

café holt

COSMOPOLITAN

Grey Goose vodka,
Grand Marnier, lime and
cranberry juice

\$12

SOHO MONTREAL

Lychee liquor, vodka
and lemonade

\$12

STRAWBERRY ROYAL KIR

Sparkling wine
and wild
strawberry liquor

\$12

STARTERS

Truffle oil potato chips, 6

Soups of the day, 8

Quebec cheese plate, 9

Clam & lobster chowder, Poilâne toasted bread croutons, 11

Ravioles de Royans, light chive cream and Comté shavings, 11

Cilantro shrimps satay, lemongrass stick, spicy mango coulis, 10

Carrots gratin with curry and Gouda, 8

Potato and smoked haddock fritter, dill aioli, 9

Spinach and old cheddar mini pizza, 8

SALADS AND MEALS

Tandoori shrimp cocotte with cilantro and braised root vegetables, 20

Pulled lamb salad with roasted portobellos, cucumber and feta, 18

Porcini risotto with parmesan and mascarpone, 19

Roasted duck magret, arugula and Kalamata olives salad, and orange vinaigrette, 20

Baby spinach salad with poached eggs, thyme roasted chicken and pancetta, 18

Caprese salad with mozzarella di Bufala, vine tomato, baby arugula, olive oil and fresh basil vinaigrette, 19

Seared salmon salad with grilled zucchinis, bok choy, edamame and wafu vinaigrette, 18

TARTINES

A classic French open-faced sandwich. We use Poilâne Bread, a rustic sourdough “boule” that is toasted and served with a variety of delicious and seasonal ingredients.

Brunch, with poached eggs, smoked salmon, mushrooms, oven-roasted tomatoes and fresh basil, 18

Grilled chicken breast, with chèvre, red peppers, arugula and truffle honey, 18

Caprese, with oven-roasted tomatoes, mozzarella di Bufala, roasted garlic and fresh basil, 18

Wild mushroom, with aioli, caramelized onions, chèvre, frisée and crispy leeks, 18

Crab BLT, with tarragon aioli, avocado and cress sprouts, 20

Ranch, with grilled chicken, ranch sauce, bacon, iceberg lettuce and tomato, 19

Surf & Turf, with grilled beef, grilled shrimps, maître d’hôtel butter and potato julienne, 20

Catalane with garlic rubbed Poilâne bread, serrano ham, sliced tomato and Manchego shavings, 18

Sambal grilled salmon with tzaziki, cucumber and amaranth sprouts, 18

Mediterranean with marinated seafood, black olive tapenade, peppers, nicoise lettuce, lemon and herbs vinaigrette, 19

Sauerkraut, with German sausage duo, white wine cabbage and Meaux mustard, 18

Brie with Royal Gala apple, onion compote and honey roasted almonds, 18

DESSERTS

Pear and almond pie with milk caramel, 8

Apricot clafouti with roasted pistachios, 8

Carrot cake, macadamia nuts and honey roasted pineapple, 8

Molten chocolate cake, candied amarena cherries and vanilla ice cream, 8

Poilâne bread pudding, candied fruits and pecan nuts, 8

RED WINE

	glass	demie	bottle
Domaine Tour du Pech** Cabernet-Merlot, Vin de pays d'Oc France 2008	10	28	41
Tosco IGT Sangiovese* Tuscany 2008	11	32	47
Veramonte Merlot, Colchagua Chile 2008	11	32	47
Fleur du Cap Cabernet-Sauvignon Coastal Region South Africa 2009	12	33	48
Domaine Pech-Céleyran Cuvée Saint-Exupéry Syrah Pays d'Oc France 2009	12	33	48
Aquinas* Pinot Noir Napa Valley United States 2007	13	35	52
Shiraz Wolf Blass Yellow Label South Australia 2009	13	35	52
La Compagnie Des Papillons*** Domaine du Clot de l'Oum Côtes du Roussillon Villages Grenache, Carignan Bélesta, France 2007	13	35	52

*PRIVATE IMPORTATION FROM SOCIÉTÉ ROUCET

**PRIVATE IMPORTATION FROM SÉLECTION CAVISTE

***PRIVATE IMPORTATION FROM VINI-VINS

WHITE WINE

	glass	demie	bottle
Domaine Le Bosquet** Sauvignon blanc France 2009	10	28	41
Saint Clair Sauvignon blanc Marlborough New Zealand 2009	11	32	47
Masi, Masiaco Pinot Grigio, Verduzzo Italy 2008	11	32	47
Domaine Des Aires Hautes*** Chardonnay Vin de pays d'Oc Languedoc, France 2008	12	33	48
Les Champs Royaux William Fèvre Chablis A.O.C. Bourgogne, France 2008	12	33	48
Camplazens Viognier Pays d'Oc, France 2008	12	33	48
Cupcake Chardonnay Central Coast California 2009	13	35	52

WINES IN GREEN ARE AGROBIOLOGICAL.

SPARKLING WINE AND CHAMPAGNE

	glass	bottle
J. P. Chenet Mousseux rosé Pays d'Oc France	10	41
Nino Franco Prosecco di Valdobbiadene Vénétie Italy	11	44
Veuve Clicquot Ponsardin Brut, France	25	125
Moët & Chandon Brut Impérial, France	25	125

ROSÉ WINE

	glass	demie	bottle
Domaine Le Bosquet** Grenache, Syrah France 2009	10	28	41

BEERS

Please ask your server for selections

Local beer	5
Imported beer	6

HOLT COCKTAILS

COSMOPOLITAN Grey Goose vodka, Grand Marnier, lime and cranberry juice	12
BLUE POODLE Prosecco, Triple Sec, Blue Curacao	
5 IRON Malibu rum, lemonade and iced tea	
MOOD SWING Espresso, Bailey's irish cream, Godiva chocolate liqueur	
SOHO-MONTREAL Lychee liquor, vodka and lemonade	
STRAWBERRY ROYAL KIR parkling wine and wild strawberry liquor	

BEVERAGES

Freshly Squeezed Orange Juice	5
Apple, Beet and Ginger Juice	5
Mimosa	10
Sodas	3
Mineral Water	
Small	4
Large	9
Iced Tea	4
Iced Lemonade	4
Illy Coffee	3
Espresso	3
Cappuccino	4
Caffe Latte	4
Mariage Frères Tea	3
Hot Chocolate	4

café holt is an ideal setting to accommodate private or corporate events (cocktails, anniversary, seminars, fashion shows or evening receptions). For more information, please ask our hostess.