**LES VIENNOISERIES - PASTRIES**

| Item                                    | Price  
|-----------------------------------------|--------
| CORBEILLE DE PAIN                       | 12.00  
| LE PANIER DU BOULANGER                 | 12.00  
| Assorted pastry basket: plain croissant, Almond croissant, pain au chocolat, morning bun |  
| CROISSANT                               | 3.00   
| PAIN AU CHOCOLAT                        | 3.50   
| BOULE SUCREE                            | 3.50   
| TARTINE one half French baguette with butter and jam | 5.00  
| TARTINE MISTRAL                         | 4.50   

**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 4.00
- Substitute baguette or levain toast, add 2.00
- Substitute Gluten Free toast add 3.25

**LES OLIEFS MAISON**

- Two eggs any style (except soft boiled), served with home fries 15.00
- Add bacon 4.50
- Add chicken apple sausage 4.50
- Add Grilled ham 4.50
- Add spicy Merguez sausage 5.00

**LES OEUFS LUCAS**

- Two eggs lightly scrambled with goat cheese, chives, served with toasted tomatoes 16.00

**OEUFS A LA COQUE**

- Two three minutes- boiled eggs served in their shell, with thinly sliced toast (for dipping), served with homefries 15.00

**LES OMELETTES - OMELET**

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

| OMELETTE AU FROMAGE                     | 16.00  
| OMELETTE FROMAGE ET JAMBON             | 16.00  
| OMELETTE DE POMMES DE TERRE            | 16.00  
| OMELETTE A LA CONFITURE                | 15.00  

**LE BON VIVANT!**

| Item                                    | Price  
|-----------------------------------------|--------
| COTE EST                                | 16.00  
| COTE SUD                                | 18.00  
| COTE OUEST                              | 16.00  
| COTE NORD                               | 15.00  

**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 3.00
- 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
DEJEUNE - LUNCH (M-F 11am-2:30pm)

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
SALADE PAYSANNE small 14.00 large 16.50
Orzo salad and thinly sliced French ham, hard-boiled egg, yellow corn, over tossed greens in our house Dijon vinaigrette

LES CASSES - CROUTES
- Sandwiches

BAGUETTE JAMBON-BEURRE OU JAMBON-GRUYERE 15.00 /16.50
Thinly sliced French ham and petits cornichons, on a lightly buttered half sweet baguette with/without Emmenthal cheese
CROQUE MONSIEUR OU CROQUE MADAME: 15.00 /16.50
Traditional French ham and cheese sandwich on pain de mie with bechamel (Madame: add a sunny side up egg on top)
BAGUETTE A LA MERGUEZ 18.00
Grilled spicy lamb sausage, with sun dried tomato pesto on one half baguette
BAGUETTE AU BRIE 16.00
French brie sandwich on lightly buttered one half baguette
BAGUETTE AU PATE 16.00
Mousse de pate and petits cornichons on one half baguette
SAUCISSON SEC 15.50
Dry French salami sandwich, with petit s cornichons on lightly buttered one half baguette
POULET GRILLE 18.00
Organic, marinated grilled chicken breast with roasted red peppers, aioli and sun-dried tomato pesto on warm sweet roll
THON GRILLE 18.00
Grilled tuna steak with roasted tomatoes and aioli on a warm sweet roll
PAN BAGNAT 16.00
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 17.00
Provencal 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 MASTER CARD- UP TO 3 CREDIT CARDS PER TABLE ONLY please -