

Noisette

French Café

Petit Déjeuner

Breakfast Croissant* \$12.50

Egg & Ham & Swiss Cheese
Eggs & Tomato & Swiss Cheese Veg.
Eggs & Spinach & Swiss Cheese Veg.
Eggs & Bacon & Swiss Cheese (+ \$1)
Eggs & Turkey breast & Swiss Cheese (+ \$1.25)
Eggs & Nova & Swiss Cheese (+\$2.75)

● Substitute croissant for baguette \$1.50 ●

Nova Platter* \$16.75

Hardwood smoked Nova Salmon, red onion, capers, tomato, romaine, cream cheese.
Choice of whole wheat toast or baguette

Noisette Breakfast*

Two eggs, baguette or whole wheat toast, home fries
Choice of Ham or Bacon \$14.50
Choice of Turkey breast \$14.75
Choice of Nova Salmon \$15.50

Breakfast Platter Veg. \$15.95

Baguette, butter, French jam, Brie cheese, fresh fruits

Nova Croissant* \$14.50

Nova salmon, tomato, cream cheese

Tropezienne Toast Veg. \$15.75

Cream cheese stuffed Brioche French Toast, cinnamon batter. Served with strawberries, whipped cream and maple syrup

Create Your Own Omelet* \$15.75

Three large egg omelet with your choice of 2 toppings.
Served with tomato, organic mixed green, balsamic glaze
Substitute greens for Home Fries (+\$2.75)

Cheeses	Veggies	Meat
Swiss	Tomato	Ham
Feta	Mushroom	Turkey breast (+\$0.25)
Cheddar	Spinach	Bacon bits
Goat Cheese	Onion	Nova Salmon* (+\$1.75)
Mozzarella	Pepper	Egg whites +\$1.50
Brie (+\$1.00)		Extra topping +\$1.00 each

French Toast Veg.

Cinnamon batter. Served with strawberries and bananas, whipped cream and maple syrup.

Croissant	\$14.50
Brioche	\$15.50

Grilled Sandwiches & Quiches

Served with your choice of Side Salad \$16.75 or Cup Soup \$18.50 or Cup of Fresh Fruits \$18.75
Organic mix greens, tomato red onion, feta, balsamic dressing
French Onion Soup
Soup of the Day
Strawberry, Blueberry, Banana, Grapes

Croque Monsieur

Ham, swiss and béchamel
on toasted brioche bread
Make it a Madame for \$1.50

BLT Croissant

Bacon, lettuce, tomato
and mayo on croissant
Add Organic Chicken \$4.50

Quiches

Selection of quiches of the Day

Ham & Cheese Croissant

Panini

HAM & BRIE
SALMON & BRIE* (+\$1.75)
CAPRESE : Tomato, Mozzarella & Pesto

La Crêperie

Savory

Our Savory Crepes are served with light béchamel inside

Crepe Complète: Ham, swiss cheese, sunny side up egg	\$16.00
Cordon Bleu: Herb-seasoned Organic Chicken, ham and swiss cheese	\$17.25
Salmon & Brie*: Nova salmon and Brie cheese	\$17.50
Uégétarienne: Onions, tomatoes, mushrooms, peppers Veg.	\$15.95

Crafted Your Way \$17.75

Your choice of 3 toppings
Extra topping +\$1.00 each - Add one egg on top +\$1.50

Cheeses		Veggies		Meat	
Swiss	Goat Cheese	Tomato	Onion	Ham	Bacon bits
Feta	Mozzarella	Mushroom	Pepper	Turkey (+\$0.25)	Nova Salmon* (+\$1.75)
Cheddar	Brie (+\$1.00)	Spinach		Herb-seasoned organic Chicken breast (+\$1.25)	

Sweet

Add Whipped Cream \$1.50 - Chocolate Sauce \$1.00 - Strawberries \$1.50
Banana \$1.50 - Walnuts \$1.75 - Pecans \$1.75 - Organic Honey \$1.00

Classics Veg.

