

**APPETIZERS**

**MAMIE SUZANNE'S FISH SOUP \$16**  
bold fish broth, crostini, gruyère et la rouille

**SOUPE DU CHEF \$14**  
chef's daily creation

**PROVENÇAL SAMPLER \$14**  
white anchovies with garlic and parsley  
black olive and anchovy tapenade  
red pepper and chickpea purée  
olive oil baked ciabatta bread

**ROMAINE LETTUCE SALAD \$16**  
gem tomato and white anchovy skewer,  
anchovy crumbs, tuna tonnato dressing  
add grilled prawns \$12 | add grilled scallops \$16  
add grilled chicken \$11

**CURLY ENDIVE AND ASPARAGUS SALAD \$16**  
mixed greens, gem tomatoes, thyme shallot vinaigrette  
add grilled prawns \$12 | add grilled scallops \$16  
add grilled chicken \$11

**NIÇOISE SALAD PROVENÇAL \$19**  
seared rare albacore tuna, romaine lettuce, green beans,  
gem tomatoes, bell peppers, fingerling potatoes, niçoise  
olives, balsamic pickled quail egg, anchovy vinaigrette

**HERBES DE PROVENCE CRUSTED GOAT CHEESE \$16**  
beurre blanc, balsamic reduction, french crisp lettuce wedge

**CRAB AND SHRIMP CAKES \$17**  
piquillo pepper and espelette mayonnaise

**CRISPY FROG LEGS \$16**  
garlic garbanzo bean purée, garlic chips,  
fleur de sel, fresh herbs

**STEAMED MUSSELS \$17**  
garlic, white wine, onion, cream, fresh herbs, garlic crouton

**SHELLFISH STEAMER \$17**  
scallops, prawns, mussels, clams,  
white wine, garlic, lemon, herbs, tomatoes

**SCALLOP CEVICHE \$18**  
snap peas, micros sprouts, lime espelette vinaigrette



**AT PROVENCE**

**½ BAGUETTE \$3**  
add jim beam butter \$4

**POPCORN \$9**  
brown butter truffle oil

**GRILLED AVOCADO**  
**with baby shrimp \$16**  
espelette and lime dressing  
**with crab and lobster \$35**  
tomato basil beurre blanc

**ESCARGOT PROVENÇAL \$17**  
garlic, parsley, brandy, butter sauce

**MIXED GREENS \$7**  
house dressing

**BC CHEESE PLATE \$21**  
two cheeses produced in bc,  
mixed olives, fresh baguette

**SAUCISSON SEC \$12**  
dry cured pork sausage, cornichons

**MIXED OLIVES \$6**  
assorted mediterranean olives

**CRISPY CALAMARI \$13**  
mixed green salad, aioli

**YAM FRITES \$10**  
red pepper aioli

**½ DOZEN FRESH OYSTERS \$20**  
pear vinegar mignonette, fresh lemon

**BAKED CLAMS \$17**  
espelette jim beam butter

**PRAWN COCKTAIL \$16**  
steamed prawns, traditional cocktail sauce

**GARLIC PARSLEY MEATBALLS \$12**  
mixed green salad, onion and tomato sauce

**BREAKFAST AND LUNCH**

(AVAILABLE UNTIL 3:00PM DAILY)

**TWO EGGS ANY STYLE \$16**  
toasted baguette, provence breakfast potatoes, provençal  
roasted tomato, your choice of: bacon **or** smoked steelhead  
**or** veal sausages **or** herbed turkey sausage

**HAM AND CHEESE OMELET \$16**  
black forest ham, gruyère cheese, fresh herbs, provençal  
roasted tomato, provence breakfast potatoes

**PROVENCE PANINI \$17**  
baguette, goat cheese, sundried tomato,  
prosciutto ham, pesto, mixed greens

**CHORIZO SCRAMBLE \$16**  
spanish chorizo sausage, piquillo  
peppers, marinated tomatoes, fresh herbs,  
gruyère cheese, toasted baguette, provençal  
roasted tomato, provence breakfast potatoes

Please be aware that a fee will apply to any substitutions or alterations. | Outside food and beverages are not permitted in the restaurant.

As per 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.