

# LUNCH

<b>TOASTED GARLIC AND HERB FRENCH BREAD</b> AS PART OF YOUR LUNCH	<b>\$1.90</b>
<b>SOUP DU JOUR</b> FRESHLY PREPARED SOUP OF THE DAY WITH BAGUETTE SLICES – PLEASE SEE SPECIALS BOARD	<b>\$8.90</b>
<b>HANDMADE PORK AND PISTACHIO TERRINE</b> TRADITIONAL STYLE SERVED WITH CORNICHONS, CHUTNEY AND SALAD	<b>\$11.90</b>
<b>ASSORTED PLATE OF SALADS FROM THE CABINET</b>	<b>\$11.90</b>
<b>CHICKEN LIVER PATE OR ATLANTIC SALMON PATE</b> ENRICHED WITH CREAM SERVED WITH SALAD GARNISH AND TOASTED BAGUETTE	<b>\$11.90</b>
<b>CLASSIC FRENCH COQ AU VIN</b> SIMMERED WITH BACON, RED WINE, MUSHROOMS AND BABY POTATOES	<b>\$16.90</b>
<b>BAGUETTES –</b> CHICKEN BREAST WITH DRIED TOMATOES, CHEESE AND LETTUCE OR HAM AND BRIE WITH BASIL PESTO OR GLAZED MUSHROOMS, CHEDDAR CHEESE, ROASTED CAPSICUM AND SPINACH LEAVES	<b>\$8.90</b>
<b>CROQUE MONSIEUR</b> BRIOCHE FILLED WITH LEG HAM, CHEDDAR CHEESE AND BÉCHAMEL SAUCE, OVEN BAKED	<b>\$10.90</b>
<b>TOASTED FOUGASSE</b> FRENCH FLAT BREAD FILLED WITH AVOCADO, BRIE AND CHICKEN BREAST AND GRILL PRESSED	<b>\$10.90</b>
<b>SPINACH PIE</b> SAVOURY SHORTCRUST WITH ENGLISH SPINACH AND CHEESE FILLING SERVED WITH SALAD	<b>\$10.90</b>
<b>PIES OR QUICHE WITH SALAD</b> NAVARIN OF LAMB, CHICKEN CHASSEUR, BEEF BOURGUIGNON, QUICHE LORRAINE OR VEGETARIAN QUICHE	<b>\$10.90</b>
<b>BAKED PASTA</b> LAYERED PASTA SHEETS WITH LEG HAM, GROUND TOMATOES, BASIL, THREE CHEESES, SERVED WITH SALAD	<b>\$13.90</b>

*Jean Pascal*

# B R E A K F A S T

<b>TOASTED FRUIT BRIOCHE LOAF WITH JAM AND MASCARPONE</b>	<b>\$5.90</b>
<b>TOASTED FINNEN LOAF WITH PASCALS CITRUS MARMALADE</b>	<b>\$5.90</b>
<b>TOASTED MUESLI WITH BANANA CHIPS, ALMONDS, YOGHURT AND HOT MILK</b>	<b>\$6.90</b>
<b>POACHED EGGS ON TOASTED FRENCH BREAD WITH LEG HAM AND HOLLANDAISE</b>	<b>\$11.90</b>
<b>SCRAMBLED EGGS WITH SMOKED SALMON AND CHIVES IN TOASTED CROISSANT</b>	<b>\$10.90</b>
<b>LE GRAND BREAKFAST – POACHED EGGS, BACON, GRILLED TOMATO, MUSHROOMS, POTATO GALETTE AND TOAST</b>	<b>\$14.90</b>
<b>EXTRAS – BACON, GALETTE, TOMATOES, MUSHROOMS</b>	<b>\$3.00</b>

# C A K E S & G A T E A U

ALL OUR CAKES AND GATEAU ARE MADE TO TRADITIONAL FRENCH METHODS AND ARE ASSEMBLED USING GREAT SKILL AND PASSION.

ALL PRODUCTS ARE MADE DAILY ON A ROTATIONAL BASIS, AND THEREFORE ALL PRODUCTS ARE NOT AVAILABLE ON ALL DAYS, WHAT WE HAVE

IS AT ITS FRESHEST AND GIVES YOU THE OPPORTUNITY TO TRY AS MANY AS YOU WISH. PLEASE TAKE A LOOK IN OUR CABINET TO SEE WHAT OUR CHEFS HAVE MADE AVAILABLE FOR YOU TODAY.

<b>SEASONAL FRUIT TARTS, LEMON CITRUS TARTS, WALNUT TARTS, PRINCESS TARTS, VANILLA SLICES OR CHOCOLATE ÉCLAIRS</b>	<b>\$4.50</b>
<b>CARROT CAKE, CHEESE CAKE, BRIOCHE PUDDING, ORANGE AND POPPY SEED</b>	<b>\$5.20</b>
<b>CAPPUCCINO MOUSSE CAKE, CHOCOLATE PISTACHIO CAKE, CONCORDE, CHOCOLATE GRAND MARNIER, SYMPHONY CAKE OR TASMAR CAKE</b>	<b>\$5.50</b>
<b>ASSORTED PASTRIES BAKED DAILY – CROISSANT WITH BUTTER AND JAM, CHOCOLATE CROISSANT, ALMOND CROISSANT, DANISH PASTRIES</b>	<b>\$4.50</b>

*Jean Pascal*

# DRINKS

<b>COFFEE, ALL TYPES ONE SHOT - LIGHT OR WHOLE MILK</b>	<b>\$3.00</b>
<b>DOUBLE SHOT <u>OR</u> MUG <u>OR</u> DECAF <u>OR</u> SOY MILK – EACH EXTRA</b>	<b>\$0.50</b>
<b>LEAF TEA-</b> PLEASE ASK FOR OUR SELECTION	<b>\$3.00</b>
<b>CHAI LATTE</b>	<b>\$3.50</b>
<b>REAL HOT CHOCOLATE</b> MADE WITH PURE CHOCOLATE GANACHE SERVED WITH MARSHMALLOWS	<b>\$4.20</b>
<b>EUROPEAN HOT CHOCOLATE</b> THICKENED STRONG HOT CHOCOLATE TOPPED WITH CREAM AND CINNAMON	<b>\$4.20</b>
<b>PERRIER WATER – PLAIN SPARKLING</b>	<b>\$4.20</b>
<b>JUICES – SPREYTON APPLE, ORANGE</b>	<b>\$4.20</b>
<b>SOFT DRINKS – CASCADE, COKE, GINGER BEER, SPARKLING APPLE</b>	<b>\$4.20</b>
<b>ICED COFFEE, ICED CHOCOLATE</b> SERVED WITH ICE-CREAM AND WHIPPED CREAM	<b>\$4.50</b>
<b>MILKSHAKES MADE WITH ICE CREAM,</b> CARAMEL, CHOCOLATE, LIME, STRAWBERRY OR VANILLA	<b>\$4.50</b>

*Jean Pascal*