



ALL DAY MENU

🌿 SERVED WITH MIXED GREENS

Soup du Jour 12

Mixed Green Salad 11
with tomatoes, carrots, radishes & basil vinaigrette

Fresh Fruit Salad 12
with yogurt, granola, & honey

Omelette du Jour 🌿 13.75

Provençal Omelette 🌿 13.75
with green onion, black olives, rosemary & gruyere

Scrambled Eggs with Smoked Salmon 16
with chives, rösti potatoes, sour creamed horseradish & caviar

Moroccan Tofu Scrambled VEGAN 15.5
tofu scrambled on a bed of tomato based chickpeas (*substitute option: fried egg*), served with toasted sourdough

Crêpes 13.5
served with fresh fruit & house-whipped cream

Savoury Flan 🌿 13.5
tomato, basil & goat cheese

Quiche 🌿 13.75
▪ lorraine (ham, leek, gruyere)
▪ du jour (ask server)

Tart 🌿 13.25
▪ fig caramelized onion & gorgonzola
▪ du jour (ask server)

PLEASE ADVISE OF ALLERGIES

Petits Dejeuner - "Kids Breakfast" 8.5

two eggs scrambled with cheddar / served with side baguette

Kids Croque Monsieur 8.5

toasted brioche layered with ham and gruyere

Whole Baguette 6.5
with jam & butter

Baked French Toast 14
with fresh fruit & maple syrup (*may contain nuts*)

Avocado Toast 14
on sourdough / served with scrambled eggs

Croque Madame 🌿 14
toasted brioche layered with ham and gruyere, topped with fried egg

Bonjour Benny ONLY AVAILABLE ON SAT AND SUN 🌿 17.5

two poached eggs served on a croissant, dressed with hollandaise sauce, with your choice of:

- peameal bacon
- smoked salmon
- tomatoes and avocado

ENTRÉE SIDES

Soup	6.50
Peameal	6.50
Stripped bacon	6.50
Fried egg	3.50
Mixed greens	4.75
Avocado	4.50
Rosti Potato	4.00
Smoked Salmon	5.00
Fruit	3.50
Baguette	1.00
Butter/Jam	1.00

..... *Daily Specials*
LISTED ON OUR BLACKBOARDS

BEVERAGES

Fresh Fruit Juice 5.5/glass 16/1L carafe
orange/grapefruit/seasonal selections

Soft Drinks

Coke/Diet Coke 2.5
Ginger Ale 2.5
Sprite 2.5
Orangina/San Pelligrino 3.5

Water BOTTLED

Perrier/Evian 3

CAFÉ

BREWED COFFEE 3.25
ESPRESSO 3.25
AMERICANO / ICED AMERICANO 3.75 / 4.5
CORTADO 4
CAPPUCCINO 4
LATTE BOWL 5.5 4
ICED LATTE 5.5
MOCHA 6.5
HOT CHOCOLATE BOWL 5.5 4
CHAI LATTE 5.75
LONDON FOG 5.75
ORGANIC TEAS 3.5

earl grey • breakfast tea • mint •
elderberry hibiscus • green tea



MILK SUBSTITUTES	0.5	ADD-ONS	0.5
oat		vanilla	
almond		hazelnut	
		pumpkin	

COCKTAILS

Mimosa 1.5 oz 10.5
orange or pomegranate

Spicy Caesar 1.5 oz 10.5

Baileys Bowl 1.5 oz 9

Sangria 1.5 oz PITCHER 37 10.5
red or white wine

Tequila Sunrise 1.5 oz 10.5

Espresso Martini 1.5 oz 12

Prosecco (750ml) BOTTLE 30

WINE

Imported House Wine
BOTTLE (750ml) 40 GLASS (6oz) 10

BEER

Saulter Street Pilsner
CAN (473ml) 8

SANDWICHES

Peameal Bacon 12
mixed green, tomato, & honey mustard / on a milk bun

Spicy Bacon SERVED HEATED 12
Cayenne brown sugar bacon, cheddar, avocado, tomato & chipotle aioli / on a baguette

Black Forest Ham SERVED HEATED 12
gruyere and dijon mustard / on a baguette

Rare Roast Beef SERVED HEATED 12
melted brie, garlic aioli / on a baguette

Breakfast Sandwich 11.5
folded eggs with cheddar, prosciutto chips & sriracha aioli / on a milk bun

Jambon Beurre 12
prosciutto with butter / on a baguette

Chicken Salad 10.5
chopped chicken mixed in lemon mayo with celery & shallots / on a croissant

Egg Salad 10
with sprouts / on a croissant or milk bun

Vegetarian 12
arugula, mushrooms, red pepper, olive tapenade, goat cheese / on focaccia

Sandwich with side salad 15

Sandwich with side soup 17.75

FROM OUR PATISSERIE

Croissant

Plain 3.3
Cheese 3.70
Almond 3.3
Chocolate 3.3
Lemon Twist 3.3
Pain au Raisin 3.3
Pain au Suisse ONLY AVAILABLE ON SAT AND SUN 3.3

Brioche

Plain 3.3
Royale 3.3
▪ Lemon raspberry 3.3
▪ Blueberry custard 3.3

SIDE BUTTER 1.00 SIDE JAM 1.00

Individual Tarts (ask server for available options) 7.5
with cream

Cake Slice 7.5
with cream

