

START & SHARE

CHICKEN POT PIE • 24

puff pastry, carrots, celery, green peas, onion, cream sauce

GRATINATED ESCARGOT • 19

garlic & parsley butter, oven baked with cheese

WEST COAST MUSSELS • 26

mariniere: white wine, shallots, garlic, parsley

GARLIC PRAWNS • 22

garlic and parsley butter

PETITE RACLETTE • 23

swiss raclette cheese melted on ham, bacon with broccoli & cauliflower

BAKED CAMEMBERT • 24

camembert cheese, baguette, prosciutto, cherry tomatoes, grapes, thyme & honey

TENDERLOIN TARTAR • 32

tenderloin, gherkins, capers, shallots, worcestershire, tabasco, egg yolk, parsley, dijon mustard, baguette & mixed greens

SCALLOPS SAINT JACQUES • 25

mashed potato, seafood sauce, oven baked with cheese

SOUPS

FRENCH ONION SOUP • 16

french baguette, oven baked with cheese

TOMATO BISQUE ⑦ • 12

sundried tomatoes, cream

SALADS & BOWLS

SALADE LYONNAISE • 23

sautéed mushrooms & bacon, poached egg, comté cheese with mixed greens

MEDITERRANEAN BOWL • 17

tomatoes, cheese, black forest ham, egg, kalamata olives & asparagus with mixed greens, creamy dijon dressing

SPINACH SALAD ⑦ • 17

strawberries, fresh goat cheese & candied pecans, honey vinaigrette

QUINOA BOWL ⑦ • 16

grape tomatoes, orange, edamame, almond, arugula

CAESAR SALAD • 16

heart of romaine, parmesan cheese, bacon & capers

BAKED CHÈVRE ⑦ • 18

Paillot goat cheese on baguette, candied pecans, raspberry coulis, arugula

add:

hardboiled egg 2.5 | avocado 4 | bacon 6 | grilled shrimps 8 | spinach 4 | goat cheese 4 | chicken 6

⑦ vegetarian

**some of our items can be gluten-friendly; we cannot guarantee any item to be 100% gluten free, please ask your server for more details.

WEST COAST CRÊPES

made with white and buckwheat flour.
all served with mixed greens & dijon vinaigrette.

SEAFOOD • 35

scallops, baby shrimp and langoustina lobster meat with cheese in light cream sauce

SMOKED SALMON • 33

sockeye smoked salmon, leek, capers, red onions with dill cream cheese sauce

CLASSIC CRÊPES

made with white and buckwheat flour.
all served with mixed greens & dijon vinaigrette.

HAM AND CHEESE • 27

with béchamel sauce

CHAMPIGNONS • 30

grilled mushrooms & ham with cream sauce

HAM AND ASPARAGUS • 29

cheese with béchamel sauce

CORDON BLEU • 30

chicken breast, ham & green onions with cream sauce

CHICKEN GOAT CHEESE • 29

chicken breast & fresh goat cheese with creamy tomato sauce

PESTO MUSHROOM ⑤ • 29

grilled mushrooms & pesto with cream sauce

ASPARAGUS ⑤ • 27

cheese with béchamel sauce

add: bratwurst 6 | chorizo 6 | ham 6 | wild sockeye smoked salmon 8 | chicken 6
mushrooms 4 | spinach 4 | asparagus 4 | tomatoes 2
goat cheese 4 | olives 2 | jalapeno 2 | pesto 3

SANDWICHES

available after 1pm
served with mixed greens
gluten free bread +2

BEEF BURGER • 22

potato brioche bun, sirloin patty, bacon, cheddar, lettuce, tomato, homemade sauce

SALMON BURGER • 24

potato brioche bun, grilled salmon fillet, lettuce, tomato, homemade tartar sauce

CHEESE FONDUES

made with comté cheese, dry B.C. white wine
served with baguette cubes (or gluten free bread + 6)
minimum 2 orders, price per order

CLASSIC ⑤ • 29

PROVENCALE ⑤ • 31

with tomato sauce & olives

FORESTIERE ⑤ • 31

with grilled mushrooms

OLD FASHIONED ⑤ • 30

with dijon mustard & herbs de provence

FONDUE SIDES

MIXED GREEN & VEGETABLES ⑤ • 22

steamed broccoli, cauliflower, baby potatoes & mixed greens

CHARCUTERIE BOARD • 20

selection of cured meat

RACLETTES

served with mixed greens salad, baby potatoes, gherkins & pearl onions.
minimum 2 orders, price per order

SWISS RACLETTE • 48

black forest ham, smoked bacon, salami & prosciutto

VEGETARIAN RACLETTE ⑤ • 42

steamed broccoli & cauliflower

SURF & TURF FONDUE

minimum 2 orders, price per order

BEEF TENDERLOIN & PRAWNS FONDUE • 54

beef broth, broccoli, asparagus, cauliflower & mixed greens
3 homemade sauces

CHOCOLATE FONDUE

minimum 2 orders, price per order

BELGIUM DARK CHOCOLATE • 20

marshmallows, banana, kiwi, orange, apple & strawberries

SWEET CRÊPES

our crêpes are made with white flour

BERRIES + CRÈME ANGLAISE • 15

warm berries with homemade light vanilla custard

BANANA • 14

with your choice of chocolate, nutella, or caramel

APPLE CINNAMON • 14

with your choice of chocolate, nutella, or caramel

SWEET STRAWBERRY • 14

with your choice of chocolate, nutella, or caramel

BELLE HELENE • 17

pear, chocolate sauce, vanilla ice cream & whipped cream

PRALINE • 15

homemade hazelnut butter with vanilla ice cream

LEMON CURD • 12

CARAMEL • 12 | VANILLA FUDGE • 12 | MAPLE • 12

JAM • 12

your choice of strawberry, orange marmalade or apricot

CHOCOLATE • 12 | NUTELLA • 12

HONEY ALMOND • 12

add : vanilla ice cream 2.5 | whipped cream 2.5 | crême anglaise 2.5 | chocolate 2 | nutella 2 | caramel 2

FLAMBÉES CRÊPES

with 3/4 oz liqueur

NORMANDIE • 18

apple cinnamon crêpe flambéed with calvados

MARTINIQUE • 18

banana crêpe flambéed with rum

SUZETTE • 15

butter sugar crêpe flambéed with your choice of:
grand marnier | cointreau | calvados | rum | amaretto

SUNDAES

BANANA SPLIT • 16

maple walnut, vanilla & chocolate ice cream with banana, chocolate sauce, whipped cream

LIEGOIS SUNDAE • 12

vanilla or chocolate ice cream, chocolate sauce, whipped cream

CANADIANA SUNDAE • 14

maple walnut & vanilla ice cream, maple syrup, candied pecans, whipped cream

RIO STRAWBERRY SUNDAE • 14

vanilla ice cream, sweet strawberries, whipped cream

BELLE HELENE SUNDAE • 15

vanilla ice cream, pear, chocolate sauce, whipped cream