

BREAKFAST

Petit Déjeuner - available until 3pm

 Vegetarian  Vegan  Sustainable Seafood **GF** Gluten Free/Buckwheat (+1)

2 Free-Run Eggs 12

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

Add original sweet crêpe 3

French Toast Crêpe with Brie 12

Free-run egg, pure maple syrup, brie, fresh strawberries, cinnamon, and icing sugar

Classic Eggs Benedict 13

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

Substitute BC smoked sockeye salmon 2

Breakfast Français 11

Fresh croissant, French style yoghurt; served with Nutella

Le Sunrise Crêpe 12

Scrambled eggs, bacon, spinach, avocado, Swiss, and mayonnaise

Omelette aux 3 fromage 13

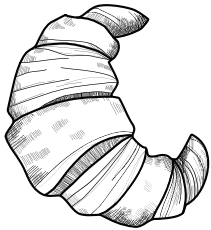
3 eggs with Swiss, white cheddar, brie, chives, with hash browns and choice of English muffin or toast

Omelette Basque 15

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

Omelette Normandie 14

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



SIDES

Seasonal Fruit	5
Bacon/Sausage (2 pieces)	2
Free-Run Egg	2.5
Toast - Multigrain/White	2.5
Hash Browns	4
Croissant	4

MAINS

Principaux- available after 11am

SHARED PLATES

Avocado Hummus Dip 10

Avocado infused hummus, crostini; served with grape tomatoes

Baked Brie 11

Cast Iron baked brie, crostini, blackberry compote, walnut and sundried tomato chutney

Duck Pâté 13

Duck pâté served with crostini and cornichons

Charcuterie Board 16

(2-3 people)
Chorizo, salami, duck pâté, blue cheese, brie, served with olives, mustard fig aioli, and fresh French baguette
8 each additional person

BAGUETTES

Ham & Cheese 10.5

Sliced Swiss, ham hip, dijon butter, arugula, and pickle

Chicken, Brie & Pear 12

Roasted chicken, brie, pear, dijon butter, and arugula

Pan Bagnat 11.5

Sustainable tuna, boiled egg, shaved red onion, arugula, olives, and niçoise dressing

Moulin Rouge 12.5

Duck confit, brie, balsamic macerated Bing cherries, and arugula



SOUP & SALAD

Seasonal Soup 6

Garden Salad 12 **GF**

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

Iberian Superfood Salad 14 **GF**

Moorish spiced chickpeas and carrots, red quinoa, raisins, blueberries, walnuts, flaxseed; with an orange olive oil

Niçoise Salad 15

Sustainable tuna, boiled egg, yukon gold potatoes, French beans, black olives, capers, arugula, tomatoes and niçoise dressing

Keto Cobb Salad 14 **GF**

Ham hip, egg, blue cheese, spinach, avocado, bacon, tomatoes; served with a keto friendly dressing

ENTRÉE'S

Signature Burger 16

6oz patty, sliced white cheddar, mushrooms, bacon, tomato slice, red onion, arugula, mustard fig aioli, and Portuguese bun

Roquefort Burger 15

6oz patty, pancetta, caramelized onions, crumbled blue cheese, tomato, arugula, mustard fig aioli, and Portuguese bun

4 Cheese Cavatappi Pasta 14

Gruyere, white cheddar, grana padano with a parmesan cream

Cavatappi de Cannes Pasta 15

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

Classic Chicken Strips 11.5

Breaded chicken tenders, served with our classic French fries

SIDES

Fries	3	Salad	4	Cup of Soup	3.5
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