

DRINKS

COFFEE / DECAF - 2.50

BELLINI - 14

MIMOSA - 14

ORANGE JUICE - 5

GRAPEFRUIT JUICE - 5

MILK / CHOCOLATE MILK - 4

BRUNCH OPENING MENU

FROM 11AM
TO 4PM



BOWLS & SALADS

NUTELLA MILK & FRUIT Granola, Blueberries, Strawberries, Banana, Coconut Flakes, Apples, Chocolate Chips and Nutella Milk **14**

HEALTHY START Couscous, Scrambled Eggs, Red Cabbage, Cucumbers, Arugula, Tomato, Avocado, Radish & Lemon Dressing **14**

SMOKED SALMON BOWL Arugula, Fava Beans, Smoked Atlantic Salmon, Red Onions, Roasted Cherry Tomatoes & Lemon Dressing **15**

BRUSSELS SPROUTS Shredded Brussel Sprouts, Sunnyside Egg, Roasted Walnuts, Goat Cheese & Shallot Dressing **14**

LA NICOISE Fresh Tuna Steak, Mixed Greens, Eggs, Potatoes, Black Olives, Red Onions, Lemon Juice And Balsamic Glaze **18**

FERMIÈRE Mixed Greens, Roasted Chicken, Avocado, Tomatoes, Cucumbers, Corn, Red Onions And Shallots Dressing (Add \$2 for Bacon) **16**

FORESTIÈRE Spinach, Asparagus, Bacon, Sauteed Mushrooms in Bacon, Crouton & Ricotta (Add \$2 for Egg) **15**

TARTINES

TARTINE DE BRIE AU MIEL Melted Brie with Honey **12**

TARTINE DE SAUMON Smoked Atlantic Salmon, Red Onions, Matcha Cream Cheese & Radish **15**

TARTINE DE CHAMPIGNON Sauteed Mushrooms and Goat Cheese (Add \$2 for Egg) **12**

TARTINE D'AVOCAT Avocado, Radish, Pepper Flakes (Add \$2 for Egg) **12**

TARTINE DE CHÈVRE Warm Goat Cheese, Agave **14**

CLASSICS

CROISSANT From Chanson Bakery **3**

PANCAKES Seasonal Fruits and Marple Syrup **12**

BRIOCHE FRENCH TOAST With Bananas and Nutella Creme **14**

GRANOLA PARFAIT Yogurt, Granola, Mixed Berries, Agave **9**

FRUIT SALAD Seasonal Fruits **9**

MAC & CHEESE Macaroni, Bechamel, Bacon crumble **14**

TUNA TARTARE Hand-Chopped Fresh Tuna, Lemon Juice, Cilantro, Jalapeno, Tomato, White Onions **16**

STEAK TARTARE AU COUTEAU Hand-Chopped, Grass Fed Beef Tenderloin. Served with Mixed Greens **18**

SANDWICHES

BACON EGG & CHEESE SANDWICH Scrambled Eggs with Bacon and Cheese. Served on Ciabatta Hero **12**

BLT Bacon, Lettuce and Tomato w/Avocado, Mayo & Mustard Spread (Add \$2 for Egg) **12**

CROQUE PROVENCAL Tomato, Gruyere & Basil Pistou **12**

CROQUE MONSIEUR/MADAME Black Forest Ham, Gruyere, Garlic Parmesan Bechemel **14/16**

CROQUE SALMON Atlantic Smoked Salmon, Capers Crème Fraiche, Arugula, Cucumbers, Tomato & Red Onions **16**

croques

CHARCUTERIES

3 FOR \$22 / 5 FOR \$32

SAUCISSON SEC Dry Sausage Plate with Pickles **8**

SAUCISSON A L'AIL Garlic Sausage Plate with Pickles **8**

ROSETTE DE LYON Pork Sausage Plate with Pickles **8**

PÂTÉ DE CAMPAGNE Housemade Pork Pate Served with Toast and Pickles **11**

MOUSSE DE FOIE DE VOLAILLE Housemade Chicken Liver Mousse Served with Toast & Mustard **7**

RILLETTE Housemade Shredded Pork Served with Pickles & Mustard **8**

CHIFFONADE DE JAMBON CRU Country Style Ham, Pickles **9**

TERRINE DE FOIE GRAS Duck Terrine (extra \$10 for combo) **19**

organic

FROMAGES

3 FOR \$22 / 5 FOR \$32

SINGLE ORDER Ask for our Daily Selection **9**

COMBOS

3 FROMAGES & 3 CHARCUTERIES : \$39

5 FROMAGES & 5 CHARCUTERIES : \$59