

Figaro Bistrot

1802 N Vermont Ave 90027-4213 · +13236621587 · Updated: Jan 14, 2026

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LE SUCRE 8

Pain Perdu	\$10.00
Brioche French toast with maple syrup and fresh fruit	
Pancake	\$10.00
Pancake served with maple syrup and fresh fruit	
Le Panier Figaro	\$9.00
Basket of baguette and viennoiserie with butter and fruit spread	
Salade de Fruits	\$9.00
Seasonal fruit salad with strawberry syrup and whipped cream	
Crepe Nutella et Banane	\$8.50
Banana crepe with Nutella	
Crepe Tatin	\$9.00
Tatin crêpe with caramelized apple and whipped cream	
Le Parfait	\$7.00
Greek style yogurt with granola and fresh berries	
Brioche au Miel	\$9.00
Honey bread served with fresh fruit and whipped cream	

LES OEUFS 10

Deux Oeufs	\$7.00
Two eggs any style	
Oeufs au plat	\$11.00
Eggs sunny side up served with ham and toast	
Oeufs Benedicte	\$11.00
Poached eggs with Canadian bacon and Hollandaise sauce served on an English muffin	
Oeufs Norvegiens	\$12.00
Poached eggs with smoked salmon and Hollandaise sauce served on an English muffin	
Oeufs Florentine	\$11.00
Poached eggs with spinach, poached egg served on an English muffin	

Oeufs Vegetarien	\$11.00
Poached eggs with sundried tomatoes, fresh mozzarella, pesto and hollandaise sauce on an English muffin	
Sandwich aux Oeufs	\$12.00
Baguette with Swiss cheese omelet, pesto, tomato and bacon	
Omelette ou Oeufs Brouilles	\$10.00
Omelet or scrambled eggs with choice of three items. Extras (\$1.50): Gruyere Cheese, Ham, Onion, Goat Cheese, Tomatoes, Bell Pepper, Bacon, Spinach, Cheddar, Mushrooms, Avocado, Canadian Bacon, Ratatouille, Parsley, Dill, Chives, Shallots, Potatoes, Merguez (+\$1), Fresh Mozza (+\$1), Asparagus (+\$1), Salmon (+\$2), Chicken (+\$1), Toulouse Sausage (+\$1)	
Omelette Figaro	\$10.00
Omelet with mushrooms, brie cheese and avocado	
Sandwiche Croissant	\$12.00
Croissant with scrambled eggs mixed with bacon, tomato and Gruyere cheese	

LES ENTREES 5

Soupe a L'Oignon	\$9.00
Soupe du Jour	\$8.00
Quiche Lorraine	\$10.00
Ham, bacon, and Gruyere cheese quiche served with salad or fries	
Quiche aux Epinards	\$12.00
Spinach, Brie and goat cheese quiche served with salad or fries	
Quiche aux Saumon et Poireaux	\$14.00
Fresh salmon, leek, mushroom and mozzarella cheese quiche served with salad or fries	

LA BOULANGERIE 10

Croissant	\$2.75
Croissant aux Amandes	\$3.75
Pain au Chocolat	\$3.25
Brioche	\$2.25
Brioche au Chocolat	\$2.75
Chausson aux Pommes	\$3.75
Financier	\$1.80
Cannele	\$1.80
Cookie Sable	\$2.25
Brownie	\$2.00

LES BOISSONS 6

Iced Tea Passion Fruit	\$3.00
Lemonade or Flavoured Summer water	\$2.50
Lorina Lemonade, Small Perrier or Orangina	\$4.00
Volvic, S. Pellegrino or large Perrier	\$7.00
Fresh Squeezed Juices	\$5.00
Orange Juice, Pineapple Juice, Grapefruit Juice or Mango Juice	
Juices	\$4.00
Cranberry Juice, tomato Juice or Apple Juice	

CAFES ET THES 10

Espresso	AVAILABLE OPTIONS
	Sgl: \$3.00
	Db: \$3.50
Macchiato	AVAILABLE OPTIONS
	Sgl: \$3.25
	Db: \$3.75
Cappuccino	AVAILABLE OPTIONS
	Sgl: \$4.00
	Db: \$4.50
Café au Lait (Coffee and Steamed Milk)	\$3.00
Café Latte	AVAILABLE OPTIONS
	Sgl: \$3.75
	Db: \$4.25
Red Eye	\$3.50
Coffee & Shot of espresso	
Mocha	AVAILABLE OPTIONS
	Sgl: \$3.75
	Db: \$4.25
Americano	AVAILABLE OPTIONS
	Sgl: \$3.00
	Db: \$3.50
Hot Chocolate	AVAILABLE OPTIONS
	Sgl: \$3.75
	Db: \$4.25
Café	\$2.50

