



PROVENCE marinaside

CROQUE MONSIEUR BENEDICT \$17

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

CRAB CAKE BENEDICT \$21

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

SMOKED SALMON BENEDICT \$17

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

TWO EGGS ANY STYLE \$17

toasted baguette, provence breakfast potatoes, provençal roasted tomato, your choice of: bacon or smoked steelhead or veal sausages or herbed turkey sausage (add \$2)

CHORIZO SCRAMBLE \$17

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

AVOCADO AND SMOKED STEELHEAD BAGUETTE \$17

dill cream cheese, capers, pickled red onions, baby kale

SEAFOOD CRÊPES \$17

fish, scallops, shrimp, snap peas, marinated tomatoes, velouté, provençal roasted tomato, baby kale

PRAWN & SCALLOP SPAGHETTINI \$29

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

HERB CRUSTED GOAT CHEESE \$16

beurre blanc, balsamic reduction, baby spinach and belgian endive salad, crostini

WILD MUSHROOM RAVIOLI \$27

white wine butter sauce, garlic, fresh tomato, herbs

TURMERIC TOFU BOWL \$18

green beans, potatoes, baby romaine lettuce, tomato, soy avocado cream
add two poached eggs \$6



FRENCH TOASTED BAGUETTE \$15

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

BELGIAN SUGAR WAFFLES \$15

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

HAM AND CHEESE OMELET \$17

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 \$17

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



½ BAGUETTE \$3

TOASTED BAGUETTE \$5

GLUTEN FREE BUN \$6

DILL CREAM CHEESE \$2

HOLLANDAISE SAUCE \$3

BACON \$6

VEAL SAUSAGES \$6

HERBED TURKEY SAUSAGE \$8

GRILLED PRAWNS \$12



GRILLED SCALLOPS \$16

SMOKED STEELHEAD \$6

GRILLED CHICKEN \$11

SEASONAL VEGETABLES \$7

PROVENÇAL ROASTED TOMATO \$3

PROVENCE BREAKFAST POTATOES \$5

½ AVOCADO \$5

6OZ GRILLED BEEF TENDERLOIN \$32

SUBSTITUTE EGG WHITES \$2

Parties of 6 or more people an 18% gratuity will be added to the bill.

Separate bills are not available for groups of 6 or more.

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.



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MAURESQUE \$7

ricard pastis de marseille, orgeat syrup
a favourite of Chef JF – this drink is an embrace of anise and licorice.

FRENCH SPRITZ \$13

lillet blanc, suze gentian, st. germain, lemon, soda
light-hearted bittersweet tinge, sunshine hue, and bubbly personality.

LE SUD \$16

cantarelle gin de provence, lemon, mint
inspired by Huge Enslinn's "Southside" – this cocktail is extremely quaffable.

FAUX PAS \$16

bigallet china-china, l.n. mattei cap corse rouge, antech blanquette de limoux
imagine a Spagiatto with amer and vermouth from the south of France.

CHAMPS-ÉLYSÉES \$16

st remy.x.o., yellow chartreuse, lemon, angostura bitters
refreshing and herbaceous – named after the most beautiful avenue in the world.



MEDITERRANEAN CAESAR \$14

Stolichnaya Vodka house made Provençal rim.
Garnished with a prawn, olive, pickled onion, pepperoncini, and a spicy bean.

COWBOY CAESAR \$14

Stolichnaya Vodka kicked up with a shot of pickle juice and a peppered bacon rim.
Garnished with a spicy smoked pepperoni stick and a pickle spear.

WEST COAST CAESAR \$14

Stolichnaya Vodka with horseradish and a lemon pepper rim.
Garnished with smoked salmon and cucumber.

MORNING GLORY \$9

Montelvini Prosecco, OJ, Crème de Cassis de Dijon

PINK GRAPEFRUIT MIMOSA \$9

Montelvini Prosecco, Giffard Pamplemousse Rosé

ORCHARD MIMOSA \$9

Montelvini Prosecco, Giffard Abricot du Rousillon

RASPBERRY MIMOSA \$9

Montelvini Prosecco, Giffard Framboise de Ronce

CHAMPAGNE COCKTAIL \$38

Merry-Melrose Organic VS Cognac, Veuve Clicquot Yellow Label Brut, Angostura Bitters

APEROL SPRITZ \$13

Aperol, Prosecco, Soda, Orange

NEGRONI \$15

broker's london dry gin, campari, cinzanno rosso

SALTY DOG \$9

Stolichnaya Vodka, Grapefruit Juice, Salted Rim

TEQUILA SUNRISE \$9

Cazadores Tequila, OJ, Grenadine

IRISH COFFEE \$11

Jameson Irish Whiskey, Raw Sugar

PICK ME UP \$15

Baileys and Double Espresso, On The Rocks

ESPRESSO MARTINI \$16

Belvedere Vodka, Kahlua, Fresh Espresso

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