



BREAKFAST MENU

OMMELETES

Served with fresh fruit, potato & choice of French baguette or croissant

CALGARY OMMELETE-bacon, ham, mushroom, onion, peppers, emmental cheese.	\$12
SAN FRANCISCO-smoked salmon, red onion, capers & sour cream.	\$14
VENICE- fresh tomato, oregano & parmesan cheese.	\$11
PARISIAN-herbs du Provence, garlic, shallots, white wine, topped with Brie.	\$13
ALASKAN-crab, shallots, hollandaise.	\$14
SPANISH-peppers, onion, cilantro, salsa & sour cream.	\$12

EGGS BENEDICT

Poached egg served on a croissant with potato.	One egg	\$10	Two eggs	\$14
FRENCH-black forest ham & hollandaise sauce				
CALIFORNIAN-smoked salmon, cream cheese & hollandaise sauce				
FARMERS-asparagus, fresh tomato, portabella mushroom, parmesan cheese & hollandaise				
OSCAR- crab cake, asparagus & hollandaise sauce				
THE RANCHER-sliced Alberta Sirloin & béarnaise sauce				

LAURIER BRUNCH PLATE

Choose one of any style Eggs Benedict, 2 crepes, potato, toasted baguette or Croissant, bacon, fresh fruit & homemade confiture berries.	\$15
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CREPES OR FRENCH TOAST

Your choice of banana, strawberry or pineapple, with potato & maple syrup.	\$11
Add melted chocolate for \$2	add a scoop of vanilla gelato for \$2

LAURIER PARFAIT

Muesli, yogurt & fresh fruit.	\$8
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CHILDRENS BREAKFAST

OPTION #1-scrambled eggs, 2 slices of bacon, potato & toasted baguette	\$8
OPTION#2-half order of crepes or French toast	

SIDES

Croissant	\$2.50	Toasted baguette	\$2
Fresh muffin	\$2	Fresh fruit	\$2
Brie cheese	\$2.5	Confiture berries	\$1
Side of potato	\$2	Bacon or Ham	\$2.5

Substitute potato for Poutine on any breakfast entree for \$4



BRUNCH MENU

FRENCH ONION SOUP	\$9	SOUP OF THE DAY	\$4
BRUSCHETTA	\$6	BAKED BRIE	\$15
HUMMAS KALAMATA	\$7		

SALADS

CAPRESE SALAD, fresh tomato & boconccini with a balsamic reduction.	\$13
CHEF'S SALAD. Mixed mesculun greens, egg, peppers, grilled chicken breast, with a honey Basil & tomato vinaigrette	\$11
STEAK SALAD, Montreal seasoned sirloin, mesculun greens, grilled vegetables Crumbled Gorgonzola & a blue cheese dressing.	\$23

SANDWICHES

All sandwiches come with your choice of soup, salad or fries

HAM & CHEESE CROISSANT, with Dijon, lettuce & tomato	\$12
SMOKED SALMON & CREAM CHEESE CROISSANT, with onion, capers & arugula	\$14
APPLE CINNAMON & BRIE, open face, warmed, with maple syrup	\$12
CAJUN CHICKEN BURGER HAMBOURGOIS, spicy berry confiture, brie, garlic aioli Lettuce & tomato	\$14
MONTREAL FILET MIGNON HAMBOURGOIS, onion, emmentaler, horseradish & Garlic aioli, lettuce & tomato.	\$15

OTHER ENTREES

THE REAL DEAL POUTINE, Home cut fries, Quebec cheese curds & the perfect gravy	\$10
POUTINE GALAUAUDE, same as above, with a grilled chicken breast and peas	\$18
VEGETARIAN LASAGNA	\$14
ST. LOUIS RIBS & FRIES	\$14

BEVERAGES

Coffee press (3 cups)	\$5	Americano	\$2.5
Espresso	\$2.5	Cappuccino	\$3.5
Latte	\$3.5	Hot chocolate	\$3.5
Tea	\$2.5	Juices	\$3

Gourmet Coffees (1oz)

Spanish Coffee, Brandy and Patron XO Coffee Liqueur	\$9		
Monte Cristo, Grand Marnier, Kahlua and Whipped Cream	\$9		
TheVangogh, Absinth, Navan and Vanilla Surgared Rim	\$11		
Irish Coffee, Bushmill,s Irish Whisky, Irish Mist	\$9		
Ragin Cajun Hot Chocolate, Bourbon, Creme du Menthe and Hot Chocolate	\$10		
Chambord Mimmosa	\$12	Oriel Prosecco (5 oz)	\$12
Sangria (glass)	\$10	Sangria (pitcher)	\$34