

CARENS

~ROSEDALE~

À LA CARTE

APPETIZERS

LES HÛTRES DU PAYS - \$18
fresh shucked oysters, mignonette

GRATINÉE A L'OIGNON \$14
french onion soup

SALADE MAISON-\$13
*organic greens, tomatoes, flax seeds,
goat cheese, Dijon vinaigrette*

ESCARGOT-\$16
cremini mushrooms, red wine bordelaise

GRILLED OCTOPUS-\$18
tomatoes, olives, capers, shallots

CHICKEN LIVER PATÉ-\$16

ENTRÉES

MAC & CHEESE-\$19
add prosciutto or chorizo \$24

RISOTTO AUX CHAMPGNONS-\$24
mushroom risotto

SALADE NIÇOISE-\$25
*ahi tuna, tomatoes, potato, green beans,
egg, olives, anchovy*

MOULES MARINIÈRES-\$24
mussels, white wine sauce, frites

BOUILLABAISE-\$30
mussels, scallops, white fish, shrimp

COQ AU VIN-\$29
red wine braised chicken, vegetables, daily potato

CAREN'S BURGER-\$22
aged cheddar, double smoked bacon, frites

STEAK FRITES-\$42
grilled 10oz Wellington County grass-fed striploin



FROMAGES

CHATEAU DE BOURGOGNE-\$12
triple cream brie, cow's milk

GREY OWL, QUEBEC-\$12
ashed rind, goat's milk, soft, sweet, citrus

*AVONLEA CLOTHBOUND CHEDDER, P.E.I-\$12
aged 1 year, cow's milk, fruity, toasted nuts

LE DOUANIER, QUEBEC-\$12
mild, semi soft, layer of ash

PARMESAN REGGIANO, ITALY-\$14
cow's milk, floral, nutty, sweet

BLUE BENEDICTINE, QUEBEC-\$12
whole milk, deeply veined blue

* Unpasteurized

(Serves 2-4)



CLASSIC FONDUE-\$26
*emmental, gruyère, white wine, kirsh,
crusty baguette*

BLUE & BRIE FONDUE-\$26
blue, brie chees, figs, walnut raisin bread

CHOCOLATE FONDUE-\$28
assorted seasonal fruits

LES PLATS DU JOUR

MUSSEL MONDAY

STEAK & FRITES TUESDAY

WINE WEDNESDAY

OYSTER THURSDAY

FISH FRIDAY

ROAST SATURDAY

FONDUE SUNDAY

SIDES

Grilled Asparagus-\$9

Haricots Verts, butter, shallots -\$9

Petite Salade Maison-\$8

Mac & Cheese-\$12

Pommes Frites-\$8

Olives-\$8



DAILY FISH