

# Daily Breakfast

## MENU

### \$14 **Oeufs Cocottes**

Baked eggs, smoked black cod, asparagus, lemon potatoes, goat cheese.  
Shaved fennel, tomato, dill salad. Grilled focaccia.

### \$13 **Tortilla**

Baked eggs, chorizo, shrimp, red pepper, cilantro, olives, avocado. Charred tomato, corn salsa. Grilled focaccia.

### \$12 **Libanais**

Soft boiled egg, chickpea salad, baba ganoush, tabouleh. Fried pita bread.

### \$15 **Cassoulet**

2 fried eggs, baked beans, duck sausage, bacon, andouille sausage. Grilled focaccia.

### \$13 **Tagine**

2 poached eggs, spicy tomato stew, red pepper, merguez sausage, moroccan olives, cilantro. Fried pita bread.

### \$15 **Fricasse**

2 fried eggs, braised short ribs, roasted potatoes, caramelized onions, arugula,  
smoked applewood cheddar. Grilled focaccia.

### \$12 **La Santé**

Soft Boiled egg, heirloom tomato, avocado, prosciutto, extra virgin olive oil, grilled focaccia.

### \$12 **l'Omlette du Matin**

New selection of seasonal ingredients daily

### SIDES

\$2 Free Range egg

\$4 Baked beans

\$5 Merguez

\$5 Chorizo

\$3 Fried Pita

\$4 Roasted Potatoes

\$5 Duck sausage

\$5 Andouille (sausage)

\$3 Grilled focaccia

\$3 Side fruit

\$4 Bacon

### \$3.15 **Waffle + \$1 Topping**

Dark chocolate

Pistachio white chocolate

Maple syrup

Mixed berry compote

Raspberry caramel

Yogurt

Lavender milk chocolate

Fig orange marmalade

\$8 **Granola, fruit + yogurt**

\$5 **Fresh Fruit**

### . Beer .

\$14 **ROGUE MORIMOTO SOBA ALE** - toasty nutty sensation with medium body and good hop bitterness

\$7 **PALM** - Everyday Belgian ale clean crisp slightly sweet.

\$7 **PYRAMID Apricot Weizen Ale** - The gold medalist of fruit beers, wheat ale with aroma and flavour of apricots.

\$7 **ANCHOR STEAM** - Perfect amber hue. Fresh citrusy/herbal with well balanced caramel finish.

\$7 **BROOKLYN PENNANT ALE** - Traditional english style pale ale. Honey coloured with crisp malt finish.

\$7 **ASAHI SUPER DRY** - Super dry crisp clean drink up.

# Weekday Lunch

## MENU

- \$8 La Fetouch**  
Tomato, cucumber, mixed green, fried pita, parsley, mint, sumac dressing.
- \$12 Antipasto**  
Grilled vegetables, black olive tapenade, bocconcini, heirloom tomato salad, parmesan crouton.
- \$14 Bouillabaise**  
Saffron spiced fish soup, halibut, prawns, vegetables, wild rice, avocado.
- \$15 Les Merguez**  
Flat bread wrapped roasted merguez sausage, baba ganoush, haloumi cheese, grilled eggplant, tabbouleh.
- \$14 Les Boulettes**  
Spicy Moroccan meatballs, roasted vegetables. Houmus, yogurt, cucumber salad. Grilled Foccacia
- \$15 Jambon et Fromage**  
Pulled Karabuda pork, morbier cheese, cherry compote, toasted fruit and nut bread.  
Belgian endive, pecan, watercress salad.
- \$15 Fricasse**  
2 fried eggs, braised short ribs, roasted potatoes, caramelized onions, arugula, smoked applewood cheddar.
- \$14 Les Nouilles**  
New selection of noodles and seasonal ingredients daily.
- \$14 Le Poulet**  
Roasted chicken, Ají chilli, grilled ciabatta bread. Romain lettuce, olives, tomatoes, avocado, cilantro salad.

### SIDES

\$4	Houmus	\$4	Tabbouleh		
\$4	Cucumber salad	\$4	Baba ganoush	\$4	Black olive tapenade
\$3	Fried pita	\$3	Grilled foccacia	\$5	Mixed olives

### *. Wine .*

		GLS.	BTL.
<b>WHITES</b>	<b>La Frenz Semillon 2007</b> Naramata Bench, B.C. Canada	\$9	\$36
	<b>Paul Mas Viognier 2006</b> Languedoc, France	\$7	\$28
	<b>Balthasar Ress Riesling 2007</b> Rheingau, Germany	\$8	\$32
	<b>Chamdeville Brut Blanc MV</b> Bordeaux, France	\$8	\$30
<b>RED</b>	<b>Altos Malbec 2006</b> Mendoza, Argentina	\$8	\$32
	<b>Pedro Pergolas Old Vines Tempranillo 2004</b> Valdepenas, Spain	\$7	\$28
	<b>Maurel Vedeau Pinot Noir 2006</b> Languedoc, France	\$9	\$36