

Brunch

CAFÉ DU SOLEIL

LES HORS D'ŒUVRES

SALADE DE MESCLUN \$6.95

With goat cheese or blue cheese \$7.95

Mixed organic greens with Provencal herbs and champagne vinaigrette

SALADE D'ENDIVE AU ROQUEFORT \$7.95

Endive and Roquefort cheese salad with walnuts & walnut vinaigrette

POTAGE PARMENTIER \$7.95

Homemade potato and leek soup

SOUPE A L'OIGNON \$8.95

Classic French onion soup with Gruyere cheese

PATATE DE CHEVRE \$9.95

Warm goat cheese and potato tart with truffle vinaigrette

FRISÉE AUX LARDONS \$9.95

Chicory salad with smoked bacon, sourdough croutons,
Dijon shallot vinaigrette and lightly poached egg

PANCAKES \$12.95

SERVED WITH CHOICE OF SMOKED BACON OR BREAKFAST SAUSAGE

BUTTERMILK PANCAKES

With organic banana, walnuts, and brown sugar

FRESH BLUEBERRY PANCAKES

With maple syrup and butter

ADD SIDE ORDER OF EGGS FOR \$2.95

MOULES ET FRITES \$15.95

MOULES MARINIÈRES

Farm-raised Newfoundland steamed mussels,
white wine, shallots and parsley, garlic pommes frites

MOULES DIJONNAISES

Farm-raised Newfoundland steamed mussels,
Dijon mustard sauce, shallots, garlic pommes frites

LES BURGERS

BURGER CLASSIC \$12.95

Prime Black Angus beef served on a brioche bun
with tomato, red onion, lettuce and pickles

CHICKEN BURGER \$12.95

Organic ground chicken breast with pickled ginger and sriracha
mayonnaise

SALMON BURGER \$14.95

Atlantic salmon with lemon caper mayonnaise

BURGER FRANÇAIS \$19.95

Wagyu Kobe beef a brioche bun, sundried tomato,
Portobello mushroom, Brie, Goat cheese, frisee lettuce and garlic
pommes frites

EXTRA TOPPINGS \$1.25

Bacon, Avocado, Mushroom, Sautéed onions Swiss, Brie, Blue, Cheddar,

LES PLATS PRINCIPAUX

OMELETTE DE VOTRE CHOIX \$12.95

Choose any 2 items

Any extra item 50cents

Sautéed onions, mushrooms, tomato, grilled vegetable,

cheddar, goat cheese, leeks, Swiss cheese, ham, served with a mesclun salad

BRIOCHE "FRENCH TOAST" AUX POMME ET FRUITS ROUGE \$12.95

Served with Apples, berries, butter, and toasted almonds

CROQUE MONSIEUR A CHEVAL \$13.95

Gruyere cheese and ham sandwich on toasted country bread,

melted grated cheese served with an egg sunny side up

OEUF EN COCOTTE "CAFÉ DU SOLEIL" \$13.95

Baked eggs with roasted red & yellow sweet peppers, spicy tomato, sautéed onion and
goat cheese, served with garlic pommes frites

CRÊPES DE POULET SAUCE CHAMPAGNE \$16.95

Crêpes filled with chicken, asparagus, mushrooms in a creamy champagne sauce

BOUDIN BLANC \$14.95

Homemade sautéed veal sausage with scrambled eggs, oven roasted tomatoes, wild
mushrooms, apple confit and garlic pommes frites

PENNE POMMODORE \$12.95

Organic penne in chunky fresh tomato garlic sauce

COBB SALAD \$14.95

Classic Cobb salad with free range organic diced chicken,
avocado, Roquefort cheese, onion, bacon, egg white,
cucumber, tomato, Dijon vinaigrette.

COQ AU VIN \$17.95

Free range chicken braised with red wine, mushrooms
and pearl onions

STEAK ET OEUF \$18.95

Two eggs any style with grilled Hanger steak
and garlic pommes frites

LES OEUF BENEDICTES

BENEDICTE CLASSIQUE \$14.95

Poached eggs, Canadian bacon, Hollandaise sauce

BÉNÉDICTE NORVEGIENNE \$16.95

Poached eggs, smoked salmon, Hollandaise sauce

BÉNÉDICTE FLORENTINE \$14.95

Poached eggs, sautéed spinach, Hollandaise sauce

OMELETTE MONTRACHET \$15.95

Open faced goat cheese omelet with asparagus,
broccoli, wild mushrooms,
sautéed spinach & grilled tomatoes

SIDE ORDERS

POMMES FRITES À L'AIL \$3.95 / PATATES AU ROMARIN \$3.95

BREAKFAST SAUSAGE \$3.95

SMOKED BACON \$4.95 / SMOKED SALMON \$6.95

ORGANIC CHICKEN TRUFFLE SAUSAGES \$4.95

20% gratuity for parties of 6 or more. We are committed to sourcing the finest local and organic ingredients.