

WELLBEING THROUGH FOOD SHARING



BREAKFAST SERVED UNTIL 12PM

- 14 HEALTHY AVOCADO BAGEL
Fresh Avocado Salsa, 7 grain bagel, alfa - alfa sprouts
- 16 OPEN FACED BAGEL WITH SALMON
Smoked salmon, cream cheese, pickle red onion, micro greens, capers
- 18 CONTINENTAL BREAKFAST PLATTERS
Fresh croissant, House made banana bread, fruit salad, butter, house made fruit compote

ALL DAY

- 12 SOUP OF THE DAY
Served with fresh-baked bread and butter
- 15 CHEF'S DAILY HOT POT
Served with fresh-baked bread and butter
- 22 SPICED OLIVE AND ANTIPASTI PLATTER
Spiced mixed olives, beet & goat cheese salad, baby tomatoes & bocconcini mix, pickled eggplant, marinated artichoke hearts, zucchini rolls stuffed with herbed cream cheese, baba ganoush and toasted bread
- 24 OPEN FACED SANDWICH SHARING PLATTER
An assortment of open-faced sandwiches served on fresh-baked bread including:
 - Salmon rillettes with avocado & horseradish aioli, pickled ginger and seaweed
 - Alberta beef, caramelized red onion, candied pecans, brie and arugula
 - Fresh-roasted & pickled garden vegetable salad with basil aioli and balsamic of Modena
 - Prosciutto on olive bread with truffle aioli, baby red romaine and pickled cantaloupe
- 28 CHARCUTERIE BOARD
Featuring prosciutto, bresaola, Bündnerfleisch, game landjäger and chimney stick served with truffle aioli, grainy & Dijon mustards and balsamic of Modena. Accompanied by toasted rye and French baguette
- 28 PREMIUM DOMESTIC CHEESE BOARD
Featuring Rondoux, OKA L'Artisan, Grand Cheddar, L'Extra Pure Goat and Champfleury. Served with house-made jelly, dried fruit, grapes, crackers and toasted bread
- 15 SLICED FRUIT PLATTER
Delightful combination of sliced fruit served with fresh ginger yogurt

DESSERT

- 14 HIBISCUS INFUSED PANNA COTTA
Topped with berry compote and crisp meringue
- 16 BERNARD CALLEBAUT CHOCOLATE TORTE WITH LAVENDER CRÈME FRAÎCHE
Flourless, silky smooth and sinfully rich chocolate torte

Please ask your server about gluten-free, dairy-free, vegetarian and vegan options