

## BREAKFAST

Breakfast is served from 7:30 to 11:30 a.m.

<b>Express Breakfast</b>	<b>8.00</b>
Freshly squeezed orange juice, a regular coffee and a croissant	
<b>Belgian Breakfast</b>	<b>8.00</b>
A boiled egg and pistolet roll with butter, ham, Gruyere cheese, jam and a regular coffee	
<b>Rye Bread Tartine with Gravlax</b>	<b>9.00</b>
House-cured salmon with dill on rye toast served with a poached egg and breakfast potatoes	
<b>Le Sablon</b>	<b>9.00</b>
A poached egg and Brioche toast with butter and jam	
<b>Rösti</b>	<b>11.00</b>
Swiss style grated potatoes baked with Gruyere cheese served with a fried egg, strips of bacon and a pistolet roll	

### **Croque Sandwiches**

One of our specialties, croque ("to crunch") sandwiches are made with fine Swiss Gruyere cheese and house-made béchamel sauce and precisely baked in the oven. During breakfast hours, our Croques are served with breakfast potatoes.

<b>Croque Monsieur</b>	<b>12.00</b>
Ham and Gruyere cheese	
<b>Croque Hawaïen</b>	<b>12.50</b>
Ham, Gruyere cheese and pineapple	
<b>Croque Madame</b>	<b>13.00</b>
Ham and Gruyere cheese with a poached egg on top	
<b>Brioche Croque</b>	<b>13.00</b>
Bacon and Gruyere cheese on brioche with a fried egg inside	

### **Belgian Waffles**

Enjoy irresistibly light and fluffy Belgian waffles with your choice of toppings:

Plain or icing sugar	<b>6.50</b>
Fresh strawberries	<b>10.00</b>
<b>Add:</b> Real maple syrup	<b>1.00</b>
Callebaut dark chocolate sauce	<b>2.50</b>
Whipped cream	<b>1.00</b>
Manuel Latruwe ice cream	<b>2.85</b>

### **Side Dishes**

<b>Gravlax</b>	<b>4.00</b>
House-cured salmon with dill	
<b>Pâté Maison</b>	<b>4.00</b>
A rich spread of ground pork, herbs, spices and whiskey	
<b>Brie de Meaux</b>	<b>4.00</b>
A French brie cheese from the town of Meaux	

**Please place your order at the counter**

Sorry, no substitutions.

## LUNCH

Lunch is served from 11:30 a.m. to 2:00 p.m.

<b>Soup Du Jour</b>	<b>8.00</b>
Our soups are made in-house and are served with a freshly baked bun	
<b>Mixed Green Salad</b>	<b>5.00</b>
<b>Chèvre Chaud Salad</b>	<b>9.00</b>
A mixed greens salad served with warm goat cheese on crostini and topped with honey	
<b>Spinach Salad</b>	<b>12.00</b>
Bacon-wrapped shrimp, honey-mustard dressing	
<b>Mushroom Toast</b>	<b>12.00</b>
Open-faced sandwich covered with mushrooms, topped with Gruyere and baked, served with a side of lightly dressed greens.	
<b>Chicken Panini</b>	<b>12.00</b>
Grilled chicken, tomato confit, red pepper and garlic aioli sauce.	

### **Quiches (Dine-in)**

**Small 11.50 Medium 14.50 Large 16.50**

Ask about today's fresh-made selection. Served with a side salad.

### **Croque Sandwiches**

One of our specialties, croque ("to crunch") sandwiches are made with fine Swiss Gruyere cheese and house-made béchamel sauce and precisely baked in the oven. During lunch hours, our croques are served with a side of lightly dressed greens.

<b>Croque Monsieur</b>	<b>12.00</b>
Ham and Gruyere cheese	
<b>Croque Legumes</b>	<b>12.00</b>
Artichokes, zucchini, peppers and Gruyere cheese	
<b>Croque Hawaïen</b>	<b>12.50</b>
Ham, Gruyere cheese and pineapple	
<b>Croque Madame</b>	<b>13.00</b>
Ham and Gruyere cheese with a poached egg on top	
<b>Croque Cannibal</b>	<b>13.00</b>
Beef hamburger, bacon and Gruyere cheese	

### **Baguette Sandwiches (served with a side salad) 7.62**

**Pain de Campagne Baguette** Gravlax (house-cured salmon), Boursin cheese, tomato confit and hard-boiled egg

**Classic Baguette** Black forest ham, aged Gruyere cheese, tomato confit, hard-boiled egg

**Sourdough Baguette** Calabrese salami, aged Gruyere cheese, tomato confit, black olives

**Focaccia Baguette** Prosciutto, black olives, bocconcini, roasted peppers, tomato confit

**Walnut-pecan Baguette** Brie de Meaux and jalapeño jam

**Boutier Baguette** House-made pâté, hard-boiled egg, Dijon mustard, cornichon and tomato confit

**Focaccia Baguette (vegetarian)** Bocconcini, tomato confit

### **Thin-crust Pizza 15.00**

**Pear and Gorgonzola** Topped with basil pesto, pears, gorgonzola, caramelized onions and parmesan cheese served with a side salad.

**Chorizo and Calabrese** Topped with tomato sauce, chorizo sausage, calabrese sausage, caramelized onions and parmesan cheese served with a side salad.