

BREAKFAST 早餐

Petit Déjeuner - available all day - 全天候供應

 Vegetarian 素食  Vegan 素食主義者  Sustainable Seafood 可持續發展海鮮  GF Gluten Friendly 不含麩質

Café Crêpe Breakfast 78

精選早餐

2 any style eggs, bacon or sausage, and choice of: Sugar Butter, Cinnamon Sugar, Lemon Sugar, or Organic Strawberry Jam Crêpe

Breakfast Français 75

法式早餐

Fresh croissant, French style yoghurt, fresh berries; served with Nutella and jam

2 Eggs any style 85

自選雞蛋早餐

2 any eggs with bacon or sausage; served with hash browns, and choice of English muffin or toast

French Toast Crêpe with Brie 98

新鮮士多啤梨配布里芝士

Egg, pure maple syrup, brie, fresh strawberries, cinnamon, and icing sugar

Classic Eggs Benedict 108

經典班尼迪蛋

2 poached eggs, English muffin, Canadian back bacon, house-made hollandaise sauce, and hash browns

Substitute smoked salmon 25

Omelette Basque 88

大蝦配西班牙辣肉腸及車打芝士奄列

3 eggs with chorizo, shrimp, white cheddar, julienne peppers, and fried onions; with hash browns and choice of English muffin or toast

Omelette Barfleur 118

煙三文魚配牛油果及忌廉芝士奄列

3 eggs with smoked salmon, avocado, cream cheese, tomatoes, and red onion; with hash browns and choice of English muffin or toast

Omelette aux 3 fromage 78

芝士奄列三重奏

3 eggs with Swiss, white cheddar, brie, chives, with hash browns and choice of English muffin or toast

SIDES

Seasonal Fruit 時令水果.....	39
Bacon/Sausage (2 pieces) 燻肉/香腸.....	29
Egg 蛋.....	10
Toast - Multigrain/White 多士-麥/白.....	15
Hash Browns 薯餅.....	29
Croissant 牛角包.....	25

MAINS 主菜

Principaux - available after 11am - 上午11:00後供應

SHARED PLATES

Avocado Hummus Dip 88

牛油果鷹嘴豆醬配法式麵包

Avocado infused hummus, fresh French baguette; served with grape tomatoes

Baked Brie 118

焗布里芝士、黑莓醬及核桃番茄乾配法式麵包

Cast Iron baked brie, fresh French baguette, blackberry compote, walnut and sundried tomato chutney

Duck Rillettes 148

鴨肉醬配提子脆餅、新鮮牛油果及番茄

2 pieces of duck rillettes, served with fresh French baguette and house-made pickles.

Cauliflower Dip 88

椰菜花醬配法式麵包

Turmeric infused cauliflower dip, olive oil drizzle, fresh French baguette

Fromage Fort Baguette 118

焗布里芝士配法式麵包及無花果醬

Fresh French baguette, brie, Swiss, white cheddar; served with fig jam

Lamb Brochettes 168

香嫩烤羊肉串配西瓜薄荷番茄醬

3 slow roasted lamb brochettes; served with a mint salsa fresca and turmeric cayenne aioli

Additional brochette/ 另加烤羊肉一串 59

CHARCUTERIE BOARD 178

芝士、冷切肉拼盤配法式麵包

(2 - 3 people)

Ask your server for today's selection of meats and cheeses; served with olives, seasonal condiments, and fresh French baguette

85 each additional person / 每位額外另加

SOUP & SALAD

餐湯及沙律

Seasonal Soup 55

精選餐湯

Made fresh in-house

Signature Salad 98 GF

精選沙律

Fresh berries, radish, red onion, shredded carrots, baby kale; served with honey balsamic vinaigrette

Iberian Superfood Salad 128 GF

超級食物沙律

Dill seasoned chick peas and carrots, quinoa, avocado, French lentils, blueberries, walnuts, flax seed, baby kale; sides of balsamic dressing, and orange olive oil dressing

Mediterranean Chicken Salad 119

地中海烤雞沙律

Moroccan spiced chicken with chickpeas, dates, radishes, grapes, greens, and pumpkin seeds; finished with pumpkin seed dressing

