



FRENCH CUISINE • BRUNCH •
Dicarda's
• BRUNCH • FRENCH CUISINE



HOUSE COCKTAILS

BASIC WITCH16 <i>dillon's vodka, dillon's coffee liqueur, lavazza espresso, pumpkin spice</i>	MIMOSA16 <i>prosecco + choice of orange grapefruit guava</i>
WINTER RIDER16 <i>calvados, triple sec, lemon, gingerbread</i>	CAESAR16 <i>clamato juice, house spices + choice of vodka gin tequila</i>
LUNE ROUGE16 <i>dillon's gin, Cassis, lemon, cinnamon</i>	KIR ROYAL16 <i>prosecco + crème de cassis</i>

ZERO PROOF

12OZ FRESHLY SQUEEZED ORANGE JUICE	7.25
12OZ FRESHLY SQUEEZED JUICE FEATURE	7.25
12OZ SLOANE ICED TEA FEATURE	4.5
250ML LEITZ, EINS ZWEI ZERO, SPARKLING RIESLING / ROSÉ	9
5OZ LEITZ, EINS ZWEI ZERO, CHARDONNAY / PINOT NOIR	9
330ML PERONI 0.0	8

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

GIL FAMILY BODEGAS, GRENACHE NOIR <i>almansa, spain</i>	14.00
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 14OZ	10
ASAHI SUPER DRY 14OZ	10
NO BOATS ON SUNDAY CIDER 500ML	12
PERONI NASTRO AZZURRO CAPRI 330ML	8.5

BRUNCH MENU



10AM-2PM

SATURDAY IN PARIS CRÊPES

GRAIN DE SEL.....17

served with a side of field greens salad

ANY GRAIN DE SEL (SAVOURY CRÊPE) + A NO BOATS ON SUNDAY CIDER 26

NORDIQUE

smoked salmon, spinach fondue, goat cheese, lime zest, pickled shallot

PARISIENNE

emmenthal, parisian ham, sunny side up egg

SAVOYARDE

raclette cheese, potato, coppa ham, onion confit

CAMPAGNARDE

wild mushrooms, spinach, bacon, sunny side up egg

SUD-OUEST

goat cheese, honey, duck confit, mache

CAPRESE

mozzarella, eggplant, zucchini, sundried tomato, basil pesto

GRAIN DE SACCHAROSE.....9

ANY GRAIN DE SACCHAROSE (SWEET CRÊPE) + A NO BOATS ON SUNDAY CIDER 18

LA NUTELLE

sliced strawberries, nutella, cheesecake ice cream, pistachio dust

LA CARMEL

sliced banana, salted caramel sauce, chocolate-peanut butter ice cream, sesame

LA SPECULOS

biscoff cookie butter, chocolate sauce, vanilla ice cream, torched marshmallow



BRUNCH MENU



10AM-2PM

LIGHT FARE

GRANOLA PARFAIT.....	12
yogurt, mixed berry compote, Ricarda's house made granola	
ACAI SMOOTHIE BOWL.....	9 18
mixed berries, almond milk, banana, peanut butter, basil, acai blend, topped with blueberries, strawberries + raspberries	
GREEN HULK SMOOTHIE BOWL.....	9 18
pineapple, spinach, avocado, fresh lime, mint, orange juice, detox blend, topped with kiwi, coconut + almond granola	
OCEAN BLUE SMOOTHIE BOWL.....	9 18
peach, mango, pineapple, coriander, lime juice, oat milk, coconut milk, wave blend, topped with blueberries, flax + chia seeds	
SEASONAL FRUIT PLATE.....	6 11

CLASSICS

served with field greens salad + breakfast potatoes

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

MAINS

served with field greens salad + breakfast potatoes

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

SIDES

sourdough toast 4
bacon 5 (3 pcs)
sausage 5 (3 pcs)
peameal 5 (2 pcs)

parisian ham 5
creamed 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
sourdough toast, green apple, pickled red onion, pea shoots	
WILD MUSHROOM	18
brioche toast, herbed mascarpone, truffle oil, aged balsamic	
SMOKED SALMON	20
sourdough toast, smoked salmon, cream cheese, capers, radish, dill	
QUINOA AVOCADO SALAD	19
kale, carrot, cherry tomato, almond granola, maple-tahini dressing	
LYONNAISE SALAD	19
frisée, baby gem, two poached eggs, pickled onion, parsley, bacon, brioche croutons, dijon vinaigrette	
CHICKEN CAESAR SALAD	19
spiced chicken, baby gem, brioche croutons, parmesan, caesar dressing	

SWEET

BANANA BREAD FRENCH TOAST	16
strawberry cheesecake ice cream, candied walnuts	
LEMON RICOTTA PANCAKES	16
wild berries, maple syrup	
CRÊPES	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