



Lunch Menu

Raclette \$24

Melted Raclette cheese scraped at your table over cured meat, seasoned potatoes, onions and cornichons. Served with a side salad or soup.

La Petite \$20

*Our individual cheese board packed with a selection of flavourful accompaniments.
Your choice of 3 cheeses OR 2 cheeses and 1 meat.*

Add a side of soup or salad - \$5

Mariage Vin et Fromage \$35

*A flight of three wines paired with three cheeses.
See our feature board for today's pairings.*

Plats du jour

See our feature board for today's selection of:

- Sandwich
- Soup
- Salad

Feature Board



Let us know if you have any allergies.



Dinner Menu

La Petite

\$20

Our individual cheese board packed with a selection of flavourful accompaniments.

Your choice of 3 cheeses OR 2 cheeses and 1 meat.

Add a side of soup or salad - \$5

Mariage Vin et Fromage

\$35

A flight of three wines paired with three cheeses.

See our feature board for today's pairings.

Raclette

\$26/guest

Minimum of 2 guests

Melted Raclette cheese scraped at your table over cured meat, seasoned potatoes, onions and cornichons. Pairs well with Sauvignon Blanc or Pinot Noir.

Encore: indulge in a second Raclette scrape - \$9

L'Apéro Experience

\$26/guest

Minimum of 2 guests

Build your own cheese board: choose 3 cheeses and 1 meat from our daily selection.

Served with a bistro salad, crackers, baguette and an array of accompaniments.

Add a cheese - \$8

Add a meat - \$8

Add petites bouchées

- see details and prices at the back

Feature Board



Let us know if you have any allergies.



Les Petites Bouchées

Pâté de Campagne	\$14
<i>Country style pâté, cornichons, Dijon, baguette</i>	
Stuffed Medjool Dates	\$12
<i>Saint Agur blue, candied pecans</i>	
Salmon Mosaïque	\$14
<i>Dry cured, sous-vide salmon with garlic buttermilk reduction</i>	
Carne Salada	\$16
<i>Thinly sliced cured Eyed of Round Beef with pear and Piave</i>	
Provençale Lentils	\$14
<i>Puy lentils with herbes de Provence, tomatoes, olives / Vegan friendly</i>	
<i>Add Speck - \$5</i>	
Bistro Salad	\$16
<i>Served with baguette</i>	

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Wine List

White	6oz	9oz	Bottle
Quails Gate Chasselas Pinot Blanc Pinot Gris, BC	14	18	60
Riverlore Sauvignon Blanc, New Zealand	13	17	55
Touraine Sauvignon Blanc - Chenonceaux, France	15	20	68
Wente Morning Fog Chardonnay, California	13	17	60
Vouvray Sec - Vincent Raimbault Bel Air 2018, France	15	20	65
Falanghina del Sannio, Janare, Campania, Italy	14	18	60
Adegas Valmiñor Dávila Albariño Rías Baixas, Spain	14	18	60
Languedoc Picpoul de Pinet - Ormaine, France	13	17	55
Txakolina Txakoli - Basa Lore, Spain	15	20	65
 Rosé			
Aix en Provence Rosé - Château Barbebelles, France	14	18	60
Pays d'Oc Rosé - L'Ostal Cazes 2018, France	13	17	55
Gerard Bertrand Cotes des Roses 2020, France	15	19	62
Provence Rosé Whispering Angel, France	19	29	90
 Red			
Falernia Gran Reserva, Camanere Pinot Noir, Chile	14	18	60
Tinhorn Creek Pinot Noir 2020, BC	15	20	63
Liberty School Cabernet Sauvignon, California	16	20	65
Crooked Post Pinot Noir, Oliver, BC	14	18	58
Trapiche Broquel Malbec, Argentina	13	17	55
Quarisa Caravan Petite Sirah, Australia	13	17	55
Laya Almansa, Spain	14	18	60
Finca Villacreces Pruno Ribera del Duero, Spain	18	24	72
Castel Giocondo Brunello di Montalcino, Italy	29	42	120
Austin Hope Paso Robles, California	35	48	150

Sparkling

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Valdo Marca Oro Prosecco Valdobbiadene Superiore Extra Dry	14	60
Hungaria Grande Cuvée Brut, Hungary	12	29
Segura Viudas Cava Heredad Brut, Spain	16	75
Moët et Chandon, France	34	140

Late Harvest 3oz

Chateau D'Armajan des Ormes – Sauternes, France	19
Tokaji Sárgamuskotátly, Late Harvest, Hungary	18

Beer

Ask your server about our featured beer.

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Brunch Menu

Le Nid d'Oiseau \$22

"The Bird's Nest". Sous-Vide egg, confit potatoes, medley of seasonal greens and Brie cream.

Rainbow Salmon \$22

Beet-cured gravlax wild Pacific salmon with yogurt mousse, marinated zucchini and rye bread.

Quiche du Jour \$18

Chef-featured quiche.

Miaccia (mee-ah-cha) \$18

Traditional Piedmont recipe with cured meat and cheese wrapped in a corn soft shell. Served with Bistro salad.

La Petite \$20

Our individual cheese board packed with a selection of flavourful accompaniments. Your choice of 3 cheeses OR 2 cheeses and 1 meat.

Pâté de Campagne \$14

Country style pâté, cornichons, Dijon, baguette

Pavlova \$12

An après brunch surprise.

Petites Viennoiseries \$8

Little bites that are perfect for sharing. Two each of classic butter croissant and pain au chocolat.

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Drinks List

Apéritifs

Flight of Mimosas \$20

Orange, hibiscus and strawberry

Aperol Spritz \$15

Aperol, Prosecco, soda

French 77 \$15

St. Germain, dry Curaçao, sparkling wine

Août \$15

Dubonnet rouge, dry Curaçao, ginger beer

Beverages

Oughtred Medium Roast Guatemalan Coffee \$4

Silk Road Tea \$4

Jewel of India – Black tea from the Assam Valley

Imperial Earl Grey – Black tea with bergamot

Philosopher's Brew – Lemongrass and citrus

Jasmine Oasis Green – A delicate green tea with jasmine aromas

Orange Juice \$5

Freshly-squeezed

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