



BRUNCH

Petit-déjeuner des Balkans - Bulgarian feta, tomatoes, cucumbers, organic Kalamata olives, hard-boiled egg*, pitka (homemade bread) (V, GF option without bread)	18 -
with Ambaritza charcuterie	15 -
Banitzza - traditional Bulgarian house-made filo pastry with feta, sheep milk yogurt, honey, fresh fruit (V)	17 -
Mékitzi - Bulgarian fried dough, with homemade jam, fresh fruit, Bulgarian feta (V).	18 -
Palachinki - Bulgarian crêpes with homemade jam or maple syrup, fresh fruit	18 -
Mish mash - 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)	20 -
Piperade des Balkans - peppers, tomatoes, onion, made and served in a traditional clay oven pot (VG)	18 -
Omelette* with feta, sun-dried tomatoes and basil, served with pitka (homemade bread) and fresh fruit (V, GF option without bread)	19 -
Oeufs panagurski - poached eggs* with yogurt-garlic sauce, served with seasonal fruit and pitka (homemade bread) (V, GF option without bread)	20 -
Nadenitza - saucisses campagnardes, servies avec salade et pommes de terre sautées (SG).	21 -
Salade Elena - lettuce, tomatoes, cucumbers, organic Kalamata olives, sautéed potatoes, shallots, hard-boiled duck eggs, Elena charcuterie, homemade croutons, vinaigrette	19 -
Salade with goat cheese gratiné - Quebec goat cheese gratiné on baguette, served over a salade with tomatoes et shallots (V)	19 -
Tuna and tomato salad - Birri tomatoes, tuna**, Bulgarian feta, shallots, Kalamata olives, homemade croutons*	19 -
Shopska salata - tomatoes, cucumbers, peppers, shallots, olives, Bulgarian feta (V, GF)	15 -

Sides

Sautéed potatoes in duck fat	6 -
Small seasonal salad	5 -
One nadenitza sausage	10 -

*farm eggs from free-range chickens

**sustainably fished tuna

V = vegetarian / VG = vegan / GF = gluten free