



Pick Up & Delivery Available

Lunch MENU

Entrees

GF: Gluten Free DF: Dairy Free NF: Nut Free V: Vegan

* CHICKEN	Pot au feu – cabbage stuffed with chicken, carrots, onion, leek, celery, potato – chicken broth	17	GF, DF, NF
* SALMON	Miso & honey marinated salmon, clams, parsnip puree, beet, bok choy – watercress juice	17	GF, NF
* DUCK	Sweet potato puree, mushrooms, chestnuts, grapes – lemongrass and ginger dressing	23	GF
VEGETABLES	Butternut, celery, salsify, mushrooms, dates and pomegranate seeds	14	GF, DF, NF, V

ASK FOR OUR SPECIALS

Las Vegas Menu

Choice of sandwich + choice of side or soup + choice of tiramisu or macaron + choice of homemade beverages 20

Sides and Soups

LENTILS	Coral lentils puree with gluten free tortillas	5	GF, DF, NF, V
RICE	Biryani rice with dried grapes, spices & cilantro	5	GF, DF, NF, V
LEEK	Spinach, leek & potato soup	10	GF, DF, NF, V
BUTTERNUT	Butternut veloute, coffee foam, sauted mushrooms, truffle oil	10	GF, NF

Sandwiches

* CHICKEN WRAP	Healthy chicken Caesar salad wrap (spinach tortilla, romaine lettuce, tomato, parmesan cheese)	9	NF
* SALMON	Cured salmon sandwich with multigrain bread, romaine lettuce, tomato – greek yogurt & mint dressing	9	NF
HAM AND CHEESE	French baguette with prosciutto, comte cheese & pickled gherkins	9	NF
VEGETABLES	Ciabatta bread, romaine lettuce, grilled vegetables – homemade vinaigrette (avocado +\$2)	9	DF, NF, V

Salads and Quiches

ENDIVES	Endive salads, lamb's lettuce, orange, walnuts – olive oil and apple vinegar dressing	11	GF, DF, V
CAESAR	Romaine lettuce, tomato, gluten free croutons, fresh parmesan cheese – healthy Caesar dressing	9	GF, NF
Add to your salad chicken +\$4 cured salmon +\$5 miso marinated salmon +\$6			
ZUCCHINI	Zucchini, cumin and pattypan squash quiche served with a side salad	9	NF
LEEK AND SALMON	Quiche served with a side salad	9	NF

Kids Options

* MINI SALMON BURGER	Homemade buns, lettuce, cured salmon, Greek yogurt & mint dressing	5	NF
* MINI CHICKEN BURGER	Homemade buns, lettuce, swiss cheese, tomato, chicken breast, ketchup	5	NF

* Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individual certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



Sweet MENU

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Desserts

TIRAMISU	Mascarpone cream, coffee biscuit and crispy chocolate	7	
MACARON	Light vanilla cream, apple, salted caramel & cinnamon	7	GF
EXOTIC FRUITS	Macha tea biscuit, coconut foam and passion fruit caramel	7	
CHOCOLATE	Intense chocolate cake	7	
PRALINE CREAM PUFF	Cream puff filled with praline cream	7	
CHEESECAKE	Tangerine liquid heart, calamansi cream	7	NF

ASK FOR OUR SPECIAL DESSERTS

Homemade Beverages

ICE TEA / HIBISCUS ICE TEA	3
RASPBERRY LEMONADE	3
GINGER, LEMON AND FIVE SPICE ICE TEA	3

Bread and Danish

PARISIAN BAGUETTE	2.5	NF
CROISSANT	3	NF
CHOCOLATE CROISSANT	3.5	NF

Beverages

ACQUA PANA STILL WATER	3.5
SPARKLING WATER SAN PELLEGRINO	Small 3 Large 5
SMOOTHIE (MIX OF ORANGE, KIWI, MANGO AND PINEAPPLE)	6
COCONUT WATER	3
SAN PELLEGRINO (LEMON, ORANGE, POMEGRANATE)	3
FIJI WATER	3
SABABA	Small 3 Large 5

Coffee and Tea

ESPRESSO	2.5
COFFEE	2.5
CAPPUCCINO	3.5
LATTE	3.5
BLACK / GREEN TEA	3