



# LA NOTE

PETIT DEJEUNER (breakfast)  
(M-F 8am- 2:30pm)

## LES VIENNOISERIES-PASTRIES

### CORBEILLE DE PAIN 6.50

Basket of assorted breads (Brioche, croissant and baguette, with butter and jam)

### LE PANIER DU BOULANGER 7.50

Assorted croissant, Almond croissant, Pain au chocolat, Morning bun

### CROISSANT 1.95 CROISSANT AUX AMANDES Almond croissant 2.25

PAIN AU CHOCOLAT chocolate croissant 2.25 BOULE SUCREE morning bun 2.25

### TARTINE one half French baguette with butter and jam 4.50

TARTINE MISTRAL one half toasted baguette, with goat cheese, basil, and roasted peppers 7.50

### TOASTED CINNAMON BRIOCHE with lavender honey 4.50

SOUR CREAM COFFEE CAKE MAISON made with walnuts, brown sugar and cocoa swirls 4.50

## LES GRAINS ET LES FRUITS-COLD/HOT CEREAL AND FRUIT

BOWL OF SEMOLINA Finely ground durum wheat hot cereal, sprinkled with brown sugar 5.50 with beaten egg 6.50

BOWL OF BLUEBERRY OR RASPBERRY CREAMY OATMEAL served with sprinkled brown sugar 5.95

CEREALES DU MATIN Whole grain cereal, oats, dried cranberries and walnuts, served cold with low fat milk 4.95

SALADE DE FRUIT A bowl of fresh seasonal fruit (available until 11 am only-fruit changes seasonally) 4.95

PAMPLEMOUSSE Two halves of grapefruit, sprinkled with powdered sugar 2.50

## LES PANCAKES ET LE PAIN PERDU-PANCAKES AND FRENCH TOAST

### CREME FRAICHE PANCAKES

un/single (1) 4.50 deux/short stack (2) 8.95 trois/full stack (3) 10.95

### LEMON GINGERBREAD PANCAKES AND POACHED PEARS

un/single (1) 4.95 deux/short stack (2) 9.95 trois/full stack (3) 11.95

### OATMEAL RASPBERRY PANCAKES

un/single (1) 4.95 deux/short stack (2) 9.95 trois/full stack (3) 11.95

### LA NOTE PAIN PERDU 10.95 OR BRIOCHE PAIN PERDU 11.95

Three generous slices of semolina French Bread OR cinnamon brioche soaked in orange-water batter, sprinkled with lavender honey

### PAIN PERDU AU CHOCOLAT 10.95

Pressed Pain de Mie French toast filled with chocolate hazelnut spread, sprinkled with powdered sugar

### COULIS DE FRAMBOISES ET MYRTILLES MAISON 2.50

Homemade pureed raspberry and blueberry compote to add to pancakes and pain perdu

\*\*\*\* French toast named "pain perdu" (meaning "lost bread") was traditionally prepared in the South of France on Easter feast days \*\*\*\*

## LES OEUF-EGGS

\*\*We serve 100% free range, no antibiotic, no hormone eggs from Glaum farms. Served with choice of whole wheat or Sourdough\*\*

\*add Ementhal cheese 2.50 \*add goat cheese 3.00 \*substitute baguette or levain toast, add 1.50

LES OEUF MAISON Two eggs any style (except soft boiled), served with homefries 10.50

\*With bacon 10.95 \*With chicken apple sausage 10.95 \*With Grilled ham 10.95 \*With spicy Merguez sausage 12.95

LES OEUF LUCAS Two eggs lightly scrambled with goat cheese, chives, served with roasted tomatoes 11.50

OEUF A LA COQUE Two -three minutes- boiled eggs served in their shell, with thinly sliced toast (for dipping), served with homefries 10.95

## LES OMELETTES-OMELETS

All omelets are prepared with three eggs cooked soft style (homefries may be substituted for Provencales tomatoes)

OMELETTE AU FROMAGE Emmenthal cheese omelette, served with homefries and choice of toast 12.00

OMELETTE FROMAGE ET JAMBON Emmenthal cheese and ham omelette, served with homefries and choice of toast 12.95

OMELETTE DE POMMES DE TERRE Potato and caramelized onion omelette, served open face, with Provencales tomatoes 12.00

OMELETTE A LA CONFITURE Orange marmalade omelette served with one half grapefruit and croissant 10.95

## LE BON VIVANT!

COTE EST Two scrambled eggs, one pancake of your choice and a choice of bacon or homefries 12.50

COTE SUD Two eggs sunny side up, spicy merguez sausage, homefries and choice of toast 12.95

COTE OUEST Three egg omelette with ratatouille, served with homefries and choice of toast 12.50

COTE NORD Two eggs lightly scrambled with cream cheese, over toasted levain bread, with homefries and tomatoes 12.95 with goat cheese 13.50

## SIDE ORDERS

One egg 1.50 Side of whole wheat or sourdough toast 2.50 pure maple syrup 1.95 lavender honey 1.50

chicken apple sausage 3.95 three strips of bacon 3.50 two spicy merguez sausages 4.50 three slices of ham 4.00

cup of yogurt 3.00 yogurt and raspberry coulis 4.00 Side of Provencales tomatoes 5.50 Rosemary-garlic homefries 5.50

\*No substitutions please as each dish has been carefully crafted to insure quality and consistency\*