

SALADS

Gravlax Salad 23

Smoked salmon, mixed greens, cherry tomatoes, radish, salsa, fried capers, avocado and pesto

Chicken Caesar 22

Crispy chicken, romaine lettuce, cherry tomatoes, croutons, Caesar dressing (anchovies, mayo, parmesan, garlic, lemon juice, Worcestershire sauce, olive oil), parmesan shavings

Mediterranean 18.50

Fresh seasonal veggies, quinoa, avocado, nuts and homemade vinaigrette

HOT STARTERS

Chowder Soup 15

Cooked smoked salmon, cream, milk, corn, potatoes, carrots and chicken broth

Quiche Lorraine 14

Bacon, eggs, cream, cheese, and nutmeg

Croque-Monsieur 14

Ham, butter-toasted sourdough bread, melted cheese and light cheese sauce

Soup of the Day 8

WRAPS & SANDWICHES

BBQ Bacon Burger 23

Beef, smoked bacon, brioche bun, cheese, caramelized onions, lettuce, tomato, maple BBQ sauce

Cheeseburger 20

Beef, brioche bun, cheese, caramelized onions, pickles, lettuce, tomato, mustard sauce

Spicy Chicken Burger 19

Toasted chicken, fruity buffalo sauce, brioche bun, coleslaw, jalapeños, homemade spicy smoked sauce

Chicken Burger 19

Toasted chicken, sweet sauce, cocktail sauce, brioche bun, coleslaw, pickles, lettuce

Mixed Shawarma 18

Marinated chicken & beef, pita, salsa, caramelized onions, hummus, lettuce, garlic and herb sauce

Chicken Shawarma 16

Marinated chicken, pita, salsa, caramelized onions, hummus, lettuce, garlic and herb sauce

A side of your choice: French fries, coleslaw or poutine +5

MAIN DISHES

Fish and Chips 23

Two fish fillets, coleslaw, tartar sauce, lemon slice

Grilled Lemon Chicken Steak 21

Served with two sides of your choice*

Bolognese Pasta 18

Beef, tomato sauce, parmesan

Carbonara Pasta 16.50

Bacon, cream, egg yolk, parmesan

Poutine 14

French fries, gravy, pickles, caramelized onions, cream

***Sides**

French fries

Coleslaw

Kale +2

Mixed salad +2

Poutine +5

KIDS' MENU

Burger	12	Grilled Cheese Sandwich	10
Breaded Chicken Strips	8		

EXTRAS

French Fries	5	Fried Chicken	7
Kale	4	Smoked Salmon	8
Mixed Salad	4	Beef	7
Soup	6	Chicken Shawarma	7
Chowder	7	Coleslaw	4
Crispy Tofu	5		

DESSERTS

Almond Tart	13	Upside-Down Pineapple Cake	10
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BRUNCH

*Only on Saturday morning***Eggs Benedict** 18.50

Two poached eggs, sourdough bread, bacon, hollandaise sauce, garlic kale

Nordic Toast 20

Grilled sourdough bread, cream cheese, poached eggs, smoked salmon, fried capers, caramelized red onions, lemon zest

Veggie Toast 17.50

Avocado, sautéed kale, mushrooms, cherry tomatoes on grilled sourdough bread

Benny Ham 19.50

Poached eggs, grilled sourdough bread, ham, lemon hollandaise, garlic kale

Chicken Waffle 18

Homemade waffle, crispy chicken, hollandaise sauce, maple syrup

Classic Waffle 16.50

Homemade waffle, berry coulis, whipped cream, maple syrup

Mushroom & Goat Cheese Toast 17.50

Grilled toast, sautéed mushrooms with a balsamic reduction, goat cheese

Brunch Bowl 21

Garlic kale, mushrooms, broccoli, yam, tomato, poached eggs, sausages, grilled halloumi

BRUNCH

Only on Saturday morning

SAVORY CRÊPES

Chicken & Mushrooms Crêpe 22

Chicken, mushrooms, cream sauce, cheese, parsley

Ham & Egg Crêpe 18

Ham, cheese sauce, egg, parsley

SWEET CRÊPES

Fruit & Whipped Cream Crêpe 19

Fresh fruits, whipped cream, almonds

Nutella & Strawberry Crêpe 17

Nutella, strawberries, almonds

Plain Crêpe 10

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COFFEE, TEA & HERBAL INFUSIONS

Espresso	3.50	Caf� au Lait	4.50
Coffee	3.50	Cappuccino	5
Americano	4	Flat White	5
Lungo	4	Latte Macchiato	5
Cortado	4	Tea & Herbal Infusions	4

BEERS

Bottles / Cans

Corona 4.5%	8
Industrial Park Ale - IPA 6%	9
Electric Avenue - Blonde 4.8%	9
Barracks Brown - Brown Ale 5%	9

On Tap (Half / Pint)

Velvet Fog - Wheat Ale 4.5%	7 / 9
Big Hoodoo - Lager 4.8%	7 / 9
Horns in the Haze - New England IPA 6%	7 / 9

WINES

Red – Casillero del Diablo <i>Cabernet Sauvignon, Chile 2022</i>	8 / 12 / 36.5
Red – Gabriel Meffre, Plan de Dieu <i>C�tes du Rh�ne, France 2023</i>	8 / 12 / 36.5
White – Como Sur, Bicicleta Reserva <i>Viognier, Chile 2023</i>	7 / 10.5 / 32.5
White – Maison Nicolas <i>Chardonnay, France 2023</i>	7 / 10.5 / 32.5

COCKTAILS & APERITIFS

Pastis Ricard	9
Kir Cassis – Blackcurrant liqueur	9
Whisky – Sortil�ge	10
Whisky – Eau Claire Ruperts	10
Whisky – Old Fashioned	10
Vodka – Absolut (shot)	9
Vodka – Absolut (with juice)	12
Gin Tonic	12
Ap�rol Spritz	14

NON-ALCOHOLIC DRINKS

Soft Drinks & Other

Coke / Diet Coke / Root Beer / Ginger Ale (33cl)	4
Sparkling water	4

Non-Alcoholic Beers

Corona 0 %	8
Budweiser 0 %	5

Mocktails – OL  (No Alcohol)

Margarita	9
Paloma	9
Chili Mango	9