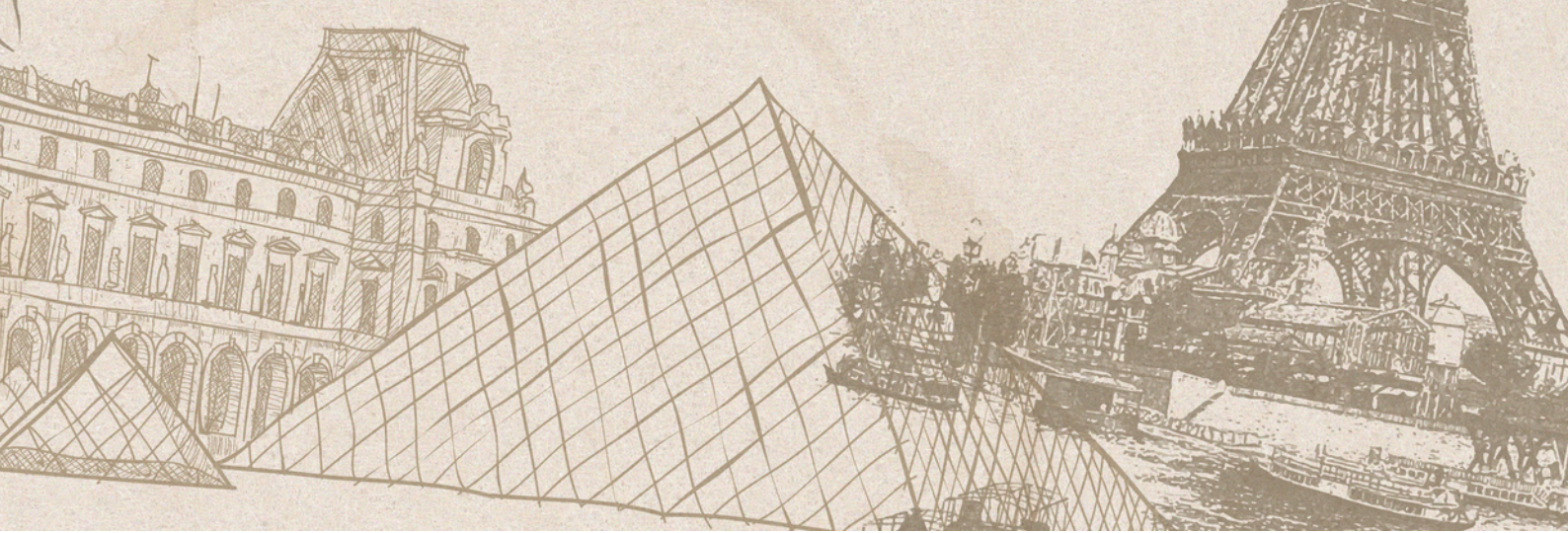




FRENCH CUISINE • BRUNCH • FRENCH CUISINE
Ducarda's
• BRUNCH • FRENCH CUISINE



BRUNCH MENU



10AM-2PM

HOUSE COCKTAILS

BUTTERFLY '75.....16.00

dillon's gin, mionetto prosecco, lemon, butterfly syrup

**RICARDA'S ESPRESSO
MARTINI.....16.00**

*masala chai infused dillon's vodka, kahlua, lavazza
espresso*

BASIL ROYALE.....17.00

*thai basil infused bacardi, chambord, coconut milk, pineapple,
lime, thai chili*

SAKÉ FRANÇAIS.....17.00

yuki hotaru sake, cassis, lychee, lemon, rosemary

NEGRONI FUMÉE.....18.00

los siete misterious mezcal, lillet blanc, bianco vermouth

UMAMI ÉLÉGANCE.....18.00

*miso + tahini washed st remy vsop, lemon,
simple syrup, aquafaba*

BRUNCH DRINKS

**12OZ FRESHLY SQUEEZED
ORANGE.....7.25**

**12OZ FRESHLY SQUEEZED
JUICE FEATURE.....7.25**

(ask server for details)

**SLOANE ICED TEA
FEATURE.....4.50**

MIMOSA.....16.00

prosecco + choice of orange | grapefruit | guava

CEASAR.....16.00

clamato juice, house spices + choice of vodka | gin | tequila

KIR ROYAL.....16.00

prosecco + crème de cassis

WINE BY GLASS(5OZ)

