

# MENU

## START

**ONION SOUP**..... \$11  
toasted brioche, comté cheese

**BISTRO SALAD** ..... \$10  
mixed greens, fresh garden vegetables  
w/ goat cheese dressing

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

**QUINOA SALAD** ..... \$15  
roasted quinoa, frisée,  
watercress, asparagus, tomatoes,  
olives, hard boiled egg & anchovies  
w/ dijon & herb vinaigrette

*add grilled chicken or tuna to any salad* ..... \$6

### CHEESE & CHARCUTERIE

bric | cantal | chorizo | prosciutto  
honey mushroom jam, walnuts,  
olives, baguette

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

## SMALL PLATES

served w/ toasted baguette

**BURRATA** ..... \$18  
tomato, marinated olives,  
pickled peppers & cold pressed canola

**CHOP CHOP STEAK**..... \$18  
steak tartare, shallots, capers, garlic,  
dijon mustard, crisp fried shallot  
& ravigote

**MUSHROOM TOAST**..... \$15  
wild mushrooms,  
truffle essence & parmesan cream

**PORK RILLETTE**..... \$15  
pulled pork provençal country paté  
& goat cheese

## SMALL BOWLS

**MUSSELS**..... \$18  
steamed w/ spicy tomato & chorizo

**POUTINE** ..... \$18  
w/ beef bourguignon gravy

## FAVOURITES

*add:*

*egg | bacon | mushrooms*.....each \$3

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

**BEEF BURGER**..... \$18  
beef chuck patty, raclette cheese,  
shallots, b&b pickles,  
dijonaise, brioche bun

**CROQUE MADAME** ..... \$18  
croissant, provençal grilled chicken,  
raclette cheese, parmesan cream,  
mustard pearls & fried egg

## EDEN BOWLS

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

**DUCK LYONNAISE** ..... \$28  
ginger orange glazed confit duck,  
lyonnaise salad, bacon,  
poached egg & goat cheese dressing

**BOURGUIGNON**..... \$30  
red wine braised beef chuck flats,  
bacon, pearl onions, mushrooms,  
carrots & potatoes

## LARGE PLATES

**SOLE & MUSSELS** ..... \$28  
poached sole fillet,  
moules marinières & frites

**PORK SCALLOPINI**..... \$28  
grilled thinly sliced pork loin,  
provençal spice rub  
ricotta gnocchi w/ parmesan cream sauce

**STEAK MEDITERRANEAN**..... \$28  
grilled 10 oz "AAA" Alberta striploin,  
paris butter, cherry tomatoes,  
olives & herbs

*add:*

*chefs selection of vegetables*.....\$7

*frites & ravigote*.....\$7