



# LA NOTE

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

## LES VIENNOISERIES-PASTRIES

**CORBEILLE DE PAIN 15.00**

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

**LE PANIER DU BOULANGER 15.00**

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

**CROISSANT 3.50 CROISSANT AUX AMANDES** almond croissant 3.75

**PAIN AU CHOCOLAT** chocolate croissant 3.75 **BOULE SUCREE** morning bun 3.75

**TARTINE** one half French baguette with butter and jam 6.00 **with goat cheese and honey 12.00**

**TARTINE MISTRAL** one half toasted baguette, with goat cheese, basil, and roasted peppers 15.00

**TOASTED CINNAMON BRIOCHE** with lavender honey 6.50

**COFFEE CAKE** walnuts, brown sugar and cocoa swirls 5.50

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

**BOWL OF SEMOLINA** Finely ground durham wheat hot cereal, sprinkled with brown sugar 7.00 with beaten egg 8.50

**BOWL OF BLUEBERRY OR RASPBERRY CREAMY OATMEAL** served with sprinkled brown sugar 8.50

**CEREALES DU MATIN** Almond raisin granola, served with milk 7.00 Served with yogurt and raspberry coulis, add 4.75

**PAMPLEMOUSSE** Two halves of grapefruit sprinkled with powdered sugar 5.00

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

**CREME FRAICHE PANCAKES**

un/single (1) 7.00 Deux/short stack (2) 14.00 trois/full stack (3) 16.50

**LEMON GINGERBREAD PANCAKES AND POACHED PEARS**

un/single (1) 8.00 Deux/short stack (2) 15.00 trois/full stack (3) 18.00

**OATMEAL RASPBERRY PANCAKES**

un/single (1) 7.50 deux/short stack (2) 14.00 trois/full stack (3) 17.00

**LA NOTE PAIN PERDU 15.00 OR BRIOCHE PAIN PERDU 18.00**

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 3.5**

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

**\*\*Served with choice of whole wheat or sourdough, or gluten free toast\*\***

\*add Emmenthal cheese 2.75 \*add goat cheese 4.00 \*substitute baguette or levain toast, add 2.75 \*substitute Gluten Free toast add 3.50

**LES OEUFS MAISON** Two eggs any style (except soft boiled), served with home fries 15.00

\*add bacon 4.50 \* add chicken apple sausage 5.50 \*add Grilled ham 5.50 \*add spicy Merguez sausage 6.50

**LES OEUFS LUCAS** Two eggs lightly scrambled with goat cheese, chives, served with roasted tomatoes 18.00

**OEUF A LA COQUE** Two three minutes- boiled eggs served in their shell, with thinly sliced toast (for dipping), served with homefries 16.00

## 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 17.50

**OMELETTE FROMAGE ET JAMBON** Emmenthal cheese and ham omelette, served with homefries and choice of toast 19.50

**OMELETTE DE POMMES DE TERRE** Potato and caramelized onion omelette, served open face, with Provencales tomatoes 18.00

**OMELETTE A LA CONFITURE** Orange marmalade omelette served with one half grapefruit and croissant 16.50

## LE BON VIVANT!

**COTE EST** Two scrambled eggs, one pancake of your choice and a choice of bacon or homefries 18.00

**COTE SUD** Two eggs sunny side up, spicy merguez sausage, homefries and choice of toast 20.00

**COTE OUEST** Three egg omelette with ratatouille, served with homefries and choice of toast 18.00

**COTE NORD** Two eggs lightly scrambled with cream cheese, over toasted levain bread, with homefries and tomatoes 17.00 with goat cheese 19.50

## SIDE ORDERS

One egg 2.50 Side of whole wheat or sourdough toast 4.50 Gluten free toast 4.95 Pure maple syrup 3.00

Lavender honey 3.00 chicken apple sausage 5.50 Three strips of bacon 4.50 Two spicy merguez sausages 6.50 Three slices of ham 5.50

Cup of yogurt 4.00 Yogurt and raspberry coulis 5.00 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** side 7.50 small 14.00 large 16.50 add goat cheese 3.50  
Green leaf lettuce and organic spring mix tossed in our Dijon vinaigrette

**SALADE NICOISE** small 18.00 large 20.00 add grilled tuna 6.00  
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** 15.00 add chicken 6.00  
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** 15.00 /16.50

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

**BAGUETTE A LA MERGUEZ** 20.00

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

**BAGUETTE AU BRIE** 16.00

French brie sandwich on lightly buttered one half baguette,

(add roasted tomatoes 2.50)

**POULET GRILLE** 20.00

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

**THON GRILLE** 20.00

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

**PAN BAGNAT** 18.00

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** 20.00

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

**RATATOUILLE MADAME** add 5.00

Served with 2 poached eggs

**RATATOUILLE A LA MERGUEZ** add 6.50

Served with 2 Spicy Lamb sausages

• Corkage fee \$15/bottle • Cake fee \$3.00/person •

•20% service charge added to parties of 6 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 -**