WHITE

**STRACCALI PINOT
GRIGIO.....14.00**

lombardy, italy

**JEAN LUC COLOMBO
VIOGNIER.....16.00**

rhône valley, france

**BELLE EGLANTINE
CHARDONNAY...16.00**

pays d'oc, france

RED

**GIL FAMILY BODEGAS
ATALYA.....14.00**

almansa, spain

**BELLE EGLANTINE
PINOT NOIR.....16.00**

pays d'oc, france

**HEADWIND CABERNET
SAUVIGNON.....17.00**

california, usa

SPARKLING & ROSE

**MIONETTO
PROSECCO.....15.00**

valdobbiadene, italy

**DOM BRIAL, LES
CAMINES.....17.00**

côtes catalanes, france

**BAILLY LAPIERRE
RESERVE BRUT
CREMANT.....17.00**

burgundy, france

BEERS ON TAP

PERONI NASTRO AZZURO 14OZ.....10.00

ASAHI SUPER DRY 14OZ.....10.00

BRUNCH MENU



10AM-2PM

LIGHT FARE

GRANOLA PARFAIT	12.00
<i>yogurt, mixed berry compote, Ricarda's house made granola</i>	
ACAI SMOOTHIE BOWL	9 18
<i>mixed berries, almond milk, banana, peanut butter, basil, acai blend, topped with blueberries, strawberries + raspberries</i>	
GREEN HULK SMOOTHIE BOWL	9 18
<i>pineapple, spinach, avocado, fresh lime, mint, orange juice, detox blend, topped with kiwi, coconut + almond granola</i>	
OCEAN BLUE SMOOTHIE BOWL	9 18
<i>peach, mango, pineapple, coriander, lime juice, oat milk, coconut milk, wave blend, topped with blueberries, flax + chia seeds</i>	
SEASONAL FRUIT PLATE	6 11

CLASSICS

served with field greens salad + breakfast potatoes

RICARDA'S SIGNATURE	19	RICARDA'S TORONTO	25
<i>two eggs any style, maple sausage or bacon, sourdough toast</i>		<i>three eggs any style, maple sausage, bacon, lemon pancakes, sourdough toast</i>	
RICARDA'S PARIS	22	RICARDA'S BENNY'S	22
<i>fruit plate, french pastry, two eggs any style, maple sausage or bacon, sourdough toast</i>		<i>english muffin, two poached eggs, hollandaise choice of: peameal parisian ham bacon smoked salmon avocado creamed spinach</i>	

MAINS

served with field greens salad + breakfast potatoes

BRUNCH FEATURE	MP
<i>ask your server for details</i>	
CROISSANT CROQUE MADAME	20
<i>parisian ham, gruyère, two fried eggs</i>	
SHAKSHOUKA	19
<i>two eggs baked in tomato sauce, roasted peppers, cilantro, goat cheese, sumac, sourdough toast</i>	
STEAK + EGGS	30
<i>6oz flat iron steak, two eggs any style, sourdough toast</i>	
BEEF SHORT RIB HASH	22
<i>braised short ribs, two poached eggs, potatoes, veal jus, sourdough toast</i>	
DUCK BREAKFAST SANDWICH	21
<i>duck confit, truffle aioli, crispy onion, fried egg, english muffin</i>	
BEEF BURGER + TRUFFLE FRIES	21
<i>gruyère, lettuce, caramelized onions, magic sauce, parmesan-truffle fries, add bacon \$2</i>	

SIDES

sourdough toast 4
bacon 5 (3 pcs)
sausage 5 (3 pcs)

peameal 5 (2 pcs)
parisian ham 5
creamd spinach 4

smoked salmon lox 6
avocado 5
breakfast potatoes 6
shoestring fries 8
paprika | plain | truffle

BRUNCH MENU



10AM-2PM

TARTINE / SALAD

tartine served with a side of field greens salad add egg +2

AVOCADO	18
<i>sourdough toast, green apple, pickled red onion, pea shoots</i>	
WILD MUSHROOM	18
<i>brioche toast, herbed mascarpone, truffle oil, aged balsamic</i>	
SMOKED SALMON	20
<i>sourdough toast, smoked salmon, cream cheese, capers, radish, dill</i>	
QUINOA AVOCADO SALAD	19
<i>kale, carrot, cherry tomato, almond granola, maple-tahini dressing</i>	
LYONNAISE SALAD	19
<i>frisée, baby gem, two poached eggs, pickled onion, parsley, bacon, brioche croutons, dijon vinaigrette</i>	
CHICKEN CAESAR SALAD	19
<i>spiced chicken, baby gem, brioche croutons, parmesan, caesar dressing</i>	

SWEET

BANANA BREAD FRENCH TOAST.....16

strawberry cheesecake ice cream, candied walnuts

LEMON RICOTTA PANCAKES.....16

wild berries, maple syrup

CREPES.....8

Choice of 2

strawberry

nutella

banana

biscoff

salted caramel

berry coulis

COFFEE & TEA

BREWED COFFEE.....3.25

ESPRESSO

SINGLE.....2.35

DOUBLE.....3.30

AMERICANO.....3.85

CAPPUCCINO.....4.25

LATTE.....4.75

CORTADO | FLAT WHITE

MACCHIATO.....3.85

LONDON FOG | CHAI LATTE.....5.75

MOCHA | HOT CHOCOLATE.....5.25

SLOANE TEA.....3.15

bold breakfast | heavenly cream | classic green | crimson berry | marrakesh mint | ginger twist | masala chai classic

MILK ALTERNATIVES

*Almond Milk | Soy Milk
Oat Milk +\$0.75*

WEEKEND BARISTA FEATURE

ask your server for details