

# START & SHARE

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## CHICKEN POT PIE • 24

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

## GRATINATED ESCARGOT • 20

garlic & parsley butter, oven baked with cheese

## WEST COAST MUSSELS • 27

mariniere: white wine, shallots, garlic, parsley

## GARLIC PRAWNS • 23

garlic and parsley butter

## PETITE RACLETTE • 24

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

# SOUPS

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## FRENCH ONION SOUP • 17

french baguette, oven baked with cheese

## TOMATO BISQUE (V) • 13

sundried tomatoes, cream

# SALADS & BOWLS

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## 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 (V) • 17

strawberries, fresh goat cheese & candied pecans, honey vinaigrette

## QUINOA BOWL (V) • 17

grape tomatoes, orange, edamame, almond, arugula

## CAESAR SALAD • 17

heart of romaine, parmesan cheese, bacon & capers

## BAKED CHÈVRE (V) • 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

(V) 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

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

## SEAFOOD • 38

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

## SMOKED SALMON • 36

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

# CLASSIC CRÊPES

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

## HAM AND CHEESE • 30

with béchamel sauce

## CHAMPIGNONS • 33

grilled mushrooms & ham with cream sauce

## HAM AND ASPARAGUS • 32

cheese with béchamel sauce

## CORDON BLEU • 33

chicken breast, ham & green onions with cream sauce

## CHICKEN GOAT CHEESE • 32

chicken breast & fresh goat cheese with creamy tomato sauce

## PESTO MUSHROOM • 32

grilled mushrooms & pesto with cream sauce

## ASPARAGUS • 30

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

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

## BEEF BURGER • 23

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

## SALMON BURGER • 25

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

## PROSCIUTTO & GOAT • 21

baguette, prosciutto, paillot goat cheese, arugula, tomato, cucumber, balsamic

## HAM & EGG • 19

baguette, black forest ham, hard boiled eggs, lettuce, tomato, cucumber, mayo, balsamic

# CHEESE FONDUES

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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** (V) • 31

**PROVENCALE** (V) • 33

with tomato sauce & olives

**FORESTIERE** (V) • 33

with grilled mushrooms

**OLD FASHIONED** (V) • 32

with dijon mustard & herbs de provence

# FONDUE SIDES

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**MIXED GREEN & VEGETABLES** (V) • 22

steamed broccoli, cauliflower, potatoes & mixed greens

**CHARCUTERIE BOARD** • 20

daily selection of cured meat

# RACLETTES

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

**SWISS RACLETTE** • 49

black forest ham, smoked bacon, salami & prosciutto

**VEGETARIAN RACLETTE** (V) • 44

steamed broccoli & cauliflower

# CHOCOLATE FONDUE

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minimum 2 orders, price per order

**BELGIUM DARK CHOCOLATE** • 22

marshmallows, banana, kiwi, orange, apple & strawberries

# SWEET CRÊPES

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our crêpes are made with white flour

## BERRIES + CRÈME ANGLAISE • 17

warm berries with homemade light vanilla custard

## BANANA • 16

with your choice of chocolate, nutella, or caramel

## APPLE CINNAMON • 16

with your choice of chocolate, nutella, or caramel

## SWEET STRAWBERRY • 16

with your choice of chocolate, nutella, or caramel

## BELLE HELENE • 19

pear, chocolate sauce, vanilla ice cream & whipped cream

## PRALINE • 17

homemade hazelnut butter with vanilla ice cream

## PISTACHIO CREAM • 17

crunchy sweet pistachio spread with kunafa

## WHITE CHOCOLATE COCONUT • 17

## CARAMEL • 13 | VANILLA FUDGE • 13 | MAPLE • 13

## JAM • 13

your choice of strawberry, orange marmalade or apricot

## CHOCOLATE • 13 | NUTELLA • 13

## LEMON CURD • 13 | HONEY ALMOND • 13

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

# FLAMBÉES CRÊPES

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with 3/4 oz liqueur

## NORMANDIE • 19

apple cinnamon crêpe flambéed with calvados

## MARTINIQUE • 19

banana crêpe flambéed with rum

## SUZETTE • 16

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

# SUNDAES

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## BANANA SPLIT • 17

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

## LIEGOIS SUNDAE • 13

vanilla or chocolate ice cream, chocolate sauce, whipped cream

## CANADIANA SUNDAE • 15

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

## RIO STRAWBERRY SUNDAE • 15

strawberry ice cream, sweet strawberries, whipped cream