

Déjeuner

Servi du mardi au samedi à 11h00 jusqu'à 17h00 et jusqu'à 14h00 les lundis et dimanches
Served from 11:00am to 5:00pm Tuesday to Saturday and 11:00am to 2:00pm Mondays and Sundays



Soupes

Soupe du jour 7\$

Soup of the day with slice of toast

Soupe à l'oignon 8\$

Classic French onion soup with Bothwell Swiss cheese

Salades

Salade maison Half: 7\$ Full: 12\$

House salad with red onion, bell pepper, tomato and sunflower seeds tossed in a strawberry vinaigrette

Salade méditerranéenne Half: 8\$ Full: 13\$

Mixed greens with tomato, red onion, bell pepper and feta cheese tossed in a creamy garlic dressing

Salade César Half: 8\$ Full: 13\$

Romaine with bacon, crouton, lemon and crispy capers

Salade aux champignons Half: 10\$ Full: 15\$

Sautéed mushrooms drizzled with truffle oil with greens, red onion, bell peppers and blue cheese tossed in a sherry vinaigrette

Features

Gnocchi à la crème aux poivrons 16\$

Potato pasta with bell pepper cream sauce, spinach, mushrooms topped with pine nuts

Tourtière de bison 15\$

A French-Canadian classic! Individual sized bison and pork pie topped with gravy
With creamy mashed potatoes and salade maison

Moules-frites Half: 12\$ Full: 18\$

Prince Edward Island mussels of the day topped with matchstick potatoes

Quiche du jour 14\$

Local Free Run eggs with Chef's choice of fillings in a flaky pastry
With salade maison

Boeuf bourguignon 17\$

Slow braised beef with pearl onions, bacon, mushrooms and red wine sauce
With creamy mashed potatoes and salade maison

Coq au vin 17\$

Bone in chicken cooked in red wine with lardon and mushrooms
With creamy mashed potatoes and salade maison

Poutine 8\$

Fries with Bothwell cheese curds and gravy

Poutine à la tourtière 13\$

Fries with Bothwell cheese curds and gravy topped with tourtière meat and a balsamic tomato jam

Sandwiches

*Tous nos sandwichs sont servis avec de la salade, des frites ou la soupe du jour.
All sandwiches are served with your choice of fries, house salad or Soupe du jour.*



Croissant à la truite fumée 16\$

House smoked trout, crispy capers, pickled red onions and saffron aioli in a croissant

Croissant halloumi 14\$

Fried halloumi, tomato balsamic jam and arugula in a croissant

French bistro 16\$

Beef tenderloin tips cooked to medium with Loveday mushrooms, green peppercorns and red wine sauce served on a baguette

Croque monsieur 16\$

Country ham sandwich topped with béchamel and melted Bothwell Swiss cheese

Croque madame 17\$

Country ham sandwich topped with béchamel, melted Bothwell Swiss cheese and a fried egg

Clubhouse 14\$

Bacon, tomato, roasted Granny's turkey, Bothwell cheddar cheese and lettuce with creamy garlic sauce

Reuben 16\$

Gunn's rye bread with Montreal smoked brisket, sauerkraut, Russian dressing and melted Bothwell Swiss cheese

Burger de bison manitobain 15\$

Bison burger with lettuce, pickled red onion and tomato

Add Nature's Farm fried egg 1.25\$

Add Loveday portabella mushrooms 1.50\$

Add Bothwell cheddar cheese 2\$

Add Blue cheese 2\$

Add Caramelized onions 2\$

Add Bacon 3.5\$

Accompagnements

French Fries 3.5\$

Cinnamon Bun 5\$

Croissant 4\$

*Our food is made in house and sourced locally. Many items can be made to accommodate allergies.
Gluten free bread can be substituted instead of bread or toast for additional charge of 1\$*

Boissons

Café | Coffee

Café Équitable | Fair Trade Coffee 2.75\$

Made from high quality Arabica beans roasted in small batches

French Press Coffee 4\$

(French Mocha or Single Village Columbian)
Brewed at Table (4 minute brew time)

Café Glacé | Iced Coffee 4\$

Served on ice and made from high quality Arabica beans, with milk and lightly sweetened

Espresso

Made with Rainforest Alliance Espresso

Espresso

Single shot 4\$
Double shot 6\$

Latte 6\$

Espresso with steamed milk

Cappuccino 6\$

Espresso with steamed milk and foam

Mocha 6\$

Espresso with steamed milk and chocolate

Café Americano 5\$

Espresso with hot water

Maple Macchiato 6\$

Espresso with steamed milk, vanilla and maple syrup

Red River Kicker 6\$

Two shots of Espresso topped with foam

Affogato 7\$

Scoop of French vanilla ice-cream and a shot of espresso

Thé en Feuilles | Loose Leaf Teas 3\$

Served hot or on ice

Cafféiné | Caffeinated

Burgundy Oolong | Black Skyline Chai
Crème de Earl Grey | Lemon Tart Green Tea
Rupert's Land Orange Pekoe
English Breakfast | Mango Black Tea

Non-Cafféiné | Non-Caffeinated

Red River Rooibos Chai | Black Bear Rooibos
Wellness | Pomme de Motivation
Peppermint | Chamomile | Detox
Suntea Goji Fresh | Anise Cannelle

Cafés Arrosés | Spirited Coffees

Irish Coffee 8\$

Brewed coffee, Irish whiskey and whipped cream

Irish Latte 8\$

Café Latte, Bailey's Irish cream and cinnamon

Italian Coffee 8\$

Coffee, Amaretto, Kahlua and whipped cream

Monte Cristo 8\$

Coffee, Grand Marnier, Kahlua and whipped cream

Blueberry Tea 8\$

Red Rose tea with Amaretto and Grand Marnier

Boissons | Beverages

Pop 2.75\$

Pepsi, Diet Pepsi, Ginger ale, 7up, Brisk Iced Tea

Juice 3.5\$

Cranberry, Orange, Apple

Perrier (330ml) 3.5\$

Canadian Gold Still Water (591ml) 3\$

Canadian Gold Sparking Water (1L) 6\$