOURY

AVAILABLE MONDAY TO FRIDAY FROM 11 A.M.

APPETIZERS

Soup of the Day	7
Burratina and Roasted Figs and Pomegranata (to share) Prosciutto, almonds and grilled sourdough bread	2 2
Maple and Balsamic Onion Tarte Tatin [V] Crispy cheddar, apple and labneth with ash onion	1 4
Beef Tataki [GF] Arugula, marinated, fried and mashed mushrooms with black garlic	12
MAINS	
Salmon Tartare with Fresh Herbs [LF] Quinoa, carrot pickles, sea buckthorn and papadum	14/27
Beetroot and Herbed Feta Salad [V][GF] Fried quinoa, sumac pecans and caraway vinaigrette	11/20
Cod Fillet and Green Pea Velouté Green peas, bacon, cucumber and herb and pistachio vinaigrette	2 6
Barley with Duck Confit Miso, mushrooms, roasted onion and pumpkin seeds	2 5
Grilled cheese with Le 1608 cheese from Charlevoix [V] Multigrain bread and pear and apricot chutney	18
Blood Sausage and Roasted Celeriac Celeriac puree, sage cracker and pear pickles	2 3
Spicy Chicken Tomato Soup [LF] Braised chicken, avocado cream, corn, cilantro and cumin tortilla chips	20
Steamed Buns (Bao) with Korean-style Braised Beef (x3) [LF] Kimchi, hoisin mayonnaise and toasted sesame seeds (single \$8)	21

WE ARE PROUD TO USE THE BREAD FROM A CHACUN SON PAIN FROM CHARLEVOIX.

IN ORDER TO AVOID WASTE, BREAD WILL BE PROVIDED TO YOU ON REQUEST.

PLEASE INFORM US ABOUT ANY FOOD ALLERGIES ALL ITEMS MAY HAVE COME INTO CONTACT WITH NUTS.

AVAILABLE SATURDAY AND SUNDAY FROM 9 A.M.

APPETIZERS

	Soup of the Day	7
	Burratina and Roasted Figs and Pomegranata (to share) Prosciutto, almonds and grilled sourdough bread	2 2
	Coconut Chia Parfait [V] Seasonal fruit compote and homemade granola (extra scone + 3.25\$)	7
١	MAINS	
	Croque Madame with Leek and Porchetta Sunny side up egg, béchamel and emmenthal cheese	2 2
	Blood Sausage and Roasted Celeriac Soft-boiled egg. celeriac pure, sage cracker and pear pickles	2 4
	Buckwheat Crepe with Mornay Cheddar Sauce [V][GF] Poached egg, mushrooms, kale and sumac pecans	18
	Benedictine Skillet Poached egg, roasted potatoes, hollandaise sauce and toasted country bread (choice of braised ham or smoked salmon)	21
	Gaspor Farms Sausage and Bacon Breakfast Sandwich Brioche bread, bearnaise style mayonnaise, lettuce, tomato and mushroom, spinach and cheddar frittata	19
	Chocolate-banana waffle [V] Caramelized banana, milk chocolate cream and coffee crumble	16
	Gin and HoneySalmon Gravlax Bagel (poached egg +\$1.75)/ Whipped ricotta, cucumber salad and herb and pistachio vinaigrette	2 0
	Grilled cheese with Le 1608 cheese from Charlevoix [V] Multigrain bread and pear and apricot chutney	18
	Salmon Tartare with Fresh Herbs [LF] Quinoa, carrot pickles, sea buckthorn and papadum	14/27
E	EXTRAS	

Bacon 3,50 Sausage 5.00 Maple Syrup 3.00 Egg 1.75 Toast 2.00

Le 1608 Cheese 6,00 Braised Ham 5,00 Maple Syrup 3,00 Duck Confit 9,00

SWEET

DESSERTS

Dark Chocolate and Coffee Cake Dark chocolate and coffee whipped cream and cocoa nib crumble	9.25
Chocolate-Cherry Pavlova [& F] Morello cherries, chocolate cream and white chocolate chantilly	9.25
Sweet Clover and Raspberry Cheesecake Graham cracker crust and white chocolate whipped cream	9.25
Grapefruit and Coconut Pot [GF] Grapefruit cream, coconut crumble, whipped cream, lime zest and crunchy meringues	7.50

