

MENU

START

SOUP DE JARDINIÈRE \$9
tomato broth, spring vegetables & lentils

BISTRO SALAD \$11
mixed greens, fresh garden vegetables
w/ goat cheese dressing

CAESAR SALAD \$12
romaine heart,
bacon & parmesan cheese crumb
w/ garlic & caper dressing

QUINOA SALAD \$16
roasted quinoa, frisée,
watercress, asparagus, tomatoes,
olives, hard boiled egg & anchovies
w/ dijon & herb vinaigrette

add: grilled chicken or seared tuna to any salad \$7

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

half board - \$16 / **full board** - \$32

SMALL PLATES

served w/ toasted baguette

BURRATA \$19
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 \$16
wild mushrooms,
truffle essence & parmesan cream

PORK RILLETTE \$16
pulled pork provençal country paté
& goat cheese

SMALL BOWLS

MUSSELS \$20
steamed w/ spicy tomato & chorizo

POUTINE \$18
w/ beef bourguignon gravy

FAVOURITES

add:

egg |bacon|mushroomseach \$3

VEGGIE BURGER \$19
'know meat' vegan patty, avocado,
lettuce, tomato, pickled peppers,
housemade vegan ranch, vegan bun

BEEF BURGER \$19
beef chuck patty, raclette cheese,
shallots, b&b pickles,
dijonaise, brioche bun

CROQUE MADAME \$19
croissant, provençal grilled chicken,
raclette cheese, parmesan cream,
mustard pearls & fried egg

EDEN BOWLS

PASTA CARBONARA \$22
spaghetti, red wine, bacon, garlic,
shallots, black pepper,
parmesan cheese & egg

DUCK LYONNAISE \$29
ginger orange glazed confit duck,
lyonnaise salad, bacon,
poached egg & goat cheese dressing

LAMB SIRLOIN \$33
marinated chargrilled 10 oz Alberta lamb,
pan roasted polenta
w/ fennel & tomato demi-glace

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 \$32
grilled 10 oz "AAA" Alberta striploin,
paris butter, cherry tomatoes,
olives & herbs

add:

chefs selection of vegetables \$7

frites & ravigote \$7