Niçoise Salad 108

吞拿魚尼斯沙律

Seared Tuna loin, boiled egg, yukon gold potatoes, French beans, black olives, capers, arugula, tomatoes and niçoise dressing

BURGER & BAGUETTES

漢堡包及法式三文治

Signature Burger 139

精選漢堡

House-made patty, sliced white cheddar, mushrooms, bacon, tomato slice, red onion, arugula, mustard fig aioli, and Portuguese bun / brioche bun

Roquefort Burger 119

羊奶藍芝士漢堡

House-made patty, pancetta, caramelized onions, crumbled blue cheese, tomato slice, arugula, mustard fig aioli, and Portuguese bun

Portabella Mushroom Burger 98

烤大啡蘑菇素漢堡

Balsamic marinated portabella mushroom cap; with sundried tomato and walnut chutney, gruyere, arugula, and Portuguese bun

Ham & Cheese Baguette 78

火腿芝士法式三文治

Sliced Swiss, hand cut pork hip, dijon butter, arugula, and house-made pickle

Pan Bagnat 88

香煎吞拿魚配火箭菜法式三文治

Seared Tuna loin, boiled egg, shaved red onion, arugula, olives, and niçoise dressing

Chicken, Brie & Pear Baguette 88

烤雞配軟啤梨及甫理芝士法式三文治

Chicken breast, brie, pear, dijon butter, and arugula

PASTAS

意粉

4 Cheese Cavatappi 149

芝士扭扭粉四重奏

Fontina, gruyere, white cheddar, grana padano with a parmesan cream

Cavatappi de Cannes 168

蒜香欖油蝦肉意粉

Cavatappi or Linguine, shrimp, olive oil, garlic, tomatoes, lemon juice, crushed chilli

Lenticchie de Marseille 99

法式醬汁扁意粉

Linguine and French green lentil pasta, chickpeas, tossed in a southern French style tomato sauce

Add chicken \$39/ shrimp \$59/ Whole Live lobster \$200
配雞另加\$35/ 配蝦另加\$59/ 配全隻新鮮龍蝦\$200

Lobster Linguine 229

新鮮龍蝦肉扁意粉

Fresh, out of shell lobster tail, linguine pasta, olive oil, parsley, lemon juice, and cracked red chillis

Classic Chicken Strips 95

經典炸雞柳

Breaded chicken tenders, house-made sauce; served with our classic French fries

SIDES

French Beans 法邊豆.....	59	Tuna 吞拿魚.....	49	Salad 沙律.....	39
Sautéed Spinach 炒菠菜.....	49	Shrimp 蝦.....	59	Cup of Soup 精選餐湯.....	39
Fries 薯條.....	29	Lamb Brochette 烤羊肉串.....	59	Pancetta 意大利燻肉.....	39
		Duck Rillettes 鴨肉醬.....	49		

CRÊPES 法式薄餅

Our crêpes are made with an authentic Parisian crêpe recipe and handcrafted to perfection by one of our specially trained crêpe chefs.
我們的法式薄餅用正宗巴黎配方製作而成並由我們經過專業培訓的法式薄餅廚師手工精製而成。

Vegetarian 素食 Sustainable Seafood 可持續發展海鮮

SIGNATURE SAVOURY 咸味法式薄餅

Crepe Français 159

油封鴨配格魯耶爾芝士

Pulled duck confit with Gruyere cheese, fresh thyme, caramelized onions, and Dijon mustard; crème fraiche and fresh chives

Boeuf Fumé 125

煙熏牛肉配瑞士芝士

Smoked meat, Swiss, mushrooms, creamy dijon mustard

Le Club 95

公司法式薄餅

Marinated slow-roasted chicken, Swiss, bacon, fresh tomatoes, with mayonnaise

Original Cheese 55

原味芝士

A traditional savoury crêpe with your choice of cheese

Lobster Newberg 189

龍蝦配紐堡醬

Fresh, pulled lobster meat, original recipe Newberg sauce and grenolata, topped with fresh lobster claw meat

