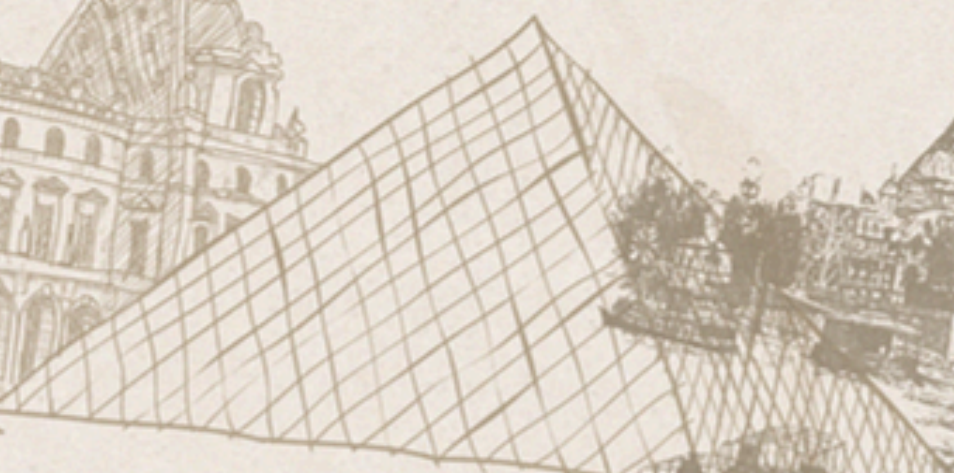
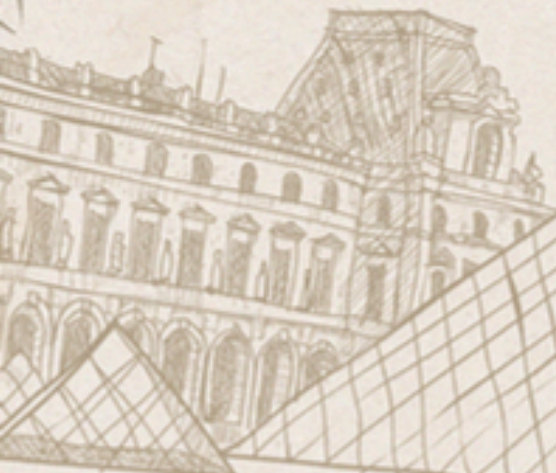




FRENCH CUISINE • LUNCH •
Ricarda's
• LUNCH • FRENCH CUISINE





HOUSE COCKTAILS

MIDI SOLEIL16 <i>tequila, sherry, orgeat, lime (contains almond)</i>	MIMOSA16 <i>prosecco + choice of orange grapefruit guava</i>
BONJOUR BERRY16 <i>amaretto, crème de cassis, lemon, aquafaba</i>	CAESAR16 <i>clamato juice, house spices + choice of vodka gin tequila</i>
RIVIERA ROUGE16 <i>pisco, campari, pineapple, mint, ginger ale</i>	KIR ROYAL16 <i>prosecco + crème de cassis</i>

ZERO PROOF

SLOANE ICED TEA FEATURE4.5
FRESHLY SQUEEZED ORANGE JUICE7.50
FRESHLY SQUEEZED JUICE FEATURE7.50
PERONI 0.08
LEITZ, EINS ZWEI ZERO, CHARDONNAY / PINOT NOIR9
LEITZ, EINS ZWEI ZERO, SPARKLING RIESLING9

WINE BY GLASS(5OZ)

WHITE

STRACCALI, PINOT GRIGIO <i>lombardy, italy</i>14.00
BELLE EGLANTINE, CHARDONNAY <i>pays d'oc, france</i>16.00

RED

BIG HEAD, RED #12 <i>niagara, canada</i>15.00
BELLE EGLANTINE, PINOT NOIR <i>pays d'oc, france</i>16.00

SPARKLING AND ROSÉ

MIONETTO, PROSECCO <i>valdobbiadene, italy</i>15.00
JULIETTE ROSÉ, GRENACHE <i>provence, france</i>16.00



BEER AND CIDER

PERONI NASTRO AZZURRO CAPRI 330ML8.5
VELTINS PILSENER 500ML9
PERONI NASTRO AZZURRO 14OZ10
ASAHI SUPER DRY 14OZ10
NO BOATS ON SUNDAY CIDER 500ML12



TO SHARE

TRUFFLE ARANCINI	11
<i>truffle aioli</i>	
CHARCUTERIE	28
<i>beef bresaola, prosciutto, coppa, saucisson, pickles, mustard, crostini</i>	
GRILLED SOURDOUGH	8
<i>Ricarda's house-made dip, marinated olives</i>	
TRUFFLE PARMESAN FRENCH FRIES	8
<i>truffle aioli</i>	
WHIPPED RICOTTA	12
<i>focaccia, lemon, chili crisp, pistachio, honey</i>	
TUNA & SALMON CEVICHE	26
<i>orange, lime, soy sauce, radish, coriander</i>	



BRUNCH

served with a field green salad or breakfast potatoes

GREEN ASPARAGUS & SPINACH OMELETTE	20
<i>chives, caramelised onion, goat cheese</i>	
BEEF BRISKET SANDWICH	21
<i>brioche bun, egg over easy, cheddar, crispy onion, shishito peppers</i>	
SHAKSHOUKA	21
<i>two eggs baked in tomato sauce, roasted peppers, cilantro, goat cheese, sumac, sourdough toast</i>	
CROISSANT CROQUE-MADAME	21
<i>parisian ham, gruyère, two fried eggs</i>	
RICARDA'S TORONTO	25
<i>three eggs any style, maple sausage, bacon, lemon pancakes, sourdough toast</i>	
LEMON RICOTTA PANCAKES	18
<i>wild berries, maple syrup</i>	

SALADS

BABY GEM	14
<i>cucumber, fried chickpeas, hummus, ras el hanout vinaigrette</i>	
GREEN GODDESS	14
<i>arugula, spinach, lettuce, asparagus, green beans, snap peas, cucumber, watermelon radish, herb vinaigrette</i>	
HEIRLOOM TOMATO	18
<i>stracciatella cheese, arugula, grilled focaccia, aged balsamic vinaigrette</i>	

ADD ONS

avocado 6 | spiced grilled chicken 9
vodka-smoked salmon 8 | flat iron steak 7oz 14



MAINS

- PESTO RIGATONI.....24**
sun-dried tomato, lemon ricotta, roasted peanuts, parmesan
- STEAK HACHÉ BURGER.....24**
gruyère, bacon, lettuce, caramelized onions, magic sauce, parsley-truffle fries
- FETTUCCINE CARBONARA.....25**
double smoked bacon, parmesan, green peas, toasted chilli pepper, quail egg yolk
- ARCTIC CHAR.....29**
maple grainy mustard glaze, potato, burnt leeks, maitake mushroom, brown butter
- STEAK + FRITES.....32**
grilled 7oz flat iron steak, black garlic butter, béarnaise sauce



DESSERT

- PROFITEROLES.....10**
choux pastry puffs, filled with your choice of ice cream, drizzled with hot chocolate sauce

ice cream (choice of 3)

vanilla

strawberry cheesecake

chocolate peanut butter

tiramisu

bourbon pecan

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*

