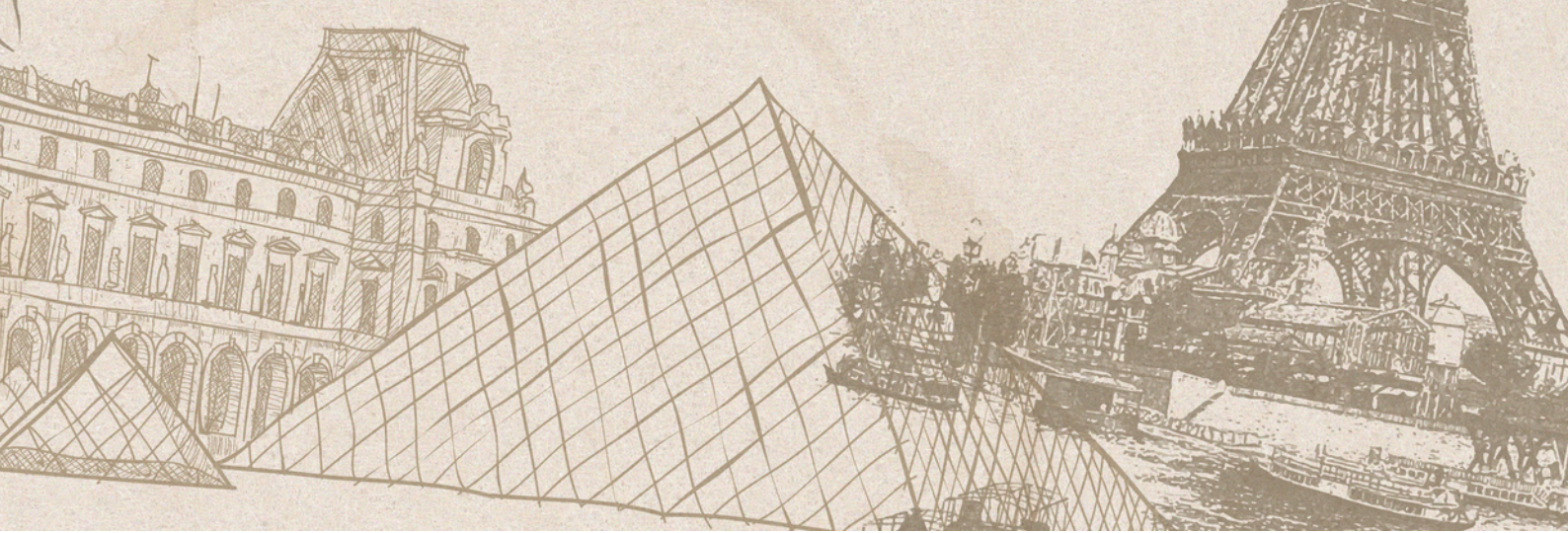




FRENCH CUISINE • BRUNCH •
Ducarda's
• FRENCH CUISINE •
• BRUNCH •





SATURDAY IN PARIS CRÊPES

GRAIN DE SEL.....17

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

NORDIQUE

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

PARISIENNE

emmental, 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 CREPE) + A NO BOATS ON SUNDAY CIDER 18

LA NUTELLE

sliced strawberries, nutella, cheesecake ice cream, pistachio dust

LA CAMEL

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

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
<i>strawberry cheesecake ice cream, candied walnuts</i>	
LEMON RICOTTA PANCAKES	16
<i>wild berries, maple syrup</i>	
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