

BREAKFAST (all day)

Croissant, pain au chocolat, croissant aux amandes, pain au raisin (see display) \$5

Croissant jambon-fromage \$9

Toasted ham and gruyère cheese croissant

Sandwich à l'oeuf et au bacon \$11

Egg and bacon roll, homemade bbq sauce (add melted camembert \$3)

Quinoa porridge with rhubarb compote, roasted nuts and honey \$16

Pain perdu avec banane grillée et sirop d'érable \$15.50

French toast with grilled banana and real maple syrup

Oeufs pochés \$11

Free range poached eggs on toasted Sonoma sourdough (+ smoked salmon/double-smoked ham/baked mushrooms/half an avo/Toulouse sausage/roast roma tomatoes/crispy bacon \$4.50 ea)

Homemade baked beans (cooked with smoked speck), Sonoma sourdough toast \$14 (+egg \$3)

Tartine à l'avoca \$17

Half avocado with Meredith goat cheese, roast roma tomatoes, Sonoma sourdough toast (+ egg \$3)

Le petit-déjeuner de Raf \$13.50

Raf's breakfast: shaved doubled-smoked ham, Sonoma sourdough toast, extra v.o.oil, Maldon sea salt

Omelette classique au fromage \$16

Classic 3-egg omelette, gruyère cheese, mixed leaf salad

Omelette aux champignons et huile de truffe \$20

Mushrooms omelette with potatoes, gruyère cheese, and truffle oil

Salade petit-déjeuner \$16

Breakfast salad: avocado, kale, grated carrots, zucchini, poached egg, chia seeds, lemon vinaigrette

Le brunch de Sam \$15.50

Sam's brunch: house-cured salmon, lemon cream, fresh herbs, shaved cucumber on rye

Véritable Croque-Monsieur \$17

Double-smoked ham, gruyère cheese, onion jam, between 2 slices of sourdough dipped in Café de France's béchamel sauce, grilled to perfection. Add 1 fried egg for a Croque-Madame +\$3

Coffee	\$3.50 sml	\$4.20 lge (in a bowl)
Tea	\$4	
Iced nutella milk	\$7	
Hot chocolate in a bowl	\$4.50	
Iced coffee	\$5	
Perrier mineral water	\$4.20 sml	\$7 lge
Lemon-flavored Perrier	\$4.20	
Karma Cola	\$4.50	
Fresh orange juice	\$5	
BYO wine	\$10 per bottle – also fully licensed	

(no split bills on week-ends...pretty please...)

CRÊPES (all day)

Crêpe au sucre et au citron \$12.50

Sugar and lemon crêpe

Crêpe au Nutella \$13

Nutella crêpe

Crêpe au sirop d'érable et bacon \$14.50

Crêpe with maple syrup and crispy bacon

Crêpe petit-déjeuner \$17

Breakfast crêpe with double-smoked ham, gruyère cheese, 2 poached eggs

Crêpe au saumon \$17

Smoked salmon crêpe with shaved zucchini and dill cream (+1 egg \$3)

Crêpe aux champignons \$16

Mushrooms crêpe with marinated goat cheese, kale, pine nuts (+1 egg \$3)

LUNCH (from 11:30am)

Café de France salade niçoise \$22

Niçoise salad: steamed green beans, cocktail potatoes, olives, cherry tomatoes, house-cured salmon, Dijon vinaigrette

Salade de chèvre chaud \$19

Grilled goat cheese salad with toasted Sonoma sourdough, honey, fresh thyme

Saucisses de Toulouse et salade de pomme de terre \$23

Grilled Toulouse sausages with a potato and vegetables salad, and Dijon mustard

Moules marinières \$27

Mussels steamed with garlic, parsley, and white wine, served with chips and garlic bread

Poisson du jour \$25

Pan-seared catch of the day, lemon and lime sauce, herb salad and chips \$25

Assiette de crudités et charcuterie \$20

Cold vegetables and cured meats platter: grated carrots, green beans, zucchini, roma tomatoes, Parma prosciutto, saucisson (French salami), pâté, cornichons, Dijon vinaigrette, toasted baguette

Steak frites beurre Maître d'hôtel \$24.50

Minute steak with Maître d'hôtel butter, French fries and salad

Hamburger du Café de France \$20

Beef burger with smoked speck, gruyère, beetroot, roasted roma tomatoes, French fries, salad

Selection de sandwiches \$13 (t/a \$12)

Selection of sandwiches and baguettes (see display cabinet)

Tarte végétarienne épinards, chèvre, et courgettes \$15

Homemade vegetarian tart with spinach, goat cheese, and zucchini

No split bills on weekends please...pretty please