

Le COIN BISTRO

MENU DE PETIT DEJEUNER

LES VIENNOISERIES | \$14.00

Range of French pastries (Croissant, pain au chocolat & snail)
served with house made condiments, jam & house butter

CROQUE MONSIEUR | \$19.00

Toasted sourdough with smoked ham, Dijon Béchamel, gruyere

CROQUE MADAME add a fried egg | \$19.50

AÇAI BOL | \$ 19.00

Açai berry, seasonal fruits, house granola

LES OEUFS BENEDICTE | \$19.00

Poached eggs, spinach, bacon on a freshly baked croissant, & hous hollandaise

LES OEUFS FLORENTINE | \$17.00

Poached eggs, spinach, hollandaise on a freshly baked croissant

PAIN PERDUE AU SIROP D'ERABLE | \$16.00

Brioche French toast with whipped mascarpone and seasonal berries

LES OMELETTES

<< Served with tomate provençale and baguette >>

FINES HERBES	Fresh Herbs		\$16.50
FORESTIÈRE	Swiss brown mushroom & truffle oil		\$17.00
LARDON ET GRUYÈRE	Bacon, chives & gruyère		\$17.00
CHÈVRE	Goats cheese & chives		\$16.00

JUICES

ORANGE JUICE 6

CLOUDY APPLE JUICE 6

GINGER NINJA Carrot, Apple, Ginger, Tumeric 7

SUNNY SIDE UP Orange, Coconut water, Pineapple, Passionfruit 7

JACK ROSE Apple, Lemon, Strawberry, Mint 7

SUMMER GREENS Spinach, Pineapple, Kale, Apple, Mint 7

JULIUS MEINL COFFEE

REGULAR COFFEE 4.50

LARGE COFFEE 5.00

Soy, Almond, Oat or Lactose free milk
50c extra

TEA 5.00

HOT CHOCOLATE 5.00

CHAI LATTE 5.00

