

BRUNCH MENU

EGGS

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

CRAB AND LOBSTER OMELET \$26

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

VEGETARIAN OMELET \$16

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

CROQUE MONSIEUR BENEDICT \$16

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

CRAB CAKE BENEDICT \$20

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

SMOKED SALMON BENEDICT \$16

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

CHORIZO SCRAMBLE \$16

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



SAVOURY

AVOCADO AND SMOKED STEELHEAD BAGUETTE \$17

dill cream cheese, capers, pickled red onions, arugula

BAKED CANNELONI \$28

ground beef, tomato cream sauce, gruyère cheese, mixed green salad

SEAFOOD CRÊPES \$17

fish, scallops, shrimp, asparagus, marinated tomatoes, velouté, provençal roasted tomato, arugula

PROVENCE PANINI \$17

baguette, goat cheese, sundried tomato, prosciutto ham, pesto, mixed greens

PRAWN & SCALLOP SPAGHETTINI \$28

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

HERBES DE PROVENCE CRUSTED GOAT CHEESE \$16

beurre blanc, balsamic reduction, french crisp lettuce wedge

WILD MUSHROOM RAVIOLI \$26

white wine butter sauce, garlic, fresh tomato, herbs

VEGAN CHICKPEA BOWL \$17

avocado, edamami, quinoa, curly endive
add two poached eggs \$6
add hollandaise sauce \$3

SWEET

FRENCH TOASTED BAGUETTE \$15

cinnamon sugar, maple syrup, whipped cream
add sautéed berries \$6

ALMOND GRANOLA WITH FRESH BERRIES \$15

organic yogurt, honey

BELGIAN SUGAR WAFFLES \$15

raspberry maple coulis, whipped cream
add sautéed berries \$6

FRESH BAKED CROISSANT \$5½

chocolate **or** traditional

SIDES

½ BAGUETTE IN A BAG \$3

TOASTED BAGUETTE \$5

GLUTEN FREE BUN \$6

DILL CREAM CHEESE \$2

HOLLANDAISE SAUCE \$3

BACON \$5½

VEAL SAUSAGE \$6

HERBED TURKEY SAUSAGE \$6

GRILLED PRAWNS \$12



GRILLED SCALLOPS \$16

SMOKED STEELHEAD \$6

GRILLED CHICKEN \$11

ROASTED VEGETABLES \$6

PROVENÇAL ROASTED TOMATO \$3

PROVENCE BREAKFAST POTATOES \$5

½ AVOCADO \$5

6OZ GRILLED BEEF TENDERLOIN \$32

SUBSTITUTE EGG WHITES \$2



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 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.