

ALL DAY BREAKFAST



Bacon & Eggs your way	9.99
<i>Choice mixed greens or fresh fruit, toast</i>	
Bagel or Toasted Baguette <i>Butter & Jam</i>	4.00
Irish Oatmeal	7.00
<i>Banana, fruit compote, maple syrup</i>	
Fruit Salad	7.00
Fruit Salad Deluxe	9.00
<i>Granola, greek yogurt, local honey</i>	
Egg & Aged Cheddar Croissant	7.99
Bacon, Egg & Aged Cheddar Croissant	7.99
Ham & Brie Croissant	7.75
Breakfast Bacon Wrap - <i>Aged cheddar, tomato</i>	7.99
Breakfast Burrito Supremo	9.99
<i>Spicy bean paste, salsa rojo, guacamole, hashbrown, pico de gallo</i>	
Quiche Ham & Cheese	6.75
Quiche Mushroom & Leek - <i>Add greens +3.95</i>	6.75
Ham & Cheese Omelette	12.99
<i>Choice mixed greens or fresh fruit, toast</i>	
Mushroom & Cheese Omelette	12.99
<i>Choice mixed greens or fresh fruit, toast</i>	
Roasted Veggie & Cheese Omelette	12.99
<i>Choice mixed greens or fresh fruit, toast</i>	
Salmon & Cheese Omelette	14.55
<i>Choice mixed greens or fresh fruit, toast</i>	
Breakfast Bagel - <i>Avocado, Egg</i>	8.50
Chia Pudding	9.00
<i>Kiwi, papaya, mango, pineapple, coconut, passionfruit</i>	
Salmon Bagel	8.99
<i>Shaved red onion, capers, cream cheese</i>	
Brunch Saturday & Sunday 9am – 2pm	
Lemon Ricotta Pancakes	13.50
<i>Berry compote, whipped cream, lemon curd</i>	
Crème Brulee French Toast	16.99
<i>Berry compote, cream cheese mousse, fresh berries</i>	
Huevos Chilaquiles	16.99
<i>Beans, guacamole, egg, bacon, salsa</i>	
Eggs Benny	15.99
<i>Choice mixed greens or fresh fruit, toast</i>	
Smoked Salmon Eggs Benny	15.99
<i>Choice mixed greens or fresh fruit, toast</i>	



CATERING MENU

COFFEE & TEA

Drip Coffee Carafe (8 cups)	20
Tea Service (8 cups)	20
Iced Tea (8 cups)	20
<i>Harvest Berry, Just Peachy, Verbena Blues</i>	

PASTRY PLATTER

6-8 ppl <i>Select 8 pastries</i>	36
10-12 ppl <i>Select 12 pastries</i>	54

SANDWICH PLATTER

6-8 ppl <i>Select 6 sandwiches</i>	72
10-12 ppl <i>Select 10 sandwiches</i>	120

SALAD BOWL *Serves 4 – 6 ppl*

6-8 ppl <i>Select a signature salad</i>	56
10-12 ppl <i>Select a signature salad</i>	70

BOXED LUNCH

<i>Includes sandwich and a choice of 2 sides (side salad, fruit salad or cookie)</i>	20
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FRUIT BOWL *Serves 4 – 6 ppl*

<i>Selection of fresh, hand-cut fruit</i>	42
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CHEESE PLATTER *Serves 4 – 6 ppl*

<i>Fresh cut fruit and crackers</i>	60
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CHARCUTERIE PLATE *Serves 4 – 6 ppl*

<i>Sliced cured meats, olives, pickled veg and crackers</i>	60
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WHOLE QUICHE *Serves 4 – 6*

<i>Ham & cheese, mushroom & leek</i>	35
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BRUNCH PICNIC BASKET *Serves 6 – ppl*

<i>3 x Tomato & Avocado Sandwiches</i>	100
<i>1 x Salad Bowl or Fruit Platter</i>	
<i>6 x Cookies or Pastries</i>	

Ask about our Wine options, Craft Beer, Mimosa Kits & Cocktails!!

