

CHEESES AND CHARCUTERIE ETC

Blackout 1000 Days Aged Gouda pasteurized, hard, cow's milk cheese netherlands	13
Délice de Bourgogne pasteurized, surface ripened, triple cream, cow's milk cheese france	12
Ossau Iraty unpasteurized, medium firm, sheep's milk cheese france	12
Prosciutto dry cured boneless italian ham	13
Bresaola dry cured beef tenderloin with spices	13
Salami mixed salami with spices	12
Mixed Cheeses and Charcuterie add bread and whipped butter	29 9
Marinated Olives	9
Dill Pickle	5

SALADS AND MORE

Arugula Salad arugula and white radicchio with parmesan and green peppercorn vinaigrette	18
Classic Beef Tartare AAA Ontario beef tenderloin with egg yolk and grilled bread	27

CHILLED SEAFOOD

Seafood Platter 1/2 or full platter east coast oysters, jumbo shrimp cocktail and scallop crudo	58/105
East Coast Oysters 1/2 dozen shallot mignonette and valentina hot sauce	26
Jumbo Shrimp Cocktail half pound of jumbo shrimp with seafood sauce, lemon and wasabi	28

BRUNCH

Cotton Bun brioche with pistachio pastry cream, rosemary brown butter and pecorino	11
Apple Pancake poached apple, coffee syrup and mascarpone with toasted hazelnut	21
Paris Quiche parmesan and sao jorge cheese with spinach	21
Croque Madame ham and gouda hot sandwich with truffle cream and a fried egg	24
Paris Standard two eggs fried or scrambled with thick sliced bacon and sourdough toast	24
Smoked Salmon Eggs Royale two poached egg and hollandaise with smoked salmon and cream cheese	25
Honey Ham Benedict two poached egg and hollandaise with paris ham, tabasco and honey	21
Patty Melt beef patty and bacon with carmelized onion and gouda on sesame challah	22
Bread and Whipped Butter	9
Thick-Sliced Bacon	10
Home Fries	7
Paris Paris Fries	13