

BRUNCH



EGGS

add fresh berries \$9

TWO EGGS ANY STYLE \$15

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

CHORIZO SCRAMBLE \$15

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

HAM AND CHEESE OMELET \$15

black forest ham, gruyère cheese, fresh herbs, provençal roasted tomato, provence breakfast potatoes

VEGETARIAN OMELET \$15

spinach, marinated tomatoes, basil goat cheese, provençal roasted tomato, provence breakfast potatoes

EGG WHITE OMELET \$17

asparagus, sundried tomato, dill cream cheese, provençal roasted tomato, mixed greens

CRAB AND LOBSTER OMELET \$24

arugula, grape tomatoes, hollandaise sauce, provençal roasted tomato, provence breakfast potatoes

SMOKED SALMON BENEDICT \$16 ^P

corn pancakes, hollandaise sauce, provençal roasted tomato, provence breakfast potatoes

CROQUE MONSIEUR BENEDICT \$16 ^P

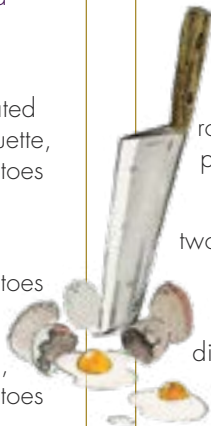
black forest ham, gruyère cheese, sundried tomato butter on focaccia, hollandaise sauce, provençal roasted tomato, provence breakfast potatoes

SAVOURY WAFFLE VEGETARIAN BENEDICT \$17

grilled asparagus, smashed avocado, virgin tomato sauce, hollandaise sauce, provençal roasted tomato, mixed greens

CRAB CAKE BENEDICT \$20 ^P

crab and shrimp cakes, hollandaise sauce, provençal roasted tomato, provence breakfast potatoes



SAVOURY

GRILLED CHICKEN CRÊPES \$16 ^P

asparagus, mixed mushrooms, velouté, fresh herbs, gruyère cheese, provençal roasted tomato

SEAFOOD CRÊPES \$17

fish, scallops, shrimp, spinach, marinated tomatoes, velouté, provençal roasted tomato

MEDITERRANEAN FRITTATA \$16

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

GRILLED STEELHEAD AND EGGS \$19

two poached eggs, avocado, bamboo rice, provençal roasted tomato, sundried tomato beurre blanc

SMOKED STEELHEAD BAGUETTE \$14

dill cream cheese, capers, red onions, 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 \$16 | add grilled scallops \$16

PRAWN AND SCALLOP SPAGHETTINI \$25

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

BAKED CANNELONI \$22

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

MEDITERRANEAN CAESAR SALAD \$16

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

HERBES DE PROVENCE CRUSTED GOAT CHEESE \$18 ^P

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

BRUNCH PANINI \$17

baguette, scrambled eggs, bacon, iceberg lettuce, grilled green onions, gruyère cheese, charred onion aioli, virgin tomato sauce, mixed greens
add avocado \$5

GRILLED CHICKEN AND UPPERBENCH BRIE PANINI \$17

baguette, provençal mushrooms, dijon mustard, mixed greens
add bacon \$5½ | add tomato \$5

SIDES

½ BAGUETTE IN A BAG \$5
with butter

DILL CREAM CHEESE \$2

TOASTED BAGUETTE \$5
with butter and jam

PROVENCE BREAKFAST
POTATOES \$5

GLUTEN FREE BAGEL \$5
with butter and jam

BACON \$5½

GREEK STYLE YOGURT \$5
with honey

BARESE SAUSAGE \$5½

HOLLANDAISE SAUCE \$3

HERBED TURKEY
SAUSAGE \$5½

PRESSED MELONS \$5

SMOKED STEELHEAD \$5½

FRESH BERRIES \$9

ROASTED VEGETABLES \$8

½ AVOCADO \$5

PROVENÇAL ROASTED
TOMATO \$3

SUBSTITUTE EGG WHITES \$2



SWEET

FRESH BAKED GOODS \$15

a basket of fresh baking with jam and butter

BELGIAN SUGAR WAFFLES \$15

raspberry maple coulis, whipped cream
add sautéed raspberries \$6 | add fresh berries \$9

FRENCH TOASTED BAGUETTE \$15 ^P

cinnamon sugar, maple syrup, whipped cream
add sautéed raspberries \$6 | add fresh berries \$9

GRAND MARNIER MARINATED BERRY PARFAIT \$14

mixed berries, granola, yogurt, fresh mint, orange zest



Items marked with this symbol are Provence Specialties.

Parties of Parties of 8 or more people an 18% gratuity will be added to the bill. Separate bills are not available for groups larger than 8. A fee may apply to any substitutions or alterations. Outside food and drink are not permitted in the restaurant. As per Vancouver Coastal Health regulations, all animals must be kept outside the patio railing with the exception of PADS or BC & Alberta Guide Dog Services certified assistance animals.