



## BRUNCH

<b>Petit-déjeuner des Balkans</b> - Bulgarian feta, tomatoes, cucumbers, organic Kalamata olives, hard-boiled egg*, pitka (homemade bread) (V, GF option without bread) with Ambaritza charcuterie	14 -
<b>Banitza</b> - traditional Bulgarian house-made filo pastry with feta, served with sheep milk yogurt, honey, and fresh fruit (V)	15 -
<b>Mékitzi</b> - Bulgarian fried dough, with homemade jam, seasonal fruit, Bulgarian feta (V)	16 -
<b>Palachinki</b> - Bulgarian crêpes with homemade jam or maple syrup, served with fresh fruit	16 -
<b>Mish mash</b> - scrambled eggs* with tomatoes, peppers and feta, made and served in a traditional clay oven pot, served with pitka (homemade bread) and fresh fruit (V, GF option without bread)	17 -
<b>Piperade des Balkans</b> - peppers, tomatoes, onion, made and served in a traditional clay oven pot (VG)	15 -
<b>Omelette with feta*</b> , sun-dried tomatoes and basil, served with pitka (homemade bread) and fresh fruit (V, GF option without bread)	16 -
<b>Oeufs panagurski</b> - poached eggs* with yogurt-garlic sauce, served with seasonal fruit and pitka (homemade bread) (V, GF option without bread)	18 -
<b>Nadenitza</b> - saucisses campagnardes, servies avec salade et pommes de terre sautées (SG)	18 -
<b>Salade Elena</b> - lettuce, tomatoes, cucumbers, organic Kalamata olives, sautéed potatoes, shallots, hard-boiled eggs, Elena charcuterie, homemade croutons, vinaigrette	16 -
<b>Salade with goat cheese gratiné</b> - Quebec goat cheese gratiné on baguette, served over a salade with tomatoes et shallots (V) -with tuna**	16 - 20 -
<b>Shopska salata</b> - tomatoes, cucumbers, peppers, shallots, olives, Bulgarian feta (V, GF)	12 -

### Sides

Sautéed potatoes	5 -
Small seasonal salad	5 -
One nadenitza sausage	8 -

\*farm eggs from free-range chickens  
\*\*sustainably fished tuna