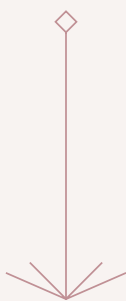
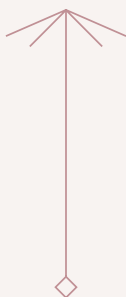


COLETTE  
— GRAND CAFÉ —





**À LA CARTE**





## TEMPERANCE COCKTAILS

### BERRY VIRGIN MOJITO 8

FRESH BLUEBERRY, WILD BERRIES, LIME, MINT & SODA

### STRAWBERRY GINGER LEMONADE 8

FRESH STRAWBERRY, LEMON, SODA

A SPLASH OF GINGER BEER

### CHARCOAL REFRESHER 8

CHARCOAL SYRUP WITH COCONUT, LEMON

### BLUEBERRY GINGER TWIST 8

BLUEBERRY SYRUP, LEMON & GINGER KOMBUCHA

### SPARKLING PEAR 8

PEAR, PINEAPPLE & GINGER JUICE

TOPPED WITH KOMBUCHA

## COCKTAILS

### VITAMIN D MIMOSA 12

TURMERIC SUNSHINE JUICE TOPPED WITH PROSECCO

PINEAPPLE, APPLE, ORANGE, TURMERIC

LIME (BLENDED JUICE)

### TEQUILA CEASAR 12

JALAPENO INFUSED TEQUILA, WORCESTERSHIRE SAUCE

HORSE RADISH, CLAMATO JUICE

### HOT RUM PEAR CIDER 12

RUM, PEAR, PINEAPPLE & GINGER JUICE

### GIN & TWISTED TONIC 12

HENDRICKS GIN, SPLASH OF GRAPEFRUIT JUICE, TONIC

### POMEGRANATE GINGER & PEACH MARTINI 12

VODKA, PEACH SCHNAPPS

POMEGRANATE & GINGER JUICE

### THE BIG APPLE 13

BOURBON, APPLE BITTERS, FRESH APPLE CIDER

### PAPER AIRPLANE 13

BOURBON, AMARO, APEROL, FRESH LEMON

### TWISTED COSMOPOLITAN 12

VODKA, TRIPLE SEC, WHITE CRANBERRY JUICE

### FRENCH PEARFECTION 12

VODKA, PEAR & PINEAPPLE JUICE, TOPPED WITH PROSECCO





## WHITE WINE

	5oz.	bt1
SAUVIGNON BLANC, ECHEVERRIA CHILE	12	55
PINOT GRIGIO, CABERT ITALY	13	60
CHARDONNAY, SEVEN PEAKS CALIFORNIA, USA	15	75
CHARDONNAY, CHALK HILL CALIFORNIA, USA		100

## ROSÉ WINE

	5oz.	bt1
CAZAL VIEL FRANCE	13	60

## RED WINE

	5oz.	bt1
MALBEC, BLACK RIVER ARGENTINA	13	60
CABERNET SAUVIGNON, IRONESTONE VINEYARD CALIFORNIA, USA	16	75
PINOT NOIR, MAP MAKER NEW ZEALAND	17	80
PINOT NOIR, DOMAINE JAEGER-DEFAIX FRANCE		120

## SPARKLING & CHAMPAGNE

	5oz.	bt1
DOMAINE CHANDON, BRUT CALIFORNIA, USA	14	65
MUMM NAPA, BRUT CALIFORNIA, USA	14	65
PERRIER JOUET, GRAND BRUT CHAMPAGNE, FRANCE	30	140
VEUVE CLICQUOT, BRUT CHAMPAGNE, FRANCE	33	160