TEA 11

English Breakfast	\$3.00
Decaf Breakfast	\$3.00
Earl Grey	\$3.00
Green Tea	\$3.00
Peppermint Chamomile	\$3.00
Mint Citrus	\$3.00
Chai	\$3.00
Orchid Vanilla	\$3.00
Green Mango Peach	\$3.00
White Ginger Pear	\$3.00
Raspberry Nectar	\$3.00

LES BRUNCHY DRINKS 2

Le Mimosa en Petite Carafe	\$15.00
Le Mimosa en Grande Carafe	\$25.00

LES SALADES 7

Salade Cesar	\$12.00
Caesar salad with grilled chicken and parmesan cheese, tossed in Caesar dressing	
Salade Fraicheur au Saumon	\$18.00
Spinach salad with sautéed salmon filet, orange, grapefruit, grape, cucumber, shaved carrot, olives and avocado, tossed in orange sesame dressing	
Salade de Steak	\$18.00
Arugula and spinach salad with grilled flat iron steak, red onion, chopped tomato, avocado and shaved parmesan cheese, tossed in balsamic dressing	
Salade Nicoise	\$14.00
Nicoise salad with seared Ahi tuna, mixed green salad, anchovies filet, olive, red bell pepper, green beans, potato, hard egg and tomato, tossed in vinaigrette dressing	
Salade de Saumon Fume	\$14.00
Frisee salad with sliced smoked salmon, grilled onion, capers, shaved carrot, chopped tomato and pesto, tossed in French vinaigrette	
Salade aux Fromages Chauds	\$13.00
Mixed green salad with a French dressing, tomato, grilled eggplant, warm goat cheese and blue cheese herbs toast	

Spring Salade

\$14.00

Arugula and spinach salad with diced chicken breast, Julienne of bell peppers, heart of palm, diced tomato, sliced red onion and green bean, tossed in balsamic dressing

LES SPECIALITES 3

Planche de Fromages Affines

\$12.00

Selection of French and imported cheese with walnut bread

L'assiette du Charcutier

\$10.00

Selection of homemade and imported charcuteries

Escargots au Beurre Persille

\$11.00

Half dozen of escargots in garlic butter parsley sauce

LES SANDWICHES ET LES PANINIS 16

Flamiche Alsacienne

\$12.00

Homemade Flamiche pizza with sour cream, egg sunny side-up, Gruyere, onion and bacon

Le Croque Monsieur

\$12.00

Toasted Figaro bread, French ham, Gruyere cheese and béchamel sauce

Le Croque Madame

\$13.00

add an egg sunny-side up

Sandwich au Poulet Assaisonne

\$12.00

Blackened chicken with lettuce, tomato, avocado, mozzarella cheese and aioli in Baguette bread

Merguez Sandwich

\$14.00

French baguette with merguez, sliced tomato, avocado, lettuce, harissa and aioli sauce

Le Burger au Poulet

\$13.00

Brioche bun with grilled chicken breast, sliced tomato, lettuce, caramelized onion, sautéed mushroom, Brie cheese and old fashion mustard sauce

Le Burger

\$12.00

Brioche bun with ground beef Patty, aioli, sliced tomato, lettuce and sliced red onion

Le Jambon Beurre

\$12.00

French baguette with ham, butter, sliced tomato, cornichons, Swiss cheese and lettuce

Crêpe au Saumon Fume

\$13.00

Smoked salmon crêpe with mushroom, green peas, Swiss cheese and white wine cream sauce

Le Sandwich Mitraillette

\$14.00

French baguette with sliced grilled New York steak, ketchup, Dijon mustard, sliced tomato, sliced red onion and topped with French fries

Panini Prosciutto et Brie

\$14.00

panini bread topped with Dijon mustard, tomato, imported Italian prosciutto, caramelized onion and Brie cheese

