

	8 oz	12 oz	16 oz
Americano	3.5	4	4.5
Espresso	3.5	4	
Espresso Macchiato	4	4.5	
Cappuccino	4	4.5	
	12 oz	16 oz	
Café Nutella Latte	5	6.5	
Café Latte	4.5	5.5	
Café Mocha	4.5	6	

Premium Brewed			3.5
Substitute Soy Milk.....	0.5	Add Flavour	0.5
Almond Milk.....	0.5	Almond, Caramel, Hazelnut Vanilla,	
Add Espresso Shot.....	0.5	Sugar-free Vanilla	

HOT BEVERAGES

	Standard	Large
Nutella Hot Chocolate	4.5	5.5
Hot Chocolate	4	5.5
Chai	4	5.5
Chai Latte	4	5.5
Steamed Milk	4	5
Mighty Leaf Tea		4
<i>Organic Irish Breakfast, Organic Earl Grey, Tropical Green, Chamomile Citrus, Organic Mint, Organic African Nectar, Organic Spring Jasmine</i>		

COLD BEVERAGES

Limonata	3.5	Mineral Water	2.5
Orangina	4.5	Milk	5
Orange Juice	4.5	Chocolate Milk	5
Tropicana Apple Juice	4	Nutella Milk	5.5
Juices	4	Pop	3
Cranberry, Pineapple, Tomato		Pepsi, Pepsi Zero, 7 up, Ginger Ale,	
Perrier	3.5	Brisk Iced Tea, Club Soda, Lemon Lemon	

MILKSHAKES

Nutella	7.5	Strawberry	6.5	Chocolate	6.5	Vanilla	6.5
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CRÊPES

Our crêpes are made with an authentic Parisian crêpe recipe and handcrafted to perfection by one of our specially trained crêpe chefs.

 Vegetarian  Sustainable Seafood


SIGNATURE SAVOURY

Le Club 12
Marinated slow-roasted chicken, Swiss, bacon, fresh tomatoes, with mayonnaise

Le Végétarian 11 
Baby spinach, mushrooms, fresh tomatoes, and crumbled feta cheese

French Polynesian 12.5 
Seared tuna loin on top of a crêpe with chili lime yoghurt, pineapple, cucumber, tomatoes and shredded coconut

Duck l’Orange 14.5
Duck confit, fontina cheese, caramelized onions, orange sauce and chives

West Coast 13 
BC sockeye smoked salmon, cream cheese, red onion, spinach

Boeuf Fumé 12.5
Montreal smoked meat, Swiss, mushrooms, creamy dijon mustard

Perpignan Chorizo 13
Chorizo, shrimp, white cheddar, julienne peppers, and fried onions

Original Cheese 8
A traditional savoury crêpe with your choice of cheese

ADD ONS

Smoked Ham 2	Pear 2
Roasted Chicken 3	Feta / White Cheddar / Swiss 2.5
Spinach 1.5	Brie 3.5
Sautéed peppers and onions 1.5	Smoked Meat / Chorizo 3
Cream Cheese 2	Prosciutto / Smoked Salmon 3.5

SÉLECTION DE CHARCUTERIE

Ham & White Cheddar 9.5	Prosciutto & Brie 9.5	Chicken & Swiss 9.5
Recommended with	Recommended with	Recommended with
Dijon 1	Basil Purée 1	Mushrooms 2
Arugula 1.5	Tomatoes 1.5	Creamy Parmesan Sauce 2.5
Bacon 2	Egg 2	Avocado 3

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SIGNATURE SWEET

Fresh Strawberry and Banana 10
Fresh sliced strawberries and bananas with sugar

Peach Cobbler 11.5
House-made blueberry coulis, peaches; with roasted cobbler topping and a scoop of vanilla ice cream

Pear and Salted Caramel 11.5
Cinnamon roasted pear, crushed hazelnuts; with house-made salted caramel

Cinnamon Bun 10
Rum raisin sauce, vanilla cream cheese icing, cinnamon bun style crêpe

Cheesecake 11
Ask your server for the current selection

Bon Enfants 12
Kinder Bueno garnish, hazelnut cream, vanilla wafers, dark chocolate sauce

French Toast with Brie 12
Free-run eggs, pure maple syrup, brie, sliced strawberries, with cinnamon and icing sugar

Original Sweet 6
Your choice of Lemon Sugar, Sugar Butter, Cinnamon Sugar, or Organic Strawberry Jam

ADD ONS



Ice Cream Scoop 2	Cream Cheese 2
Nuts 1.5	Organic Strawberry Jam 1.5
House-made Whipping Cream 2	Dark / Nutella / White Chocolate 2.5

SÉLECTION DE CHOCOLAT

Noir Callebaut 7.5	Nutella 7.5	Blanc 7.5
Recommended with	Recommended with	Recommended with
Fresh Strawberries 2.5	Banana 2	Blueberries 2.5
Almonds 1.5	Hazelnuts 1.5	Macadamia Nuts 1.5
Salted Caramel Sauce 2	Coconut 1	Nougat 2



BREAKFAST



Available until 3pm


 Vegetarian  Vegan  Sustainable Seafood  Gluten Friendly

Breakfast Francais 11
French croissant, French style yoghurt, fresh berries; served with Nutella and jam

SALAD

Signature Salad 12  
Fresh berries, radish, red onion, shredded carrots, baby kale; served with honey balsamic vinaigrette

Iberian Superfood Salad 14  
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

Niçoise Salad 15 
Seared tuna loin, boiled egg, yukon gold potatoes, French beans, black olives, capers, arugula, tomatoesand niçoise dressing

BAGUETTES

Ham & Cheese Baguette 10.5
Sliced Swiss, hand cut pork hip, dijon butter, arugula, and house-made pickle

Pan Bagnat 13 
Seared tuna loin, boiled egg, shaved red onion, arugula, olives, and niçoise dressing

Chicken, Brie & Pear Baguette 12
Chicken breast, brie, pear, dijon butter, and arugula