CARENS
~ROSEDALE~

~ LUNCH ~

APPETIZERS

SOUP DU JOUR - DAILY

GRATINÈE A L'OIGNON - $12

SALADE MAISON - $12
organic greens, tomatoes, cucumber, flax seeds, goat cheese, dijon vinaigrette

CHICKEN LIVER, FOIE GRAS PATE - $15

GRILLED OCTOPUS - $18
tomato, capers, shallots, olives

SALTED COD CROQUETTE-$16
herbed & spicy red pepper aioli

CHARCUTERIE BOARD- DAILY

ENTRÉES

OMELETTE DU JOUR - $16

GRILLED CHEESE - $16
emmental, gruyère, walnut raisin bread

CROQUE MONSIEUR/MADAME - $16
Westfallian ham, spicy mornay, arugula + egg $18

GRILLED CHICKEN & BRIE - $16
brie, tomato, greens, baquette

CARENS BURGER - $18
aged cheddar, double smoked bacon, frites

BAKED MAC AND CHEESE - $18
penne, spicy cheese sauce + chicken $23 + chorizo $23

MOULES MARINIÈRES - $20
mussels, white wine sauce, frites

BOUILLABAISSE - $24
fish stew

SALADE NIÇOISE - $24
tuna, tomato, potato, green beans, egg, olives, anchovy

COQ AU VIN – $24
red wine braised poussin, baby vegetable, pomme puree

SEARED SALMON-$22
tomato, basil salade

STEAK AND FRITES
seared 8oz flat iron steak - $24
seared 10oz Wellington County striploin-$40

~ FROMAGES ~

$7/1 pc • $20/3 pcs • $34/5 pcs

CHATEAU DE BOURGOGNE, BURGUNDY, FRANCE
triple cream brie, cow's milk; decadent

GREY OWL, QUEBEC
ashed rind, goat's milk; soft, sweet, citrus

***AVONLEA CLOTHBOUND CHEDDAR, P.E.I.**
aged 1yr, cow's milk; fruity, toasted nuts

PARMESAN REGIANO, ITALY
cow's milk; floral, nutty, sweet

LE DOUANIER,QUEBEC
mild, semi soft, mellow and fruity with a layer of ash

***BLUE BENEDICTINE, QUEBEC**
whole milk, deeply veined blue

**unpasteurized*

~ FONDUE ~

(2-4 people)

CLASSIC FONDUE
emmental, gruyère, white wine kirsh, crusty baguette
$26

BLUE & BRIE FONDUE
blue, brie cheese, figs, walnut raisin bread
$26

CHOCOLATE FONDUE
assorted seasonal fruits
$26

SIDES - $8

POMMES FRITES
SIDE SALAD
HARICOT VERT
POMME PUREE