

BRUNCH

Friday to Sunday - from 10am to 3pm

BOULANGERIE

croissant, beurre et confiture \$5

– house made croissant, whipped butter & seasonal jam –

tartine, beurre et confiture \$5

– baguette, whipped butter & seasonal jam –

croissant aux amandes \$6

– house made almond croissant –

À L'ASSIETTE

croissant au jambon – ham & cheese croissant, piperade, confit potatoes & salad coquette + add sunny egg +\$2.5	\$18
croque monsieur – ham, gruyère, béchamel, sourdough, fries & salad or soup of the day + add sunny egg +\$2.5	\$23
pain perdu aux tomates et olives – french toast with tomato & olive tapenade, confit potato & salad coquette + add sunny egg +\$2.5	\$18
le petit déjeuner – choice of bacon or asparagus, sunny eggs, grilled roma tomato with herbs, confit potato & salad coquette	\$23
quiche du jour – ask your server about it	\$17
steak à cheval – 3oz bavette steak & sunny eggs, salsa verde, confit potato & salad coquette	\$25

DRINKS

BOISSONS CHAUDES

espresso \$4.5 + make it double + \$1.5	café allongé \$4.5 + americano
capuccino \$5.5	tea \$6 + earl grey, english breakfast, jasmine, peppermint or chamomile from tea sparrow
café crème \$5.5 + latte	

COCKTAILS - 2OZ - 12PM

french 75 – citadelle gin, lemon, sugar, sparkling wine	\$15
aperol spritz – aperol, sparkling wine, soda water	\$14
coquette sangria – odd society crème de cassis, rosé house wine, orange juice	\$14
mimosa – sparkling wine, orange juice + ask your server about the 'do it yourself mimosa' to share - \$50	\$12