

APPETIZERS

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

SALADE DE LÉGUMES DE PRINTEMPS
marinated spring vegetables
sweet carrot puree
almond panna cotta 13.

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

ROASTED BEET SALAD
petit greens
Humboldt Fog goat cheese
walnut vinaigrette 12.

GOAT CHEESE CAESAR SALAD
gem lettuce, aged goat cheese
creamy parmesan dressing 12.

STEAK TARTARE
hand-cut filet mignon, mustard aioli
grilled toast, quail egg 14.

SWEET PEA RAVIOLI
pancetta, mushrooms
mint, parmesan 12

POACHED HEN EGG
garlic spinach, chanterelle mushrooms
parmesan cloud 14.

ÇA VA CHARCUTERIE
cornichons, pickled vegetable
grilled bread, house made mustard 18.

FROMAGE

One/5. Three/14. Five/18.

-Petit Billy -
-Abbaye de Bellocq-
-Delice de Bourgogne-
-Tomme de Savoie-
-Bleu d'Auvergne-



BRASSERIE

DÉJEUNER

'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 PAILLARD 'CA VA'
braised baby artichokes
chanterelle mushrooms, arugula salad

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

ENTRÉE SALADS

GRILLED RAINBOW TROUT SALAD
fingerling potato, watercress
smoked trout, citrus crème fraîche 22.

TUNA NIÇOISE
haricots vert, fingerling potatoes
tomato confit, black olives
hard boiled egg, bagna cauda 23.

CHICKEN SALAD A LA WALDORF
walnuts, golden raisins
fuji apple, arugula 16.

ENTRÉES

ÇA VA STEAK FRITES
petite filet, pommes frites
maitre d'hotel butter 27.

MOULES FRITES
rosemary-mustard cream
pommes frites 18.

CHICKEN PAILLARD 'CA VA'
braised baby artichokes
chanterelle mushrooms, arugula salad 19.

POIVRE EN CROÛTE DE
SAUMON ORGANIQUE
pepper crusted organic salmon
fingerling potato salad
dill crème fraîche 26.

RICOTTA GNOCCHI
roasted tomato sauce
arugula pesto, parmesan 19.

SANDWICHES

A,B,C,L,T
grilled chicken, avocado, bacon
lettuce, tomato 15.

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

OPEN FACED LAMB SANDWICH
eggplant spread, feta, cracked olives 19.

CROQUE MADAME
country ham, soft egg
cheese, toasted brioche
sauce mornay, pommes frites 16.

SHORT RIB PANINI
rosemary foccacia
grilled onion, fontina 18.