## BEER

STELLA ARTOIS 8 330 ML, 5%		
GOOSE ISLAND 8 341 ML, 5.9%		
BRICKWORKS CIDERHOUSE 10 473 ML, 4.7%		





## STARTERS & SHAREABLES

### FRENCH ONION SOUP 14

CARAMELIZED ONION, SHERRY, CROUTONS, COMTÉ

### SPICY CRAB & SHRIMP GUACAMOLE 17 *gf*

MAPLE CHILI, CILANTRO, LIME, TORTILLA CHIPS

### TUNA TARTARE 19 *gf*

AVOCADO, SESAME SOY VINAIGRETTE  
CUCUMBER, RADISH, GEM LETTUCE



### COCONUT & LENTIL SOUP 10

HARISSA, COCONUT MILK, CILANTRO

### CRISPY ARTICHOKEs 16

CHICKPEA FLOUR, ROMESCO SAUCE, HERB MIX

### YAM FRIES 9 *gf*

CHIPOTLE LIME AÏOLI

### FRIES 7 *gf*

AÏOLI

## SALADS

### MARINATED BABY KALE & BRUSSELS SPROUTS 19 *veg gf*

PINE NUTS, APPLE, PECORINO, GRAPES  
ROASTED BRUSSELS SPROUTS, MUSTARD VINAIGRETTE

### BUTTERNUT SQUASH SALAD 19

SPINACH, QUINOA, SAGE, POMEGRANATE, PECANS  
MAPLE BALSAMIC DRESSING

### NIÇOISE SALAD 22 *gf*

SEARED RARE ALBACORE TUNA, SOFT EGG, HARICOTS VERTS  
POTATO, GEM TOMATO, OLIVE DUST, RED WINE VINAIGRETTE

### CHEF'S CHOPPED 19 *gf*

ROMAINE, BACON, QUINOA, AVOCADO, TOMATO  
CORN, CUCUMBER, RED PEPPER  
PICKLED ONION, BUTTERMILK RANCH





## MAINS

### **BURGER MAISON 20**

LETTUCE, TOMATOES, CHEESE, BACON  
SWEET RELISH, BRIOCHE BUN

### **PORCHETTA SANDWICH 20**

BRAISED PORK BELLY, ROSEMARY HERB SLAW  
CHARRED ONION AÏOLI

### **TURKEY CLUB 19**

SMOKED ONTARIO TURKEY, BACON, BIBB LETTUCE  
TOMATO, PARMESAN AÏOLI, COUNTRY TOAST

### *gf* **LETTUCE WRAPS 19**

SWEET TAMARI CHILI, PEANUTS, CILANTRO  
CRUNCHY NOODLES, CARROT MISO SAUCE  
CHOICE OF CHICKEN OR TOFU 🌱

### *gf* **PAN SEARED SCALLOPS 21**

ROASTED BUTTERNUT SQUASH, CHORIZO  
SQUASH PURÉE, KALE, PUMPKIN SEED PESTO

### *veg* **AVOCADO ON TOAST 19**

POACHED EGG, HAZELNUT, PUFFED GRAINS  
SALSA FRESCA, GARLIC AÏOLI

### 🌱 **GEMELLI MUSHROOM BOLOGNESE 20**

BASIL, OLIVE OIL, ALMOND PARMESAN

### *gf* **GLAZED BLACK COD 32**

CRISPY GINGER RICE, BRUSSELS SPROUTS  
NUOC CHAM, TURNIP, SIRACHA SESAME MISO

### **SEAFOOD LINGUINE 25**

MUSSELS, PRAWNS, CLAMS, TOMATO  
WHITE WINE, BASIL

### *gf* **SEAFOOD OMELETTE 20**

CRAB, SHRIMP, SALMON CAVIAR, CHIVES

### *gf* **STEAK FRITES 29**

8OZ AAA STRIPLOIN, FRENCH FRIES, JUS

🌱 = PLANT-BASED    *veg* = VEGETARIAN    *gf* = GLUTEN-FREE





## DESSERT

### PANNA COTTA 10

MACADAMIA NUT MILK, VANILLA  
WHITE CHOCOLATE, ROASTED PLUMS

### STICKY TOFFEE PUDDING 10

MEDJOOOL DATES, BOURBON VANILLA BUTTERSCOTCH  
ESPRESSO, FRENCH VANILLA ICE CREAM

### PETIT FOURS 10

CHEF'S SELECTIONS OF ASSORTMENT  
OF MACARONS & TARTLETS

### CHOCOLATE CHIP SKILLET COOKIE FOR TWO 18

FRENCH VANILLA ICE CREAM, SALTED CARAMEL SAUCE

 = PLANT-BASED







# H PROJECT

\* ON BEHALF OF HOLT RENFREW'S H PROJECT,  
\$1 FROM EACH COCONUT & LENTIL SOUP ORDER  
AND \$2 FROM EACH GEMELLI MUSHROOM  
BOLOGNESE ORDER WILL BE DONATED TO  
SUPPORT THE #KNOTONMYPLANET CAMPAIGN  
TO BENEFIT THE ELEPHANT CRISIS FUND,  
AN INITIATIVE OF SAVE THE ELEPHANTS  
AND THE WILDLIFE CONSERVATION NETWORK  
TO STOP THE KILLING OF ELEPHANTS AND  
THE TRAFFICKING DEMAND FOR THEIR IVORY.