152 Spadina Ave. • catering@legourmand.com

416-866-2127

Monday – Friday 7am – 7pm

Sunday – 8am – 6pm



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COFFEE & TEA

	SM	LG
Drip Coffee	2.35	2.75
Espresso	2.25	2.99
Macchiato	2.50	3.25
Cortado	2.90	3.75
Cappuccino	3.85	4.50
Latte	4.50	4.95
Americano	3.15	3.30
Mocha	4.75	5.35
Chai Latte	4.75	5.35
Matcha Tea Latte	4.50	4.95
London Fog	4.50	4.95
Tea	2.45	2.95
Iced Tea	2.25	2.75
Hot Chocolate	4.50	5.15

CAKES

Basque Cheesecake	28.00/6.50
Shibuya Chocolate Fudge Cake	30.00/6.50
Almond Cake (Gluten Free)	25.00/6.50
Cookie Cake	30.00
Fruit Tart	25.00

WORLD FAMOUS COOKIES

Chocolate Chip	3.95
White Chocolate Macadamia	4.25
Chocolate Walnut	4.35
Peanut Butter	3.75
Oatmeal Raisin	3.85
Nookie Cookie	1.99
Salted Butter and Caramel	4.35
Cookie Box (Dozen)	46.00

PASTRIES & DESSERTS

Butter Croissant	3.25
Chocolate Croissant	3.75
Almond Croissant	3.75
Rum Almond Croissant	3.75
Pastry Cream Square	4.25
Tortion	3.25
Lemon Bichon	3.75
Financier	4.55
Gateau Basque	4.00
Almond & Strawberry Jam Tart	4.50
Assorted Fruit Danishes	4.00
<i>Custard, Cherry, Pear, Apricot, Apple, Blueberry</i>	
Assorted Fruit Tarts	4.75
<i>Apple, Pear, Apricot, Fig</i>	
Bread Pudding	7.00
Brownie	4.99
Chocolate Bomb	4.85
Chocolate Souffle	4.25

SANDWICHES

Ham & Cheese <i>Papo seco bun, black forest ham, aged white cheddar</i>	9.50
Roasted Vegetable <i>Organic demi-ficelle bun, eggplant, roasted peppers, arugula pesto, brie, spicy antipasto</i>	10.99
Smoked Salmon <i>Ancient grain bread, smoked salmon, caper mayo, red onion, sprouts, romaine lettuce</i>	10.99
Prosciutto and Brie <i>Organic demi ficelle bun, shaved Italian prosciutto, arugula pesto, brie, arugula</i>	11.99
Tomato Avocado Cheddar <i>Ancient grain bread, avocado, tomato, mayo, aged white cheddar</i>	10.99
Roast Beef <i>Organic demi ficelle bun, roast beef, horseradish mayo, pickled red onion, aged white cheddar, romaine lettuce</i>	11.99
Turkey Club <i>Papo seco bun, smoked turkey, bacon, lettuce, tomato, honey- dijon-mayo, aged white cheddar</i>	11.99
Chicken Curry Wrap <i>Flour tortilla, roasted curried chicken, granny smith apple, raisins</i>	10.99
Vegan Wrap <i>Zatar spiced sweet potato, vegan mayo, pickled artichoke, tabule salad</i>	11.99

CLASSIC COMPOSED SALADS

Tuna Nicoise <i>Tuna, tomato, egg, beans, potatoes, olive, capers, red bell pepper, anchoux</i>	S 9	L 15
Classic Cobb <i>Avocado, corn, egg, bacon, blue cheese, tomato, smoked turkey breast</i>	S 8	L 15
Organic Greens <i>Balsamic dressing</i>	S 6	L 10

BULK SALADS

Golden Beet & Goat Cheese <i>Black kale, green apple, candied walnuts, whipped goat cheese, orange vinaigrette</i>	S 8	L 14
Chicken Curry <i>Green apples and raisins</i>	S 8	L 14
Roasted Sweet Potato <i>Pomegranate, crispy chickpeas, local tahini, sumac, parsley, watercress</i>	S 8	L 14
Cous Cous Salad <i>Feta, cucumber, red bell pepper, parsley corn, mix beans</i>	S 8	L 14

