



PROVENCE marinaside

CROQUE MONSIEUR BENEDICT \$19

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 \$19

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

TWO EGGS ANY STYLE \$18

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

CHORIZO SCRAMBLE \$18

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



AVOCADO AND SMOKED STEELHEAD BAGUETTE \$20

dill cream cheese, capers, pickled red onions, arugula

SEAFOOD CRÊPES \$18

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

PRAWN & SCALLOP SPAGHETTINI \$32

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

HERB CRUSTED GOAT CHEESE \$17

beurre blanc, balsamic reduction, mixed greens, dijon balsamic vinaigrette, crostini

WILD MUSHROOM RAVIOLI \$29

white wine butter sauce, garlic, fresh tomato, herbs

VEGAN MOROCCAN SPICED CHICKPEA CRÊPE \$18

avocado, mushroom, arugula, potato, crispy chickpeas, virgin tomato sauce
add two poached eggs \$6 | add hollandaise sauce \$3

FRENCH TOASTED BAGUETTE \$16

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

BELGIAN SUGAR WAFFLES \$16

maple syrup, whipped cream
add sautéed berries \$6

HAM AND CHEESE OMELET \$18

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 \$18

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

EGG WHITE FRITTATA \$19

snap peas, goat cheese, marinated tomato, potatoes, mixed greens



HALF BAGUETTE IN A BAG \$4

TOASTED BAGUETTE \$4

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

SEASONAL VEGETABLES \$8

PROVENÇAL ROASTED TOMATO \$3

PROVENCE BREAKFAST POTATOES \$5

HALF AVOCADO \$5

6OZ GRILLED BEEF TENDERLOIN \$32

SUBSTITUTE EGG WHITES \$2

For parties of 6 or more a 20% 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.

Vancouver Coastal Health advises "The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination" – Medical Health Officer