

BRUNCH

Weekends • 8am - 3pm

Fancy Brunch

Frittata on a croissant topped with hollandaise sauce served with potatoes gratin, season berries and fruits and choice of two pancakes chocolate chips or french toast. 17.00

Robby's Chicken Hash

Two eggs, any style on top of our sautéed ground chicken with rosemary, garlic and potatoes, served with side of organic tomatoes with vinaigrette, side of avocado and choice of our butter pancakes or French toast. 17.00

BREAKFAST

Served all day. Ingredient substitutions or split orders +2.00

SPECIALS

Egg Special 10.25

Three eggs any style, potatoes gratin and choice of bacon, turkey bacon, sausage or turkey sausage.

Breakfast Special 12.50

Three eggs any style, potatoes gratin, one large pancake and one choice of bacon, turkey bacon, sausage or turkey sausages.

Eggs Benedict 12.75

Two poached eggs on a butter croissant with choice of Canadian bacon, fresh spinach, ham, turkey, bacon or avocado. Topped with hollandaise sauce and served with potatoes gratin, fresh tomatoes, small organic greens and avocado with balsamic vinaigrette.

Substitute smoked salmon +1.50 • Extra hollandaise +1.00

Breakfast Muscle Sandwich 12.95

Two scrambled eggs, avocado, Swiss cheese and choice of bacon, turkey or ham in a French butter croissant. Served with potatoes gratin and fresh seasonal fruits.

Soleil Pancakes 12.95

Three butter pancakes with choice of organic strawberries, bananas, Nutella, dark chocolate chips, lemon-sugar, raspberries or blueberries. Served with seasonal fruits and whipped cream.

✓ Pain Perdu (French toast) 11.95

Our own French toast recipe, made of brioche, butter homemade croissants, raisins, cranberries and a wonderful touch of Canadian maple syrup. Served with fresh fruits and whipped cream.

✓ La Gaufre du Chef "Waffle" 11.95

Choice of organic strawberries, bananas, Nutella, dark chocolate chips, lemon-sugar, raspberries or blueberries. Served with seasonal fruits and whipped cream.

✓ La Salade de Fruit Organic Granola 12.50

Seasonal fruit accompanied with our organic oats, coconut, sunflower seeds, macadamia nuts, dried mango, brown sugar and kosher salt with choice of vanilla yogurt or almond milk and a touch of wild honey.

QUICHES

Served with 2 choices of potatoes gratin, organic salad or fresh seasonal fruit. To go whole Quiche available ask your waiter for price

Quiche du Jour 13.75

Please ask your server for the ingredients.

Quiche Lorraine 12.75

Ham, Swiss cheese and eggs.

✓ Quiche aux Poireaux 12.75

Organic leeks, goat cheese, Swiss cheese, and eggs.

✓ Quiche aux Epinard 12.75

Fresh spinach, Greek feta cheese, Swiss cheese and eggs.

✓ Quiche aux Olives 12.75

Kalamata greek olives, sun-dried tomatoes, organic caramelized onions and eggs

OMELETTES

Served with choice of potatoes gratin, organic salad or fresh fruit. Substitute egg whites +1.50

La Complète 12.75

Choice of ham or turkey with Président brie cheese, fresh avocados and mushrooms.

L'Atlantique 13.75

Smoked salmon, organic cilantro, cream cheese, caramelized onions and a touch of parsley.

L'Espagnole 12.95

Potatoes, caramelized onions, Spanish paprika, pork chorizo and mozzarella cheese.

✓ La Véggie 12.75

Organic spinach, parsley, red bell pepper, caramelized onions, mushrooms, tomatoes and avocado.

La Paysanne 12.75

Ham, turkey or bacon, Parsley, Swiss cheese and potatoes.

CRÊPES

Salées (Savory)

Served with potatoes gratin, organic mixed salad or fresh seasonal fruit. Substitute egg whites +\$1.50 • Ingredient substitutions or split orders + \$2.00

Crêpe La Parisienne 13.25

Ham or turkey, melted Swiss cheese and sunny-side eggs or scrambles with avocado.

Crêpe L'Atlantique 14.25

Smoked salmon, capers, fresh cilantro, fresh tomatoes, cream cheese and a touch of scallions.

Crêpe Provençale 14.25

Grilled chicken, potatoes, Swiss cheese, tomatoes, bell peppers, onions, pesto and avocado.

Crêpe Shrimp Ocean 14.75

Fresh shrimp sautéed in a butter garlic sauce, Kosher salt, ground black pepper, parsley leaves and melted Swiss cheese.

Sweet

Served with fresh seasonal fruit or potatoes gratin unless noted otherwise.

✓ La Carnaval Crêpe 11.75

Strawberries, bananas, Nutella and whipped cream.

✓ La Suzette Crêpe 10.25

Fresh-squeezed orange, organic sugar flambé with Grand Marnier orange flavored liqueur and whipped cream.

✓ La Tango Crêpe 10.75

Dulce de leche, sweet caramel, fresh bananas and whipped cream.

✓ La Nutella Crêpe 9.25

Chocolately, hazelnut spread, served with whipped cream.

✓ Sweet Crêpe 11.75

Choose 3 ingredients from the list. Served with fresh fruit and whipped cream. Additional ingredients +1.00 each.

Nutella • Dulce de Leche • Peanut Butter • Bananas • Fresh Lemon
Fresh Orange Juice • Strawberries • Blueberries • Raspberries
Chocolate Chips • Marshmallow Fluff • Grand Marnier (+1.50)

LA PERSO OMELLETE/CREPE

Make Your Own Crêpe or Omelette 12.95

Choose 3 ingredients from the list below.

Specialty meats + 1.50 • Additional ingredients +1.00 each

Cheeses

Swiss • mozzarella • Feta • Brie • Goat Cheese • Cheddar • American
Cream Cheese

Vegetables

Spinach • Avocado • Basil • Mushrooms • Fresh Tomatoes • Sun-Dried
Tomatoes • Caramelized Onions • Onions • Potatoes • Kalamata Olives
Red Bell Pepper • Broccoli • Zucchini • Eggplant • Parsley • Cilantro

Meats

Ham • Bacon • Canadian Bacon • Turkey • Turkey Bacon • Turkey Sausage
Pork Sausage • Chorizo

Premium Meats

Lamb Sausage • Smoked Salmon • Shrimp • Chicken +1.50

BREAKFAST SIDES

Butter Croissant 2.75

Triple Berry Muffin 2.95

Flavored Croissant 2.95

Chocolate, Almond or
Chocolate Almond

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

