LA NOTE

PETIT DEJEUNER- BREAKFAST ALL DAY (M-F 8am- 2pm)

LES VIENNOISERIES-PASTRIES

CORBEILLE DE PAIN 16.00
Basket of assorted breads (brioche, croissant and baguette, with butter and jam)

LE PANIER DU BOULANGER 20.00
Assorted pastry basket: plain croissant, Almond croissant, pain au chocolat, morning bun

PASTIRES DU JOUR 5.00 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 **6.50 with goat cheese and honey 12.50**

TARTINE MISTRAL one half toasted baguette, with goat cheese, basil, and roasted peppers **18.00**

TARTINE SAUMON one half toasted baguette, with goat cheese, capers, smoked salmon, and roasted tomatoes **25.00**

TOASTED CINNAMON BRIOCHE with lavender honey **8.00**

COFFEE CAKE walnuts, brown sugar and cocoa swirls **6.50**

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 TOASTS

***** French toast named "pain perdu" (meaning "lost bread") was traditionally prepared in the South of France on Easter feast days *****

CREME FRAICHE PANCAKES OR BLUEBERRY CREME FRAICHE PANCAKES
un/single **(1) 8.00/10** Deux/short stack **(2) 15.50/17.00** trois/full stack **(3) 18.00/20.00**

LEMON GINGERBREAD PANCAKES AND POACHED PEARS
un/single (1) **9.00** Deux/short stack (2) **18.00** trois/full stack (3) **22.00**

OATMEAL RASPBERRY PANCAKES
un/single (1) **8.50** Deux/short stack (2) **16.00** trois/full stack (3) **20.00**

LA NOTE PAIN PERDU 18.00 OR BRIOCHE PAIN PERDU 20.00
Three generous slices of semolina French Bread OR cinnamon brioche French toast soaked in orange flower water batter, sprinkled with lavender honey

PAIN PERDU AU CHOCOLAT 20.00
Pressed Pain de Mie French toast filled with chocolate hazelnut spread, sprinkled with powdered sugar

**COULIS DE FRAMBOISE ET MYRTILEES MAISON 3.75 OR CHOCOLATE SAUCE 4.50 **
Side of homemade pureed raspberry and blueberry compote or chocolate sauce

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 **18.00**
*add bacon **6.00** / *add chicken apple sausage **6.50** /*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 **20.00**

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 **22.00**

COTE SUD Two eggs sunny side up, spicy merguez sausage, homefries and choice of toast **25.00**

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 **22..00** with goat cheese **add 3.00**

COTE SAUMON Three eggs lightly scrambled, choice of cheese, smoked salmon over toasted levain bread, *with cream cheese **25.00** *with goat cheese **add 3.00**

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 **8.00** Three slices of ham **6.00**
Cup of whole yogurt **5.00** Yogurt and raspberry coulis **7.00** Side of Provencales tomatoes **8.00** Rosemary-garlic homefries **8.00**

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

LA NOTE

DEJEUNE -LUNCH (M-F 11am-2pm)

LES SALADES-Salads

SALADE VERTE side 8.00/ small 16.00 large 18.00 / add goat cheese 4.00
Green leaf lettuce and organic spring mix tossed in our Dijon vinaigrette

SALADE NICOISE small 22.00 / large 25.00 / add grilled tuna add 8.00
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 17.00 add chicken 8.00
Spinach, Gorgonzola cheese and walnuts, tossed in an orange and shallots vinaigrette with aioli croutons

SALADE PAYSANNE small 15.00 large 18.00
Orzo salad and thinly sliced French ham, hardboiled egg, yellow corn,
over tossed greens in our house Dijon vinaigrette

QUICHE DU JOUR 20.00
Choice of Vegetable quiche (flavors changes seasonally) or ham and cheese Quiche Lorraine,
served with tossed greens in our house Dijon vinaigrette

SOUP DU JOUR
Cup 8.00 Bowl 10.00
100 % vegetarian

LES ASSIETTES DU MARCHE -22.00

ASSIETTE DE CRUDITEES
A platter of fresh shredded carrots, red beets, yellow corn and potato salad

ASSIETTE DE CHARCUTERIE
Assorted platter of pate, rosette de Lyon salami French ham and petits cornichons

ASSIETTE DE FROMAGE
Assorted French cheeses and red grapes

MOITIE L'UN MOITIE L'AUTRE
A combination platter of Charcuterie and Fromage

LES CASSES-CROUTES-Sandwiches

-All sandwiches are served with tossed greens 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

CROQUE MONSIEUR OU CROQUE MADAME: 20.00 /22.00
Traditional French ham and cheese sandwich on pain de mie with béchamel (Madame: add a sunny side up egg on top)

BAGUETTE A LA MERGUEZ 22.00
Grilled spicy lamb sausage, with sun dried tomato pesto, aioli on one half baguette

BAGUETTE AU BRIE 20.00
French brie sandwich on lightly buttered one half baguette, **(add roasted tomatoes 3.00)**

BAGUETTE AU PATE 20.00
Mousse de pate and petits cornichons on one half baguette

SAUCISSON SEC 20.00
Dry French salami sandwich, with petits cornichons on lightly buttered one half baguette

POULET GRILLE 24.00
Organic, marinated grilled chicken breast with roasted red peppers, aioli and sun-dried tomato pesto on warm sweet roll

THON GRILLE 24.00
Grilled tuna steak with roasted tomatoes and aioli on a warm sweet roll

PAN BAGNAT 22.00
Albacore tuna salad, roasted tomatoes, hard boiled egg, black olives, anchovies and aioli on a warm sweet roll

SANDWICH DU JOUR 20.00
See our daily lunch special of the day

LES PLATS CHAUDS-Vegetable stew

-Served over rosemary flavored couscous, sprinkled with Parmesan-

LA RATATOUILLE BORGHETTI 25.00
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 8.00
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 -