Butter & Sugar	\$8.50	Fresh Fruits	\$12.50
Butter & Jam	\$9.00	Nutella Strawberry	\$10.25
Nutella	\$9.75	Nutella Banana	\$10.25

Deluxe Veg. \$12.75

Banana Deluxe

Nutella, banana, coconut flakes,
chocolate sauce, whipped cream

Apple Deluxe

Butter, cinnamon, apples, honey,
pecans, whipped cream

Strawberry Deluxe

Nutella, strawberry, white chocolate
sauce, sliced almond, whipped cream

Homemade Soups

Organic base - Served with slices of baguette and butter

French Onion Soup	\$12.25
Soup of the Day	\$9.95

Substitutions may incur an additional charge - \$4 sharing charge applies - Tax and service are not included
Orders cannot be modified once submitted to the kitchen - 20% service charge will be automatically added to parties of 6 or more.
A 2.9% credit card processing fee applies

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Bistro Specialties

The House Board \$32.00

Brie cheese, Swiss cheese, goat cheese and organic honey, Proscuitto and ham. Garnished with dried fruits and nuts, french pickles and bread basket

Monaco Toast \$17.25

Tomato, mozzarella, proscuitto and pesto served on a toasted pressed croissant. Garnished with organic mix green, tomato and balsamic glaze

Deauville Toast* \$18.50

Nova salmon, organic guacamole, tomatoe, red onions and capers served on a toasted pressed croissant. Garnished with organic mix greens, tomato and balsamic glaze

Signature Sandwiches

Le Français \$17.00

Choice of Ham or Turkey breast or Proscuitto
Swiss cheese, lettuce, tomato, cornichon, butter

Le Norvégien* \$18.50

Nova salmon, tomato, romaine lettuce,
capers, red onions, cream cheese

French Club \$17.75

Turkey breasty, bacon, melted brie cheese,
tomato, romaine lettuce, mayonnaise

Chevre Miel \$17.75

Turkey breast, goat cheese, romaine lettuce,
fresh apple, organic honey

L'Italien \$17.75

Proscuitto, tomato, mozzarella,
organic mixed green, pesto

Cordon Bleu \$17.75

Herb-seasoned organic chicken breast, ham, melted
Swiss cheese, tomato, marinated peppers, mayonnaise

Bistro Salads

Add herb-seasonned organic chicken breast for \$6.00

Chicken & Apple* \$17.50

Organic mixed green, tomato, baguette croutons
herb-seasonned organic chicken breast,
feta cheese,raisins & cranberries, fresh apple.
House-made Raspberry vinaigrette

Chevre Chaud \$16.75

Organic mixed green, warm goat cheese crostinis
with pesto, tomato, raisins & cranberries,
walnuts & pecans,fresh apple.
House-made Raspberry vinaigrette

Nova Salmon* \$18.50

Organic mixed green, Nova Salmon, capers,
red onions, cramberries, tomato,
whole wheat toast with cream cheese,
House-made Balsamic vinaigrette

Caesar* \$14.50

Romaine lettuce, shredded Italian cheese,
Baguette croutons
House made Caesar dressing

Noisette Beverage Bar

All our coffees are crafted with
Premium Colombian Arabica Beans

Coffee Classics

Drip coffee
Regular or Decaff

Espresso
Doppio
Macchiatto

Espresso Creations

Noisette 24k Mocha
Cappuccino White Mocha
Latte Nutellaccino

Noisette Creation
Our monthly Signature Coffee

Tea Atelier

Selection of Organic Teas

Chai Tea Latte

Chai Tea, brown sugar syrup, cinnamon, steamed milk

London Fog

Earl Grey tea, French vanilla syrup, steamed milk

Jasmine Dream

Jasmine green tea, lavender syrup, steamed milk

Cocoa Creations

Dark Velvet Cocoa

Dark Chocolate, steamed milk, whipped cream, cocoa powder

Dubai White Cocoa

White Chocolate, steamed milk, whipped cream, pistacchio syrup

Options & Additions

Choice of
Whole Milk
Reduced Fat Milk

—
Upcharge
Organic Almond milk
Organic Oat milk
Extra Espresso Shot
Natural Flavored Syrups
Organic Honey

Juices & Refreshments

Orange Juice | Apple Juice | Perrier | Evian | Coke | Diet Coke

Bubbles & Wine

Champagne | Sparkling | Mimosa | Sauvignon Blanc | Chardonnay | Rosé

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.