Panini Vegetarien	\$12.00
Panini bread topped with pesto, sundried tomato, caramelized onion, grilled zucchini, grilled eggplant, roasted pepper, sauteed mushroom and fresh mozzarella	
Panini au Saumon Fume	\$12.00
Panini bread topped with smoked salmon, arugula, red onion, garlic parsley butter and lemon juice	
Panini au Poulet	\$11.00
Panini bread topped with grilled chicken breast, sliced tomato, grilled zucchini, mozzarella cheese and pesto	
Panini Caprese	\$12.00
Panini bread topped with fresh mozzarella, Roma tomato, fresh basil and pesto sauce	
Crêpe au Poulet Stroganoff	\$12.00
Crêpe with chicken breast diced, mushrooms, tomatoes, Swiss cheese, diced onions and green peas, tossed in a paprika creamy white wine sauce	

LES VIANDES ET POISSONS 11

Fettucini au Boeuf	\$18.00
Fettucini tossed with diced beef, mushroom, caramelized onion, parsley and a red wine cream sauce	
Fettucini au Saumon Fume	\$18.00
Fettucini tossed with smoked salmon, mushroom, shallots, parsley and a white wine cream sauce	
Fettucini Vegetariennes	\$14.00
Fettucini tossed with ratatouille and tomato sauce	
Bavette Sauce aux Poivres	\$26.00
Grilled Flap steak served with garlic French fries, green and sechuan pepper sauce	
Steak de Thon a la Ratatouille	\$17.00
Seared Ahi tuna steak served on a bed of ratatouille	
Moules Marinieres avec Pommes Frites	\$18.00
Mussels with shallot, parsley, dash of cream and white wine sauce	
Moules Provencales avec Pommes Frites	\$20.00
Mussels with garlic, tomato, herbs and white wine sauce	
Filet de Saumon au Pesto	\$23.00
Atlantic salmon filet baked with a pesto sauce crust, served with sautéed veggies and potato gratin	
Poulet Dijonnaise	\$16.00
Grilled chicken breast with French fries, sautéed mushrooms, caramelized onions and old fashion mustard sauce	
Saucisses Frites	\$16.00
Toulouse and duck sausages sautéed and served with garlic French fries	
Coq au Vin	\$24.00
Half organic chicken slowly braised in a red wine sauce, served with mushroom, bacon slab, carrot and roasted potatoes	

LES APERITIFS 7

Kir Cassis or Kir Peche	\$8.00
Mimosa, Pamosa, Kir Royal Cassis or Peche	\$10.00
Porto Sandeman	\$9.00
Porto Madeira	\$10.00
Porto Grahams 20 years	\$13.00
Ricard, Aperol, Campari	\$8.00
Lillet Blanc or Lillet Rouge	\$8.00

LES DIGESTIFS 11

Amaretto Di Amore	\$8.00
Baileys	\$8.00
Grand Marnier	\$8.00
Frangelico	\$9.00
Kahlua	\$8.00
Cognac Henessy	\$14.00
Cognac Remy Martin VSOP	\$16.00
Brandy VSOP	\$9.00
Calvados	\$12.00
Chartreuse	\$14.00
Armagnac	\$12.00

LES COCKTAILS 21

Belle Demoiselle	\$10.00
Bombay Dry Gin, St. Germain, Lavender Bitter	
L'Orientale	\$11.00
Blue Ice Vodka, Ginger Liqueur, Fresh Orange Juice, Crème de Cassis	
"H"	\$13.00
Cucumber Vodka, St. Germain, Lime Juice, Simple Syrup, Club Soda	
Espresso Martini	\$12.00
Blue Ice Vodka, Baileys, Coffee Liqueur, Espresso Shot	
Monte Carlo	\$10.00
Rye Whiskey, Benedictine, Bitters	

