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 18.00
Assorted pastry basket: plain croissant, Almond croissant, pain au chocolat, morning bun
PASTIRES DU JOUR 4.50 Choice of the selection du jour: plain, almond or chocolate, kouing aman (plain/chocolate), morning bun
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 FRUIT

BOWL OF SEMOLINA Finely ground durham wheat hot cereal, sprinkled with brown sugar **7.00** with beaten egg **9.00**
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) 8.00** Deux/short stack **(2) 15.00** trois/full stack **(3) 18.00**
LEMON GINGERBREAD PANCAKES AND POACHED PEARS
un/single (1) **8.50** Deux/short stack (2) **15.50** trois/full stack (3) **18.50**
OATMEAL RASPBERRY PANCAKES
un/single **(1) 8.00** Deux/short stack **(2) 15.00** trois/full stack **(3) 18.00**
LA NOTE PAIN PERDU 16.00 OR BRIOCHE PAIN PERDU 18.50
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 3.75
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 **3.00** /*add goat cheese **4.00** /*substitute baguette or levain toast, add **3.00** / *substitute Gluten Free toast add **3.50**

LES OEUFS MAISON Two eggs any style (except soft boiled), served with home fries **16.00**
*add bacon **5.00** / *add chicken apple sausage **6.00** /*add Grilled ham 5.50 / *add spicy Merguez sausage **7.00**/ *add smoked salmon **8.00**
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 **18.00**

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 **18.00**
OMELETTE FROMAGE ET JAMBON Emmenthal cheese and ham omelette, served with homefries and choice of toast **20.00**
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 **18.00**

LE BON VIVANT!

COTE EST Three scrambled eggs, one pancake of your choice and a choice of bacon or homefries **20.00**
COTE SUD Two eggs sunny side up, spicy merguez sausage, homefries and choice of toast **22.00**
COTE OUEST Three egg omelette with ratatouille, served with homefries and choice of toast **20.00**
COTE NORD Two eggs lightly scrambled with cream cheese, over toasted levain bread,
with homefries and tomatoes **18.00** with goat cheese **22.00**

SIDE ORDERS One egg **2.50** Side of whole wheat or sourdough toast **4.50** Gluten free toast **5.00** Pure maple syrup **4.00**
Lavender honey **3.50** chicken apple sausage **6.00** Three strips of bacon **6.00** Two spicy merguez sausages **7.00** Three slices of ham **6.00**
Cup of yogurt **5.00** Yogurt and raspberry coulis **5.00** Side of Provencales tomatoes **7.00** Rosemary-garlic homefries **7.00**
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 14.50 large 17.00 / add goat cheese 4.00
Green leaf lettuce and organic spring mix tossed in our Dijon vinaigrette
SALADE NICOISE small 18.00 / large 20.00 / add grilled tuna 7.00
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 16.00 add chicken 7.00
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 16.00/18.00
Thinly sliced French ham and petits cornichons, on a lightly buttered half sweet baguette with/without Emmenthal cheese
BAGUETTE A LA MERGUEZ 22.00
Grilled spicy lamb sausage, with sun dried tomato pesto, aioli on one half baguette
BAGUETTE AU BRIE 18.00
French brie sandwich on lightly buttered one half baguette, **(add roasted tomatoes 3.00)**
BAGUETTE AU SAUMON 22.00/24.00
Smoked Salmon, tomatoes, capers, tomatoes, choice of cream cheese or goat cheese on one half toasted baguette
POULET GRILLE 22.00
Organic, marinated grilled chicken breast with roasted red peppers, aioli and sun-dried tomato pesto on warm sweet roll
THON GRILLE 22.00
Grilled tuna steak with roasted tomatoes and aioli on a warm sweet roll
PAN BAGNAT 20.00
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 22.00
Provencal style vegetable stew with eggplant, zucchini, tomatoes and savory herbs sprinkled with fresh grated Parmesan cheese, served over rosemary couscous
RATATOUILLE MADAME add 6.00
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•
-WE ACCEPT VISA AND MASTERCARD-UP TO 3 CREDIT CARDS PER TABLE ONLY please -

Inquire about renting the entire restaurant-Patio is also available seasonally for private events for parties of 30 or more