



LA NOTE

WEEK-END PETIT DEJEUNER (BRUNCH)
(Saturday and Sunday 8am-3pm)

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 pastries; 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 Fruits

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**

PAMPLEMOUSSE Two grapefruit halves, sprinkled with powdered sugar **2.50**

LES PANCAKES ET LE PAIN PERDU-Pancakes and French toasts

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

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 OEUFs-EGGS

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

***add Emmenthal cheese 2.50 *add goat cheese 3.50 *substitute baguette or levain toast, add 1.50**

LES OEUFs 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 OEUFs 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 omelet served with one half grapefruit and croissant **10.95**

LE BON VIVANT

COTE EST Two scrambled eggs, one pancake of your choice, 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 omelet 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

LA NOTE

WEEK-END LUNCH

Saturday and Sunday

11am-3pm

LES SALADES-Salads

SALADE VERTE- small 6.00 large 8.50 add goat cheese 3.00

Green leaf lettuce and organic spring mix tossed in our Dijon vinaigrette

SALADE NICOISE- small 9.95 large 12.95 add grilled tuna 4.50

Shredded Albacore tuna, marinated beets, yellow corn, potatoes, shredded carrots, Nicoise olives (with pits), hard-boiled egg, and anchovies, over tossed greens in our house Dijon vinaigrette

SALADE D'EPINARDS 9.95 SALADE D'EPINARDS POULET (with chicken) 12.50

Baby spinach, Gorgonzola cheese and walnuts,

Tossed in an orange and shallots vinaigrette with aioli croutons

LES CASSES-CROUTES-Sandwiches

*****All sandwiches are served with greens
tossed in our house Dijon vinaigrette*****

BAGUETTE JAMBON-BEURRE OU JAMBON-GRUYERE 9.95 /11.95

Thinly sliced French ham and petits cornichons, on a lightly buttered half sour baguette
with/without emmenthal cheese

BAGUETTE A LA MERGUEZ 12.95

Grilled spicy lamb sausage, with sun dried tomato pesto on one half baguette

BAGUETTE AU BRIE 12.95

French brie sandwich on lightly buttered one half Baguette

(add roasted tomatoes 14.50)

POULET GRILLE 13.95

Marinated and grilled chicken breast with roasted red peppers,
aioli and sun-dried tomato pesto on warm sweet roll

THON GRILLE 13.95

Grilled tuna steak with roasted tomatoes and aioli on a warm sweet roll

PAN BAGNAT 13.50

Albacore tuna salad, roasted tomatoes, hard boiled egg, black olives,
anchovies and aioli on a warm sweet roll

LES PLATS CHAUDS-Warm stew

-Served over rosemary flavored couscous, sprinkled with Parmesan-

RATATOUILLE BORGHETTI 13.95

Our traditional southern France vegetable stew,
eggplant, zucchinis, tomatoes, garlic and herbs

RATATOUILLE MADAME 14.95

Our traditional southern France vegetable stew, eggplant zucchinis, tomatoes, garlic,
*Served with 2 poached eggs

RATATOUILLE A LA MERGUEZ 14.95

Our traditional southern France vegetable stew
Served with Merguez sausage (spicy lamb)

• Corkage fee \$15/bottle • Cake fee \$2.50/person • 18% gratuity on parties of five or more
Inquire about renting the entire restaurant

Patio is also available seasonally for private events for parties of 30 or more

-WE ACCEPT VISA AND MASTERCARD-UP TO 3 CREDIT CARDS PER TABLE ONLY please -