
MENU

START

ONION SOUP \$11
toasted brioche, comté

BISTRO SALAD \$10
mixed greens, seasonal vegetables
w/ dijon herb vinaigrette

CAESAR SALAD \$10
romaine heart, bacon,
garlic & parmesan cheese crumb
w/ caper dressing

VEGETABLE SALAD \$15
roasted seasonal vegetables,
quinoa, chèvre, spicy walnuts
& maple mustard dressing

add buttermilk chicken to any salad \$5

CHEESE & CHARCUTERIE
brie | cantal | chorizo | prosciutto
honey mushroom jam, walnuts,
olives, baguette

half board - \$15 / **full board** - \$30

SMALL PLATES

BURRATA \$18
tomato, olives, pickled peppers

STEAK TARTARE \$18
shallots, capers, dijon mustard
& bone marrow butter

MUSHROOM TOAST \$15
wild mushrooms w/ parmesan cream

MUSSELS \$18
steamed w/ paris butter

BB BACK RIBS \$16
spicy espelette rub, cider sauce
& pickled peppers

POUTINE \$18
frites, cheese curds & bourguignon gravy

FAVOURITES

*all come with choice of:
frites, caesar salad or bistro salad*

VEGGIE BURGER \$18
'know meat' patty, vegan ranch, avocado,
lettuce, tomato, pickled peppers,
vegan bun

BEEF BURGER \$18
black angus beef chuck patty,
dijonaise, raclette, shallots,
b&b pickles, brioche bun

CROQUE MADAME \$18
croissant, provençal grilled chicken,
raclette, mustard pearls, fried egg

*add:
egg | bacon | mushrooms* \$3 each

EDEN BOWLS

PASTA \$20
red wine carbonara, spaghetti, bacon,
garlic, shallots, black pepper,
parmesan cheese & egg

CASSOULET \$28
confit duck leg, ginger orange glaze
toulouse sausage, braised white beans
& carrots

BOURGUIGNON \$30
braised beef chuck flats, bacon,
pearl onions, mushrooms, potatoes
& cider poached carrots

LARGE PLATES

SOLE & MUSSELS \$28
poached sole filet,
moules marinières, seasonal vegetables
& frites

CHOP CHOP \$29
grilled double pork chop,
espelette apple sauce, pumpkin seeds,
roasted vegetables

STEAK & FRITES \$30
10 oz "AAA" Alberta striploin,
peppercorn sauce
& frites w/ ravigote