



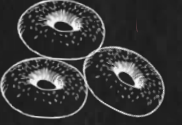
**BAGELS**  
Plain  
Everything  
Sesame Seed  
Cinnamon Raisin

Individual \$3.50  
1/2 Dozen \$ 20.00 | Dozen \$40.00



**ARTISAN CREAM CHEESE**  
Roasted Pepper  
Truffle  
Capers & Dill  
Chipotle  
Smoked Salmon  
Berry

2oz \$2.50 | 250g \$6.00



## BREAKFAST

**YAOURT GREC AVEC GRANOLA NOISETTE  
FRUITS DE SAISON ET MIEL**  
Greek Yogurt, Housemade Granola  
Seasonal Fruits, Local Honey  
\$18.00

**CHIA SEED PUDDING**  
Almond Milk, Coconut Milk, Berries  
Almonds, Local Honey  
\$16.00

**BREAKFAST BAGEL**  
Eggs Your Way, Bacon, Cheddar, Sesame Bagel  
\$21.00

**BREAKFAST SANDWICH**  
Creamy Scrambled Eggs, Cheddar  
Caramelized Onions, House Spicy Aioli  
Brioche  
\$22.00

**SEASONAL MARKET FRUIT BOWL**  
Lime, Honey  
\$14.00

**TOAST À L'AVOCAT**  
Smashed Avocado, Cherry Tomatoes  
Goat Cheese, Red Onions, Radishes  
Fresno Chili, Arugula, Sourdough  
\$21.00

**BACON HASH**  
Potatoes, Butternut Squash, Mushrooms, Onions  
Bell Peppers, Sauce Au Poivre, Parmesan  
Fried Eggs, House Spicy Aioli  
\$23.00

**BRIOCHE GUAVA FRENCH TOAST**  
Mixed Berries Compote, Crème Fraîche  
\$22.00

**QUICHE AUX TOMATES RÔTIES  
ET ÉPINARDS**  
Roasted Tomatoes, Spinach  
Mixed Greens Salad, Signature Vinaigrette  
\$20.00

**QUICHE BACON ET OIGNON**  
Bacon, Peppers, Onion, Mixed Greens Salad  
Signature Vinaigrette  
\$22.00

**SMOKED SALMON BAGEL**  
Cream Cheese, Dill, Capers, Red Onions  
Cucumber, Tomato, Everything Bagel  
\$24.00

**CROQUE MADAME**  
Sourdough, Cured Ham, Gruyère Cheese  
Béchamel, Fried Egg, Mixed Greens Salad  
Signature Vinaigrette  
\$24.00

## LUNCH

**AUBERGINE TABBOULEH**  
Eggplant, Quinoa, Cucumber, Cherry Tomatoes  
Parsley, Mint, Lemon Vinaigrette  
\$24.00

**SALAD DE BOEUF**  
Flat Iron Steak, Arugula, Shaved Parmesan  
Truffle Lemon Vinaigrette  
\$19.00

**PROSCIUTTO AND BURRATA TARTINE**  
Cherry Tomatoes, Basil Pesto  
Arugula, Parmesan  
\$24.00

**QUICHE AUX TOMATES RÔTIES  
ET ÉPINARDS**  
Roasted Tomatoes, Spinach  
Mixed Greens Salad, Signature Vinaigrette  
\$20.00

**QUICHE BACON ET OIGNON**  
Bacon, Peppers, Onion, Mixed Greens Salad  
Signature Vinaigrette  
\$22.00

**CROQUE POVENÇAL SANDWICH**  
Cured Ham, Gruyère, Béchamel, Tomato  
Piquillo Peppers, Basil, Baby Green Salad  
House Vinaigrette, Sourdough  
\$26.00

**FRENCH ONION SOUP**  
Brioche Croûton, Gruyère Crisp  
Fried Shallots  
\$16.00

**CORDON BLEU SANDWICH**  
Roasted Chicken, Cured Ham, Gruyère  
Parmesan Béchamel, Dijon, Arugula  
Baguette  
\$24.00

**LE BLT SANDWICH FRANÇAIS**  
Bacon, Brie, Lettuce, Tomato, Remoulade  
Baguette  
\$21.00

## DINNER

**FRENCH ONION SOUP**  
Brioche Croûton, Fried Shallot, Gruyère Crisps  
\$16.00

**LE BLT FRANÇAIS SANDWICH**  
Bacon, Brie, Lettuce, Tomato, Remoulade  
Baguette  
\$21.00

**CONFIT DE CANARD**  
Duck Confit, Polenta, Bordelaise Sauce  
Lemon-Goat Cheese Foam  
\$34.00

**SALMON MEUNIÈRE**  
Pan-Seared Salmon, Beurre Noisette, Capers  
Spinach, Dauphinoise Potatoes  
\$46.00

**SALADE VERTE**  
Blue Field Farms Local Greens, Cucumbers  
Radish, Onions, Vinaigrette  
\$19.00

**AUBERGINE TABBOULEH**  
Eggplant, Quinoa, Cucumber  
Cherry Tomatoes, Mint, Parsley  
Lemon Vinaigrette  
\$24.00

**CHARCUTERIE BOARD**  
Assortment of Cured Meats  
Artisan Cheeses  
\$32.00

**TARTARE DE BOEUF**  
Beef Tenderloin, Cornichons, Capers  
Cured Egg Yolk  
Horseradish Crème Fraîche  
\$26.00

**STEAK FRITES**  
Flat Iron Steak, Fries, Pepper Sauce  
\$48.00

**POULET RÔTI**  
Roasted Chicken, Herbes de Provence  
Brussels Sprouts, Bacon Lardon Jus  
\$42.00