IF A WHOLE CAKE IS PURCHASED AND EATEN ON THE SPOT, CUTTING FEE OF \$ 1 PER PIECE AND TAXES WILL BE APPLIED

LITTLE

GRAB AND GO

	0.85
Homemade Bread	3.75
Flavours change daily	
Muffins	3.75
Flavours change daily	
Berry Scone	3.25
Flaky Butter Croissant	3.75
Served with seasonal jam	
Nutella Brownie	4 . 2 5
Chewy Cookie	3.25
Flavours change daily	

KIDS' MENU*

Half-portion
*12 YRS AND UNDER

1/2 PRICE

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LEGEND : GLUTEN FREE [G 1] LACTOSE FREE [L F] VEGETARIAN [V]

DRINKS

BEER (LA SOUCHE - 473 ML)	7		BUBBLES	7	
Limoiloise English Pale Ale, 5 %	-	8	Michel Jodoin Rosé Sparkling Cider, Quebec	9	42
Jackie Dunn Session IPA, 4 %	-	8	Botter Santi Nello Prosecco, Italy	10	48
Franc Bois Raspberry Belgium White, 4,5 %	-	8	RED WINE		
Gros Pin Irish Red Ale, 5 %	-	8	Fiesta Spain (Tempranillo, Grenache)	9	42
Simple de Même Non-alcoholic Gose Beer, 0.5%	-	8	Bellaretta Italy (Cabernet Sauvignon)	9	4 2
COCKTAILS	7		Saumur, Domaine Langlois-Chateau France (Cabernet Franc)	10	4 8
Pear Sour Amaretto, lemon, spice syrup, pear nectar and soda	11	-	Il Vispo Italy (Sangiovese)	10	41
La Rosée Vodka, grapefruit, hibiscus and aloe	11	-	WHITE WINE		
Mimosa of the day	11	-	William, Vignoble Rivière du Chêne Quebec (Vandal-Cliche, Vidal, Acadie)	9	4 2
Elderflower Gin Tonic Gin, St-Germain, tonic, lime and black pepper	11	-	Bellaretta Italy (Chardonnay)	9	4 2
Basil Sour Gin, lemon juice and fresh basil	11	-	Muscadet Sèvre et Maine sur lie Domaine de la Bretonnière, France (Melon de Bourgone)	10	4 {
Amermelade Spritz Prosecco, Amermelade, orange and soda	11	-	Touraine, Domaine des Corbillières France (Sauvignon Blanc)	10	41
Blackberry Mocktail Non-alcoholic gin, orgeat syrup, lemon, angostura and fresh mint	11	-	ROSÉ WINE		
· · · · · · · · · · · · · · · · · · ·			Bodegas Latue Spain (Tempranillo)	9	4 2
			P3 2021, Inniskillin Ontario (Pinot noir, Pinot gris, Petit Verdot	11	5 4

COFFEE			TEA (CAMELLIA SINENSIS)	
Filter	2.75	-	Earl Grey Select Indian black tea and bergamot	3.75
Espresso	3.25	-		
Allongé	3.25	-	Chai Camellia Black tea, cardamome, nutmeg, cinnamon and ginger	3.75
Macchiato	4.25	-		
Cappuccino	4.25	-	Chai Latte/Iced Chai Camellia and steamed milk	5.25
Café au Lait / Iced	4.25	5	One Night in Rio! Black tea, coconut and pineapple	3.75
Salted Caramel Latte	4.75	5.50		
	4.50	F 0F	De Jain Long Zhu Select Chinese green tea	3.75
Mokaccino	4.50	5.25	beleet oninese green tea	
Hot Chocolate	4.50	5.25	Dragon Pearls Jasmine green tea	3.75
COLD BEVERAGES			Dunes du Sahara Organic green tea with mint	3.75
Henri Sodas - Kola		4.00	Nan Mei Buds	3.75
Henri Sodas - Rootbeer		4.00	White tea, pepper, citrus and mint	0.70
Homemade Iced Tea		6	Zeste Éclair Rooibos, apple, citrus and spices	3.75
Homemade Lemonade		6	La Sublime	3.75
Homemade Smoothie		6	Chamomile, lemongrass and rose	0.70
Sparkling Water (355ml/1 liter)		3/6	KOMBUCHA (FOUS DE L'ÎLE)	
			Ginger	6
			Mango	6