Avant Garde	\$10.00
Rye Whiskey, Aperol, Lemon Juice, Simple Syrup	
Spanish Sparkler	\$12.00
Silver Tequila, Agave Nectar, Lime Juice, Champagne	
Blood & Sand	\$9.00
J&B Scotch, Kirshwasser, Sweet Vermouth, Fresh Orange Juice	
Montparnasse	\$10.00
Paul Masson Brandy, Kirshwasser, Orange Bitters, Orgeat Syrup, Champagne	
Old Cuban	\$13.00
Bacardi Rum, Muddled Mint, Sugar, Lime Juice, Bitters, Champagne	
French Revolution	\$10.00
Paul Masson Brandy, Raspberry Liqueur, Champagne	
Lemon Crush	\$11.00
Absolut Citron, Limoncello, Triple Sec, Lemon Juice	
Gold Rush	\$11.00
House Bourbon, Ginger Liqueur, Lemon Juice	
Hot Buttered Rum (Hot Cocktail)	\$9.00
House Dark Rum, Sugar, Butter, Hot Water, Nutmeg	
Russian Coffee (Hot Cocktail)	\$10.00
Blue Ice Vodka, Coffee Liqueur, Frangelico, Coffee	
Handicapper's Choice (Hot Cocktail)	\$10.00
Jameson Whiskey, Amaretto, Coffee	
Tiramisu Cocktail (Desert Cocktail)	\$13.00
Stoli Vanilla, Amaretto, Baileys, Espresso Shot	
Chocolate-Covered Strawberry (Desert Cocktail)	\$10.00
Strawberry Liqueur, White Crème de Cacao, Chocolate Bitters, Cream, Muddled Strawberry	
Moulin Rouge (Desert Cocktail)	\$9.00
Sloe Berry Gin, Sweet Vermouth, Bitters	
Ginger-Citrus Mocktini (Non-Alcoholic Cocktail)	\$7.00
Lemon Juice, Lime Juice, Fresh Orange Juice, Fresh Ginger	
Flamingo (Non-Alcoholic Cocktail)	\$7.00
Cranberry Juice, Fresh Pineapple Juice, Lemon Juice, Club Soda	

LES JUS DE FRUITS 4

Grapefruit Juice	\$4.00
Cranberry Juice	\$4.00

Apple Juice \$4.00

Tomato Juice \$4.00

LES JUS DE FRUITS PRESSES / FRESH SQUEEZED JUICE 3

Orange Juice \$5.00

Pineapple Juice \$5.00

Mango Juice \$5.00

LES ENTREES CHAUDS 8

Soupe a L'Oignon \$9.00

Caramelized onion cooked in a beef and chicken broth, topped with croutons and Gruyere cheese

Soupe du Jour \$8.00

Croquettes de Crabe \$13.00

Crab cake with green onion, dill, chives, shallots, parsley, served with apple raisin coleslaw and old fashion mustard aioli

Demi-Douzaine d'Escargots \$11.00

Half dozen escargot in parsley garlic butter sauce with toasted baguette

Calamars a la Romaine \$13.00

Fried calamari served with a spicy tomato sauce and rouille sauce

Cassolette Dieppoise \$15.00

Bay shrimp, bay scallops, black mussels, diced salmon, mushroom, leek, onions and garlic cooked in a creamy white wine sauce, topped with mashed potato and seasoned bread crumbs

Saucisse de Canard aux Figs Facon Cassoulet \$12.00

Duck sausage with figs on a bed of Cannellini beans stew

Steak de Thon a la Japonaise \$14.00

Seared Ahi Tuna steak marinated with ponzu sauce and sesame crust served on a bed of ratatouille

LES VEGETARIENS 4

Les Poireaux en Salade \$10.00

Steamed leek served with a tarragon vinaigrette and mixed green salad

Ratatouille Nicoise \$14.00

Diced tomato, eggplant, onion, bell pepper, zucchini, garlic, olives stewed in tomato sauce, topped with goat cheese

Risotto Vegetarien \$22.00

Arborio rice cooked with shallots, garlic, green peas, julienne of bell pepper, diced tomato, palm heart, white wine and saffron

Parmentier de Legumes \$22.00

Layers of lentils cooked with curry and cumin, vichyssoise carrot, diced eggplant and zucchini topped with mashed potato

LES PATES 3

Fettuccini aux fruits de mer **\$25.00**

Egg nest fettuccini cooked with black mussels, bay shrimp, bay scallops, smoked salmon calamari, onions, garlic tossed in tomato sauce

Gnocchi au poulet **\$25.00**

Potato gnocchi cooked with diced chicken, porcini mushroom, imported Parma prosciutto, diced onion, walnut, green peas and white wine cream sauce

Gnocchi aux legumes **\$23.00**

Gnocchi with leek, spinach, white mushroom, porcini mushroom, onions tossed in a white wine cream sauce