West Coast 125

煙三文魚配奶油芝士

BC sockeye smoked salmon, cream cheese, red onion, spinach

Perpignan Chorizo 115

辣肉腸、蝦配白車打芝士

Chorizo, shrimp, white cheddar, julienne peppers, and fried onions

Le Végétarian 85

素菜法式薄餅

Baby spinach, mushrooms, fresh tomatoes, and crumbled feta

ADD ONS

Smoked Ham 煙火腿.....	15
Roasted Chicken 烤雞.....	25
Spinach 鮮嫩菠菜.....	25
Sautéed peppers and onions 炒辣椒及洋蔥.....	15
Cream Cheese 奶油芝士.....	19
Pear 梨.....	15
Feta / White Cheddar / Swiss.....	19
羊奶芝士、白車打芝士、瑞士芝士	
Brie 布里芝士.....	25
Smoked Meat / Chorizo 煙燻牛肉/辣肉腸.....	25
Prosciutto / Smoked Salmon.....	38
風乾火腿/煙三文魚	

SÉLECTION DE CHARCUTERIE 精選肉類選擇

Ham & White Cheddar 69

火腿及白車打芝士

Recommended with

Dijon 法式芥末.....	10
Arugula 火箭菜.....	19
Bacon 煙肉.....	19

Prosciutto & Brie 79

義大利風乾火腿及布里芝士

Recommended with

Basil Purée 羅勒醬.....	15
Tomatoes 番茄.....	15
Egg 蛋.....	10

Chicken & Swiss 69

烤雞及瑞士芝士

Recommended with

Mushrooms 蘑菇.....	25
Creamy Parmesan Sauce 奶油巴馬臣芝士醬.....	15
Avocado 牛油果.....	25

SIDES

French Beans 法邊豆.....	59	Fries 薯條.....	29	Salad 沙律.....	39
Sautéed Spinach 炒菠菜.....	49	Cup of Soup 精選餐湯.....	39		

SIGNATURE SWEET 甜味法式薄餅

Fresh Strawberry and Banana 85

新鮮草莓及香蕉

Fresh sliced strawberries and bananas with sugar

Peach Cobbler 95

黃桃配藍莓醬及香草雪糕

House-made blueberry coulis, peaches; with roasted cobbler topping and a scoop of vanilla ice cream

Pear and Salted Caramel 78

肉桂烤啤梨配鹽味焦糖醬

Cinnamon roasted pear, crushed hazelnuts; with house-made salted caramel

Cinnamon Bun 89

肉桂配甜酒及香草忌廉芝士

Rum raisin sauce, vanilla cream cheese icing, cinnamon bun style crêpe

Crepe Grecque 105

開心果、核桃及蜂巢配香草雪糕

Lemon sugar walnut crepe; finished with baklava, pistachio, whole honey comb, vanilla ice cream, and icing sugar

Bon Enfants 78

榛子奶油配繽紛樂古力及香草威化

Kinder Bueno garnish, hazelnut cream, vanilla wafers, dark chocolate sauce

Original Sweet 39

經典甜食

Your choice of Lemon Sugar, Sugar Butter, Cinnamon Sugar, or Strawberry Jam

Cheesecake 88

芝士蛋糕味

Ask your server for the current selection

ADD ONS

Ice Cream Scoop 雪糕球.....	25
Nuts 果仁.....	15
House-made Whipping Cream 奶油.....	15
Cream Cheese 忌廉芝士.....	19
Strawberry Jam 草莓醬.....	15
Dark / Nutella / White Chocolate.....	25
黑朱古力/榛子醬/白朱古力	

SÉLECTION DE CHOCOLAT 精選朱古力選擇

Noir Callebaut 55

黑朱古力

Recommended with

Fresh Strawberries 新鮮草莓.....	38
Almonds 杏仁.....	15
Salted Caramel Sauce 鹽味焦糖醬.....	15

Nutella 55

榛子醬

Recommended with

Banana 香蕉.....	19
Hazelnuts 榛子.....	15
Coconut 椰子絲.....	15

Blanc 55

白朱古力

Recommended with

Fresh Blueberries 新鮮藍莓.....	29
Macadamia Nuts 夏威夷果仁.....	15
Nougat 鳥結糖.....	19

All prices are subject to 10% Service Charge
所有價格需另收10%服務費