

- COCKTAILS 16 -

**SPRITZ NORMAND**

salers, crème de pomme, coquerel fine, champagne

**MIME MARCEAU**

comoz blanc, bache-gabrielsen tre kors, absinthe, champagne

**MON AMER**

gabriel boudier gin, aperol, cloosterbitter, grapefruit, champagne

**GITANE**

trois rivières blanc, cloosterbitter, pineapple, lime cordial

**HERBES DE PROVENCE**

four roses bourbon, quintinye rouge, beerenburger, crème de cassis

- CARAFE -

**BLANC  
BORDEAUX BLANC**

verre 9.00 / carafe 24.00

**ROSÉ  
CÔTES DE PROVENCE**

verre 10.00 / carafe 28.00

**ROUGE  
CHEVERNY**

verre 10.00 / carafe 29.00

**BOISSONS**

Coffee 5

Cafe au Lait 5.50/7.00

Espresso 5

Macchiato 5.50

Cappucino 6

Latte 6

Matcha Latte 6.50

Chai Latte 6.50

Delice au Chocolat 6.50/8.00

Selection of Hot Tea 6

CAFE - COMPTOIR - RESTAURANT

**HORS D'OEUVRES**

- 6 Oysters\* ..... 21.00
- Tuna Crudo\* sauce ravigote ..... 24.00
- Salmon Tartare Crudité\* ..... 18.00
- Shrimp Cocktail ..... 22.00
- Herring warm potatoes ..... 16.00
- Sardines Bordier butter ..... 19.00
- Crab and Avocado frisée, lemon aioli ..... 24.00
- Pâté de Campagne ..... 16.00
- Steak Tartare\* ..... 17.00/24.00
- Onion Soup gratinée ..... 15.00
- Escargots garlic-parsley butter ..... 18.00

**SALADES**

- Salade Verte haricots verts, radishes ..... 15.00
- Beet Salad horseradish, crème fraîche ..... 16.00
- Salade Niçoise confit tuna, dijon vinaigrette ..... 26.00
- Chicken Paillard almonds, picholine olives ..... 24.00

**SANDWICHES**

- Cheeseburger à l'Américaine\* ..... 22.00
- Tuna Sandwich 'Tunisian style' niçoise olives ... 15.00
- Grilled Chicken bacon, black pepper aioli ..... 22.00
- Steak Sandwich\* onions, gruyère, aioli ..... 29.00
- Heirloom Tomato Tartine cloumage, basil ..... 17.00

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we are afraid we cannot always guarantee meeting your needs.  
090719

**STEAK FRITES**

- Hanger\* maître d'hôtel butter ..... 33.00
- Filet\* sauce au poivre ..... 49.00

**BRUNCH**

- Two Eggs Any Style choice of meat, pommes tapeés . . 17.00
- Eggs Benedict parisian ham, hollandaise . . . . . 22.00
- Eggs Norwegian smoked salmon, hollandaise . . 24.00
- Egg and Avocado poached egg, crème fraîche, toast .16.00
- Baked Eggs and Asparagus herbed crème . . . . . 17.00
- Gruyère Omelette fines herbes ..... 17.00
- Egg White Omelette gruyère, ratatouille . . . . . 19.00
- Quiche Florentine ..... 17.00
- Ham and Cheese Crêpe gruyère, sunnyside up egg . .21.00
- Croque Monsieur / Croque Madame (+\$1) . . . . 18.00
- Steak and Eggs\* sunny side up, potatoes . . . . . 26.00
- Buttermilk Pancakes maple syrup ..... 17.00
- Belgian Waffle berries, crème chantilly . . . . . 16.00
- Yogurt and Granola blueberry compote . . . . . 12.00
- Smoked Salmon traditional garnish, bagel . . . . . 21.00

**ENTRÉES**

- Moules Frites white wine, garlic ..... 26.00
- Grilled Salmon\* sorrel, cucumbers. . . . . 32.00
- Trout Amandine haricots verts, brown butter . . . . 30.00
- Half Roasted Chicken pomme purée . . . . . 28.00

- VIENNOISERIE -

- Croissant 3.00
- Pain au Chocolat 3.50
- Apricot Bostock 4.00
- Financier aux Noisettes 4.00
- Gâteau à l'huile d'olive 4.00
- Pastry Basket 16.00

- GARNITURES -

- Fresh Grapefruit 5.00
- Avocado 5.00
- Bacon 8.00
- Pork Sausage 8.00
- Turkey Sausage 8.00
- Sautéed Spinach 9.00
- Pommes Tapeés 7.00
- Pommes Frites 10.00
- Gratin de Macaroni Parisian Ham 14.00

**FROMAGES PASTIS**

A SELECTION OF CHEESES.  
C'EST DÉLICIEUX.  
SELECT 3 OR 5 - \$6 EACH

BREAKFAST	MONDAY - FRIDAY	7.30 AM - 11.00 AM
LUNCH	MONDAY - FRIDAY	11.30 AM - 4.00 PM
DINNER	SUNDAY - WEDNESDAY 5.00 PM - 11.00 PM THURSDAY - SATURDAY 5.00 PM - 12.00 AM	
BRUNCH	SATURDAY - SUNDAY	9.00 AM - 4.00 PM