

BRUNCH

EGGS

add fresh citrus fruits \$5

TWO EGGS ANY STYLE \$15

toasted baguette, provence breakfast potatoes, your choice of: bacon or roasted vegetables or smoked salmon or barese sausages or herbed turkey sausage

CHORIZO SCRAMBLE \$15

herbs, spanish chorizo sausage, piquillo peppers, marinated tomatoes, gruyère cheese, toasted baguette, provence breakfast potatoes

HAM AND CHEESE OMELET \$15

black forest ham, gruyère cheese, fresh herbs, provence breakfast potatoes

CRAB AND LOBSTER OMELET \$24

arugula, grape tomatoes, hollandaise sauce, provence breakfast potatoes

VEGETARIAN OMELET \$15

spinach, marinated tomatoes, basil goat cheese, provence breakfast potatoes

SMOKED SALMON BENEDICT \$16 P

corn pancakes, hollandaise sauce, provence breakfast potatoes

CROQUE MONSIEUR BENEDICT \$15 P

black forest ham, gruyère cheese, sundried tomato butter on focaccia, hollandaise sauce, provence breakfast potatoes

CRAB CAKE BENEDICT \$20 P

crab and shrimp cakes, hollandaise sauce, provence breakfast potatoes

SAVOURY WAFFLE VEGETARIAN BENEDICT \$16

broccolini, marinated tomatoes, gruyère cheese, mixed greens



SWEET

FRESH BAKED GOODS \$14

a basket of fresh baking with jam and butter

BELGIAN SUGAR WAFFLES \$16

cream cheese mixed berry compote, lime zest, whipped cream

FRENCH TOASTED BAGUETTE \$16 P

cinnamon sugar, maple syrup, whipped cream
add mixed berry compote \$5

YOGURT AND GRANOLA \$13

mixed berry compote

BAKED PROVENCE PANCAKE \$15

your choice of: lavender butter and maple syrup or double smoked bacon with cinnamon cream cheese or mixed berry compote with whipped cream



SAVOURY

GRILLED CHICKEN CRÊPES \$16 P

kale, mixed mushrooms, velouté, fresh herbs, gruyère cheese, virgin tomato sauce

SEAFOOD CRÊPES \$17

fish, scallops, shrimp, spinach, marinated tomatoes, velouté, virgin tomato sauce

MEDITERRANEAN FRITTATA \$16

roasted bell peppers, marinated tomatoes, spinach, potato, feta cheese, kalamata olives, mixed greens

GREAT CANADIAN FRITTATA \$16

maple bacon, black forest ham, potato, mushrooms, gruyère cheese, mixed greens

GRILLED STEELHEAD AND EGGS \$19

poached eggs, grilled tomato slices, sautéed kale, mushrooms and tomatoes, thyme and mustard velouté

SMOKED SALMON BAGUETTE \$14

smoked salmon, dill cream cheese, capers, red onions, virgin tomato sauce, mixed greens

WILD MUSHROOM RAVIOLI \$22 P

white wine, butter sauce, garlic, fresh tomato, herbs
add truffled mushrooms \$10 | add grilled chicken \$10
add grilled prawns \$12 | add grilled scallops \$16

PRAWN AND SCALLOP SPAGHETTINI \$24 P

plum tomato sauce, roasted garlic, white wine, fresh herbs

BAKED CANNELONI \$22

ground beef, rosé sauce, gruyère cheese
add mixed greens \$5

MEDITERRANEAN CAESAR SALAD \$16

focaccia crouton, grilled smoked duck breast, house made dressing
add grilled chicken \$10 | add baby shrimp \$12
add grilled prawns \$12 | add grilled scallops \$16

WARM GOAT CHEESE SALAD \$18 P

herbes de provence crusted, mixed greens, beurre blanc, balsamic reduction
add grilled chicken \$10 | add baby shrimp \$12
add grilled prawns \$12 | add grilled scallops \$16

PROVENCE PANINI \$17

baguette, goat cheese, pesto, sundried tomato, prosciutto ham, mixed greens
add tomato \$5

GRILLED CHICKEN & UPPERBENCH BRIE PANINI \$17

baguette, provençal mushrooms, dijon mustard, mixed greens
add bacon \$5 | add tomato \$5



SIDES

½ BAGUETTE \$5

with butter

TOASTED BAGUETTE \$4

with butter and jam

GLUTEN FREE BAGEL \$5

with butter and jam

GREEK STYLE YOGURT \$5

with honey

HOLLANDAISE SAUCE \$3

FRESH CITRUS FRUITS \$5

DILL CREAM CHEESE \$2

PROVENCE BREAKFAST POTATOES \$5

MAPLE BACON \$5

BARESE SAUSAGES \$5

HERBED TURKEY SAUSAGE \$5

SMOKED SALMON \$5

ROASTED VEGETABLES \$8



Items marked with this symbol are Provence specialties.



Ask your server about our locally sourced ingredients.

Parties of 8 or more people a 18% gratuity will be added to the bill. | Separate bills are not available for groups larger than 8. Please be aware that a fee may apply to any substitutions or alterations.