LES MOULES 3

A la Marinere

White wine, shallots, parsley and a dash of cream

AVAILABLE OPTIONS

Small: \$10.00

Large: \$21.00

A la Provencale

White wine, garlic, diced tomato and fresh herbs

AVAILABLE OPTIONS

Small: \$10.00

Large: \$21.00

Au curry

White wine, curry and cream

AVAILABLE OPTIONS

Small: \$10.00

Large: \$21.00

LES HUITRES (1/2 DOZEN) 1

Fanny Bay or Kumiai **\$14.00**

LES ENTREES FROIDES 8

Salade Lyonnaise **\$12.00**

Frisee salad with croutons, diced tomato, warm bacon and a poached egg tossed in French dressing

Salade D'Epinards **\$12.00**

Spinach salad with hardboiled egg, caramelized walnut, tomato, shaved parmesan cheese and warm bacon in balsamic dressing

Salade de Tomates Marinees au Chevre **\$13.00**

Quartered tomatoes marinated in extra virgin olive oil and balsamic vinegar, chopped shallots, parsley and crumble goat cheese

Salade Cesar **\$10.00**

Romaine heart salad served with croutons, anchovies filet, shaved parmesan and homemade Caesar dressing

Salade Fraicheur **\$12.00**

Spinach salad with orange, grapefruit, grape, cucumber, shaved carrot, olives and avocado, tossed in orange sesame dressing

Salade aux Fromages Chauds **\$13.00**

Mixed green salad tossed with a French dressing, quartered tomato, grilled eggplant, warm goat cheese and blue cheese herbs toast

Salade de Saumon Fume	\$14.00
Frisee salad tossed in French vinaigrette, grilled onion, sliced smoked salmon, shaved carrot, chopped tomato, smoked salmon and pesto	
Salade de Steak	\$18.00
Arugula and spinach salad with grilled flat iron steak, red onion, chopped tomato, avocado, shaved parmesan cheese tossed in balsamic dressing	
LES VIANDES ET POTSSENS 14	
Coq au Vin	\$24.00
Half organic chicken slowly braised in a red wine sauce, served with mushroom, slab bacon, carrot and mashed potato	
Entrecôte au Beurre Maitre D'Hotel	\$27.00
Grilled New-York steak, topped with a garlic parsley butter and garlic french fries	
Faux-Filet de Boeuf aux 3 Poivres	\$29.00
Rib-Eye steak grilled, served with gratin potatoes, vegetables, a red, green and sechuan pepper sauce	
Cassoulet de Toulouse	\$30.00
Cannellini beans stew served with a duck leg confit, Toulouse sausage, pork ribs confit, slab bacon and bread crumbs	
Jarret d'Agneau Facon Tajine aux Abricots	\$30.00
Lamb Shank slowly braised in an apricot sauce, served with couscous, one lamb merguez sausage, almonds and shaved mint	
Carre d'Agneau en Croute D'Herbe	\$32.00
Mustard and herbs crusted rack of lamb, served with sage reduction and Garlic French fries	
Filet Mignon de Boeuf Sauce Chateaubriand	\$32.00
Beef tenderloin topped with a wine wine, mushroom, shallots, fresh tarragon sauce, gratin potatoes and vegetables	
Supreme de Volaille Jidori	\$25.00
Baked Jidori chicken airline, served with wild mushroom cream sauce, gratin potatoes and sautéed vegetables	
Cuisses de Canard Confites et Sauce a L'Orange	\$26.00
Two duck legs confit for 4 hours served with fingerling potatoes, vegetables, sweet and sour orange sauce	
Bavette aux Echalottes et Sauce Bordelaise	\$27.00
Grilled Flap steak, topped with sautéed shallots, red wine sauce and served with garlic French fries	
Magret de Canard aux Fruits Rouges	\$27.00
Duck breast served with fingerling potatoes, vegetables, sweet and sour red berries sauce	
Cote de Pore et Eventail de Pommes Chaudes	\$27.00
Baked Duroc Pork chop, served with gratin potatoes, vegetables, warm apples and Calvados sauce	
Truite Saumonee Amandine	\$26.00
Filet of Ruby red trout, floured and slowly cooked in the oven, topped with almonds, garlic parsley butter sauce, mashed potato and vegetables	
Filet de Saumon "Bio" en Croute de Sesame	\$26.00
Crusted Organic Scottish Salmon filet with sesame seeds, served with a citrus beurre blanc sauce, lentils and vegetables	

