

MENU



Soup du jour served with side baguette **\$5.00**

Mixed Green Salad with signature dressing **\$5.00**

Fresh fruit salad with yogurt and homemade granola **\$7.00**

Omelette du jour with mixed greens **\$9.50**

Provencale omelette with tomato, green onion, olives and gruyere **\$9.50**

Smoked salmon & scrambled eggs with chives, rosti potato, creamed horse radish and caviar **\$10.00**

Croque Madam Toasted brioche layered with ham & gruyere and topped with a fried egg **\$8.75**

Baked French Toast with fresh fruit & maple syrup **\$8.50**

Side pea meal bacon . **\$4.00**

Quiche du jour with mixed greens **\$8.75**

Tart (s) du jour with mixed greens **\$8.75**

Tomato basil & goat with mixed greens **\$8.75**

Pissaladiere Caramelized onions, tomato, anchovies, black olives and rosemary **\$7.50**

All entrees served with baguette

Sandwiches

Rare roast beef brie and garlic aioli on a baguette **\$6.75**

black forest ham gruyere and Dijon mustard **\$6.75**

Peameal bacon mixed greens, tomato and honey mustard on a milk bun **\$6.75**

Meatloaf caramelized onions and Dijon mustard on a baguette **\$7.25**

Vegetarian Arugula, mushrooms, roasted red peppers, goat cheese and tapenade on focaccia **\$6.75**

Pain Bagnet Tuna, cucumber, egg slices and mixed greens on a milk bun **\$6.50**

Jambon Buerre Prosciutto with butter on a baguette **\$6.50**

BBQ Chicken mixed greens and tarragon mayonnaise on a multigrain bun **\$6.00**

Egg salad with sprouts on a croissant or milk bun **\$6.00**

Sandwich Du Jour, priced accordingly

Beverages

Fresh fruit juice (orange, grape fruit, and seasonal selections) **\$3.75**

Cranberry or apple juice **\$2.25**

Mango Spritzer **\$3.00**

Tropicana orange juice **\$2.50**

Orangina **\$2.50**

Snapple Lemonade or Iced Tea **\$2.25**

Perrier small **\$2.00**

Perrier large **\$4.25**

Coke, Diet Coke, Sprite, Ginger Ale **\$1.50**

Iced Latte **\$3.75**

Brewed coffee **\$2.00**

Latte Cup **\$2.50**

Latte Bowl **\$3.50**

Organic Teas - Assorted Selection **\$2.50**

Imported House wine

Glass **\$7.00**

Â½ Litre **\$20.00**

Bottle **\$30.00**

Cocktails du Jour **\$7.00**

Beer - Heineken, Stella, Steam Whistle and Blance de Chambly, Mill Street **\$4.75**

Licensed L.L.B.O

Please note we do not accept credit cards or debit cards

CATERING



Quiches

Our quiches feature a selection of ingredients. Choose a combination or create your own with any items of your choice. These may include:

Leek, ham and Gruyere

Smoked salmon, dill and chevre

Spinach, feta and roasted red pepper

Asparagus and brie

Broccoli and cheddar

We offer two sizes

Small (serves 4-6) **\$22.00**

Large (serves 8-10) **\$34.00**

Flans/Tarts

Select from a variety of ingredients and combinations options. These may include:

Tomato, basil and goat cheese **\$25.00**

Bacon, spinach and havarti **\$20.00**

Sundried tomato, feta and olives **\$20.00**

Fresh fig, gorgonzola, and caramelized onion **\$20.00**

Pissaladiere

Caramelized onions, tomato, anchovies, black olives and rosemary **\$25.00**

Mixed Greens with our signature basil vinaigrette

Compound/Composed Salads

(requires a minimum of 8 portions and 24 hours notice)

Selection may include:

Salad Nicoise

Roasted Potato with balsamic vinaigrette

Sweet Potato Chickpea
Oriental Style Vegetable

Whole Baguette **\$3.00**

Whole Baguette with butter and fresh peach jam **\$4.75**

Fresh Seasonal Fruit Trays
(Minimum 6 portions per order)

Fruit salad with Bonjour Brioche made granola yogurt

Croissant, Brioche **\$1.60**

Â½ Dozen **\$9.60**

Chocolate Croissant, Almond Croissant **\$1.70**

Lemon Twist, Pain au Raisin Â½ Dozen **\$10.20**

Brioche Royal (lemon raspberry or blueberry custard) **\$1.85**

Fruit Tart

***Fruit tart, Lemon tart, Pear Almond Tart or Claufouti (Sour cherry, blueberry or mixed berry)
Chocolate fresh berry, Belgium Chocolate & Caramel***

Individual **\$5.00**

Medium (serves 4-6) **\$15.00**

Large (serves 6-8) **\$26.00**

Cakes

FLOORLESS CHOCOLATE CAKE

Small (serves 4-6) **\$22.00**

Large (serves 8-10) **\$34.00**

Apple Tart Tatin

Small (serves 3-4) **\$14.00**

Large (serves 8-10) **\$26.00**

Opera Cake*

Individual (minimum order 6) **\$3.25**

Large **\$30.00**

***48 hours notice required**

Macaroons or Biscotti **\$3.00**

Sugar Cookies **\$1.50 each**

Sugar Cookies with Jam **\$3.00**

Small Cookies (1 Dozen) **\$3.75**

Due to our limited facilities, we require a minimum of 24-48 hours for most catering items. Some items may require longer. We do not provide a delivery service, however, we are happy to safely pack paid-for items into a taxi (to be paid by recipient)

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