

ORDER

AT COUNTER

HOURS

7:00 AM – 9:00 PM

ALA CARTE BREAKFAST

7:00 AM – 12 NOON

PETIT BOL DE FRUITS DE SAISON \$9

Bowl of Seasonal Fruit & Berries (GF) (DF)

QUICHE DE TOMATES RÔTIÉS ET ÉPINARDS \$13 (VG)

Roasted Tomatoes, Spinach & Gruyere Cheese Quiche

QUICHE AU BACON, AUX POIVRONS ET AUX OIGNONS \$15

Bacon, Peppers, Onion Quiche, House Salad & Gruyere Cheese

POIRE ROTIE AU THYM ET MIEL AVEC FROMAGE DE CHEVRE SUR PAIN MULTIGRAIN \$12 (VG)

Thyme and Honey Roasted Pear, Goat Cheese & Multigrain Bread

CROQUE-MADAME \$15

Smoked Ham, Gruyere Cheese, Béchamel & Fried Egg Brioche Toast

CROQUE-MONSIEUR \$13

Ham, Gruyere Cheese, Béchamel, Brioche Toast

CROISSANT SANDWICH \$15

Croissant, Egg, Gruyere Cheese, Bacon or Smoked Ham

L'AVOCAT DÉCHIQUETÉ SUR PAIN GRILLÉ

AVEC OEUF POCHÉ \$14 (DF) (VG)

Smashed Avocado on Sourdough Toast

with Poached Egg

+ add Prosciutto and Chevre \$17

YOGOURT GREC AVEC GRANOLA NOISETTE, FRUITS DE SAISON ET MIEL \$12 (GF)

Greek Yogurt with Granola, Seasonal Fruit & Honey

GRAVLAX \$16

Smoked Salmon, Lemon, Capers, Crème Fraîche, Baguette

OEUFS DE LA MADELEINE BÉNÉDICTINE \$17

Sour Dough, Caramelized Onions, Baby Spinach, Mushrooms, Poached Egg, Hollandaise Truffle

CRÊPES

7:00 AM – 8:00 PM

CREPE AU BACON \$17

Smoked Bacon, Caramelized Onion, Gruyere Cheese, Spinach & Mushroom

NUTELLA ET BANAN \$15 (VG)

Nutella, Banana, Berries, Whipped Cream & Chocolate Syrup

SOUPE A LA COUGE BUTTERNUT SQUASH SOUP \$14

Roasted Butternut Squash Soup, Petias, Crème Fraiche

(VG) (GF)

SOUPE A' L'OIGNON FRANCAIS \$14

French Onion Soup, Brioche, Fried Shallots, Gruyere Crisp

SOUPS



SALADS

SALADE DE CITROUILLE ET DE LENTILLES DE BELUGA \$16

Roasted Butternut Squash, Beluga Lentils, Fennel, Pumpkin Seeds & Baby Arugula Salad

(GF) (VG) (DF)

SALADE DE FETA ET DE POULET 14 (VG)

Mesclun Greens, Cucumber, Peppers, Grilled Onions, Feta & Balsamic Chicken

SALADE DE BETTERAVES ROTIES 14

Mesclun Greens Mix, Roasted Red & Yellow beets, Blue Cheese, Candied Walnuts (VG)

ALL DAY

12 NOON – 8 PM

CROQUE-MADAME \$15

Smoked Ham, Gruyere Cheese, Béchamel & Fried Egg Brioche Toast

CROQUE-MONSIEUR \$13

Ham, Gruyere Cheese, Béchamel, Brioche Toast

JAMBON BEURRE \$12

Param Smoked Ham & Butter on a Fresh Baguette

QUICHE DE TOMATES RÔTIÉS ET ÉPINARDS \$13 (VG)

Roasted Tomatoes, Spinach & Gruyere Cheese Quiche

QUICHE AU BACON, AUX POIVRONS ET AUX OIGNONS \$15

Bacon, Peppers, Onion Quiche, House Salad & Gruyere Cheese

LYONNAIS BAGUETTE \$15

Crispy Parma Ham, Egg Salad & Fresh House Salad

PAN BAGNAT \$16 (DF)

Seared Tuna Steak, Egg Salad, Olives, Ciabatta Bread, Lettuce Tomato

CHAMPIGNONS MAC & FROMAGE AVEC GRUYERE ET EMMENTAL \$16 (VG)

Morell Mushrooms, Macaroni with Gruyere Cheese

DINDE BRIOCHE \$15

Turkey, Sliced Brie, Cheese

Fresh Dijonnaise & Fresh House Salad

CHARCUTERIE ET FROMAGE \$25

Today's Selection of Cured Meats & Fresh Fruit, Honey, Nuts

L'AVOCAT DÉCHIQUETÉ SUR PAIN GRILLÉ

AVEC OEUF POCHÉ \$14

Smashed Avocado on Toast

with Poached Egg (VG) (DF)

+ add Prosciutto & Chevre \$17

FONDUE AU FROMAGE FRANÇAIS \$14

Fondue of Alpine Cheese, Toasted French Baguette, Seasonal Fruit, Grapes

CHAMPIGNONS GRILLEES ET BRIE \$15 (VG)

Grilled Mushroom, Brie Sandwich, Sourdough Bread, Pesto, Arugula

Should you have any dietary requirements or allergies, please ask for the Manager.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All prices displayed are subject to VAT and a 15% Service Charge.