



LA NOTE

WEEKEND PETIT DEJEUNER –ALL DAY BRUNCH
(Saturday and Sunday 8am-3pm)

LES VIENNOISERIES-PASTRIES

CORBELLE DE PAIN 10.00

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

LE PANIER DU BOULANGER 12.00

Assorted pastry basket: plain croissant, Almond croissant, pain au chocolat, morning bun

CROISSANT 2.95 CROISSANT AUX AMANDES almond croissant 3.50

PAIN AU CHOCOLAT chocolate croissant 3.50 **BOULE SUCREE** morning bun 3.50

TARTINE one half French baguette with butter and jam 4.95 **with goat cheese and honey 8.50**

TARTINE MISTRAL one half toasted baguette, with goat cheese, basil, and roasted peppers 9.50

TOASTED CINNAMON BRIOCHE with lavender honey 5.50

SOUR CREAM COFFEE CAKE MAISON made with walnuts, brown sugar and cocoa swirls 5.00

LES GRAINS ET LES FRUITS-Cold/hot cereal and Fruits

BOWL OF SEMOLINA Finely ground durum wheat hot cereal, sprinkled with brown sugar 6.00 with beaten egg 7.50

BOWL OF BLUEBERRY OR RASPBERRY CREAMY OATMEAL served with sprinkled brown sugar 7.50

CEREALES DU MATIN Almond raisin granola, served with milk 7.00 Served with yogurt and raspberry coulis 8.50

PAMPLEMOUSSE Two halves of grapefruit sprinkled with powdered sugar 2.95

LES PANCAKES ET LE PAIN PERDU-PANCAKES AND FRENCH TOAST

CREME FRAICHE PANCAKES

un/single (1) 5.50 deux/short stack (2) 11.00 trois/full stack (3) 14.00

LEMON GINGERBREAD PANCAKES AND POACHED PEARS

un/single (1) 6.00 deux/short stack (2) 12.00 trois/full stack (3) 14.50

OATMEAL RASPBERRY PANCAKES

un/single (1) 5.75 deux/short stack (2) 11.50 trois/full stack (3) 14.00

LA NOTE PAIN PERDU 12.50 OR BRIOCHE PAIN PERDU 14.50

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

COULIS DE FRAMBOISES ET MYRTILLES MAISON 2.95

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 2.75 *add goat cheese 3.50 *substitute baguette or levain toast, add 2.00 *substitute Gluten Free toast add 2.75

LES OEUFS MAISON Two eggs any style (except soft boiled), served with homefries 14.00

*With bacon 15.50 *With chicken apple sausage 15.75 *With Grilled ham 15.75 *With spicy Merguez sausage 16.95

LES OEUFS LUCAS Two eggs lightly scrambled with goat cheese, chives, served with roasted tomatoes 14.00

OEUF A LA COQUE Two three minutes- boiled eggs served in their shell, with thinly sliced toast (for dipping), served with homefries 14.00

LES OMELETTES-OMELET

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 13.95

OMELETTE FROMAGE ET JAMBON Emmenthal cheese and ham omelette, served with homefries and choice of toast 14.95

OMELETTE DE POMMES DE TERRE Potato and caramelized onion omelette, served open face, with Provencales tomatoes 14.95

OMELETTE A LA CONFITURE Orange marmalade omelette served with one half grapefruit and croissant 14.00

LE BON VIVANT!

COTE EST Two scrambled eggs, one pancake of your choice and a choice of bacon or homefries 15.00

COTE SUD Two eggs sunny side up, spicy merguez sausage, homefries and choice of toast 15.95

COTE OUEST Three egg omelette with ratatouille, served with homefries and choice of toast 15.50

COTE NORD Two eggs lightly scrambled with cream cheese, over toasted levain bread, with homefries and tomatoes 15.00 with goat cheese 16.50

SIDE ORDERS

One egg 2.25 Side of whole wheat or sourdough toast 3.95 Gluten free toast 4.50 Pure maple syrup 2.25

Lavender honey 1.95 chicken apple sausage 4.95 Three strips of bacon 4.50 Two spicy merguez sausages 5.75 Three slices of ham 4.75

Cup of yogurt 3.50 Yogurt and raspberry coulis 4.75 Side of Provencales tomatoes 6.50 Rosemary-garlic homefries 6.50

No substitutions please as each dish has been carefully crafted to ensure quality and consistency

LA NOTE

WEEK-END LUNCH
Saturday and Sunday
11am-3pm

LES SALADES-Salads

SALADE VERTE small 12.00 large 14.50 add goat cheese 3.50
Green leaf lettuce and organic spring mix tossed in our Dijon vinaigrette

SALADE NICOISE small 15.50 large 17.00 add grilled tuna 5.75
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 14.00 add chicken 4.75
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 14.00 /15.50
Thinly sliced French ham and petits cornichons, on a lightly buttered half sour baguette
with/without emmenthal cheese

BAGUETTE A LA MERGUEZ 16.50
Grilled spicy lamb sausage, with sun dried tomato pesto on one half baguette

BAGUETTE AU BRIE 15.50
French brie sandwich on lightly buttered one half Baguette
(add roasted tomatoes 2.50)

POULET GRILLE 16.50
Marinated and grilled chicken breast with roasted red peppers,
aioli and sun-dried tomato pesto on warm sweet roll

THON GRILLE 16.50
Grilled tuna steak with roasted tomatoes and aioli on a warm sweet roll

PAN BAGNAT 15.50
Albacore tuna salad, roasted tomatoes, hard boiled egg, black olives,
anchovies and aioli on a warm sweet roll

LES PLATS CHAUDS-Vegetable stew

-Served over rosemary flavored couscous, sprinkled with Parmesan-

LA RATATOUILLE BORGHETTI 16.50
Provençal style vegetable stew with eggplant, zucchini, tomatoes and savory
herbs sprinkled with fresh grated Parmesan cheese, served over rosemary couscous

RATATOUILLE MADAME add 3.50
Served with 2 poached eggs

RATATOUILLE A LA MERGUEZ add 5.75
Served with 2 Spicy Lamb sausages

• Corkage fee \$15/bottle • Cake fee \$2.50/person

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 -