

PETIT DÉJEUNER

L' AMÉRICAIN
two eggs anyway, bacon
maple grilled sausage
hash browns, toast 22.

LE PARISIEN
assorted breads and pastries
fresh juice, coffee or tea
jam, butter 18.

OMELET '44'
four french cheeses
Jamon de Bayonne
petit greens, toast 18.

FINES HERBES OMELET
crème fraiche, stuffed tomato 16.

PROVENCE OMELET
tomato, olive, goat cheese
petite basil 17.

EGGS BENEDICT
country ham, sautéed asparagus
hollandaise, butter biscuit 21.

RICOTTA PANCAKES
fresh blueberries, lemon
vermont maple syrup 18.

STEAK AND EGGS
two eggs anyway
grilled sirloin, hollandaise
pommes soufflées, toast 24.

SMOKED SALMON SLIDERS
mini potato-dill rolls
red onion, crème fraîche 15.

CROQUE MADAME
country ham, fried egg
alpine cheese, toasted brioche
sauce mornay, pommes frites 15.

SIDES

SMOKED SALMON 8.

MAPLE SAUSAGE OR
APPLEWOOD BACON 6.

LOW FAT YOGURT
plain, assorted fresh berries 8.

POMME FRITES 8.

TRUFFLE MAC AND CHEESE 8.



BRASSERIE

BRUNCH

'TASTE OF CA VA'
\$30.00

SALADE DE LÉGUMES DE PRINTEMPS
marinated spring vegetables
sweet carrot puree, almond panna cotta

LOCAL FLUKE CRU
sea beans, pickled ramps, spiced cashew

TOMATO FENNEL SOUP
chick pea croquette, orange oil

POIVRE EN CROÛTE DE
SAUMON ORGANIQUE
pepper crusted organic salmon
fingerling potato salad
dill crème fraîche

CHICKEN SALAD CREPE
pulled chicken, arugula, pine nuts
apricots, red onion

RICOTTA GNOCCHI
roasted tomato sauce
arugula pesto, parmesan

BLUEBERRY LEMON CHEESECAKE
gingered graham cracker crust
blueberry confiture

APRICOT BREAD PUDDING
strawberry marmalade, candied pecans

FRESH COOKIE PLATE

CHEF DE CUISINE
MATTHEW CORBETT

DÉJEUNER

SOUPE AUX CINQ OIGNONS
five onion soup
chevrè-gruyère crostini 10.

LA SALADE ÇA VA
butter lettuce, crudite vegetables
confit tomato croustade
herbes de Provence vinaigrette 10.

OPEN FACE BREAKFAST BURGER
ground prime sirloin, french onions
avocado, tomato, bacon
alpine cheese, egg 19.

ÇA VA BURGER
ground prime sirloin,
caramelized onions, tomato, lettuce
pommes frites, t.e. sauce 17.

CHICKEN SALAD CREPE
pulled chicken, arugula, pine nuts
apricots, red onion 17.

GRILLED RAINBOW TROUT SALAD
fingerling potato, watercress
truite fume, citrus creme fraiche 22.

MOULES FRITES
rosemary-mustard cream
pommes frites 18.

ÇA VA CHARCUTERIE
cornichons, grilled bread
mustard 18.
selection of fromage 18.

SPARKLING ROYALE

14.

HIBISCUS FLOWER

POMEGRANATE

BLOOD ORANGE

PEACH

RASPBERRY

ÇA VA BLOODY MARY 12.