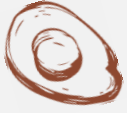


PATISSERIES

Croissant 5. Caneles 3. Carrot Bun (GF) 7.



SAPORITO

QUEENS BREAKFAST 23.

Two sunny side eggs, bacon, chorizo sausage, lemon ricotta pancakes, potatoes. Sub Coyowl organic beef sausage 3.

LE BORDEAUX 23.

French omelette, ham & caramlized onions, aged comte, croissant & house made canele

FRIED EGG SANDWICH 16.

Two eggs fried soft, sharp cheddar, aioli, spinach, brioche, Queens potatoes

MUSHROOM FRICASSEE 20.

Crispy potatoes, poached eggs, holly, pea shoots

SPICY AHÍ TUNA CRUDO 24.

Guacamole, baby lettuce, Queens potatoes, 2 poached eggs

LES CROQUES

With cornichons & Queens potatoes

CR'Q MADAME 23.

Dijon bechemel, jambon, gruyere, bacon, sunny side egg

CR'Q NDUJA 19.

Calabrese pork spread, buffalo mozzarella, garlic aioli

CR'Q FORESTIE 22.

Porcini mushrooms & gruyere, truffle bechemel. Add egg 3.

WAFFLES & PANCAKES

BELGIAN WAFFLE 17.

Fresh berries, maple syrup, hemp hearts

DUCK LEG CONFIT & WAFFLES 24.

Fried egg, micro greens, lemon butter, maple syrup



WAFFLE SANDWICH 21.

Buttermilk waffle, sunny side egg, bacon, smoked cheddar, maple syrup

FRIED CHICKEN & WAFFLES 23.

Drumsticks with chili lime sea salt, tomato jam

HAPPINESS LEMON RICOTTA PANCAKES 19.

lemon butter, fresh berries, Quebec maple

CROISSANT BENEDICTS

2 poached eggs, Queens potatoes. Sub gluten free bun 4.

MONTREAL SMOKED BRISKET 22.

Baby greens, lemon aioli, parmigiano reggiano



SMOKED WILD SALMON 23.

Fried capers, red onions, horseradish creme fraiche

BUTTER POACHED PRAWNS 23.

Baby greens, guacamole, lemon aioli

DOUBLE SMOKED BACON 21.

Baby greens, lemon aioli, parmigiano reggiano

TOASTIES

SCRAMBLED EGGS & PROSCIUTTO 19.

Aged 24 months San Danielle, parmigiano reggiano

AVOCADO & BACON 19.

2 poached eggs, hollondaise, pea shoots, furikake

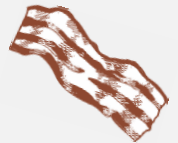
SMOKED WILD SOCKEYE SALMON 19.

Guacamole, 2 poached eggs, hollondaise, pea shoots

BRIOCHE FRENCH TOAST 19.

Peanut butter, condensed milk, bruleed banana

LUNCH



BOLOGNESE POUTINE 18.

slow cooked tomato pork ragu, reggiano, 2 poached eggs

ESCARGOT DE BOURGOGNE 18.

Sauteed in garlic, shallots, cognac, parmesan, croissant

SWEET POTATO GNOCCHI 24.

Caramelized onions, bacon, gorgonzola dolce, toasted walnuts, sage maple butter

MAC & CHEESE 24.

French ham, mushrooms, truffle bechemel, fontina AOP

BLACK ANGUS BURGER 21.

Aged cheddar, Dijon mustard, cranberry gastrique, parmesan frites, lemon aioli

MANGO GREEK YOGURT PARFAIT 12. FRESH FRUIT 12. BRÛLÉED ORANGE 4.

Two double smoked bacon 6. Chorizo sausage 6. Organic Coyowl Ranch Beef Sausage 6.

Queens Potatoes, tomato jam 8. Half Avocado 3.5 Guacamole 8. Vita Egg 3. Brioche w jam 6.5. Pancake 8. Waffle 8.