



**BREAKFAST
FROM 9H30 TO NOON**

FRUIT PARFAIT 10

Grec yogourt, Quebec honey
+ Seasonal fruits \$7

CLASSIC BREAKFAST 18

Eggs (2), choice of meat (2), potatoes, beans, biscuit

STEAK AND EGG 30

Beef steak, fried egg, Bigarade sauce, potatoes

PANCAKES 16

Pancakes (3), Chantilly cream, jam of the moment,
seasonal fruits

BENEDICT ON TOAST 22

Poached eggs (2), garnish of the moment, hollandaise
sauce, potatoes, Boston lettuce, toast

STUFFED BRIOCHE 16

Sausages, pistachio butter, spinach, goat cheese,
poached egg, hollandaise sauce, salad

THE OMELET 17

Choix of 3 ingredients: cheese of the moment, spinach,
mushrooms, choix of meat

THE POACHED EGGS 22

Poached eggs (2), blinis, gravlax, salmon caviar

**DINNER
FROM 11AM TO 3PM**

SMASHED BURGER 18

Potato bread, beef, cheddar, onions, Boston lettuce, fries
or salad

GRILLED BLT CHICKEN BURGER 18

Potatoe bread, grilled chicken breast, braised bacon,
Boston lettuce, tomatoes, aioli

VEAL MEATBALLS 16

Grilled focaccia, Parmesan, tomato sauce, Boston lettuce

CLASSIC BEEF TARTARE 18

With fries or salad

SALMON TARTARE 18

Fennel cream, grapefruit jelly, Boston lettuce, sesame tile

BLACK PUDDING 16

Burnt onions, celeriac purée, marinated celeriac, meat
glaze

FISH AND CHIPS 18

Fish of the day in beer batter, green sauce dip, fries or
salad

JULES'S SALAD 14

Roman salad, bacon, Parmesan, anchovie dressing, capers,
poached egg, croutons
** Grilled chicken +\$5

GREEN SALAD 10

Mesclun lettuce, Green Goddess dressing, croutons

- SIDES -

MEATS 8

Braised bacon, breakfast sausages, salmon gravlax or black
pudding

POTATOES 6

Fries or potatoes

SEASONAL FRUITS 7

- SWEETS -

PASTRIES 4

Croissant, chocolatine or danish

BREAD PUDDING 12

Caramel and seasonal fruits

BROWNIE 12

Whipped cream, mint

DAILY 3-COURSE SPECIAL 32\$

Consult our waiter for daily specials. Please advise
us of any food allergies