

All Day Breakfast

Savoury

Baker's Breakfast 6.00

A freshly toasted english muffin with bacon, arugula, tomato, and a fried egg.

- add cheese for 1.00

The Way Zoe Gets It for 8.50 with smoked salmon and avocado.

Breakfast Scone 6.00

A fresh toasted cheese and chive scone with carved ham, gruyère cheese, and a slice of tomato.

- add an egg for 2.00

Ham and Gruyère Crêpe 15.00

Served with your choice of fruit or salad on the side.

Duck Confit Crêpe 15.00

Served with brie, red current jelly, and your choice of fruit or salad on the side.

Eggs Benedict with Ham 15.00

Two dark yolk farm fresh eggs poached perfectly on top of fresh carved ham, and toasted english muffin, all topped with hollandaise sauce.

Eggs Benedict with

Smoked Salmon 18.00

Two dark yolk farm fresh eggs poached perfectly on top of smoked salmon, and toasted english muffin, all topped with hollandaise sauce.

Eggs Benedict with Duck Confit 16.00

Two dark yolk farm fresh eggs poached perfectly on top of duck confit, brie, red current jelly, and a toasted english muffin, all topped with hollandaise sauce.

Vegetarian Eggs Benedict 15.00

Eggs benedict with creamy hollandaise sauce served on top of a toasted english muffin with sautéed mushrooms, sweet peppers, spinach, and goat cheese.

Eggs Florentine 15.00

Two farm fresh dark yolk eggs, poached perfectly and served on a bed of sautéed spinach and crispy crumbled bacon.

Breakfast Poutine 13.00

Homestyle golden crispy hashbrowns topped with a perfectly poached farm fresh dark yolk egg, hollandaise sauce, your choice of crumbled crispy bacon or sausage, and of course, squeaky cheese curds.

Two of Everything, Please 13.00

Two farm fresh dark yolk eggs, two slices of toast, hashbrowns, and your choice of either two slices of bacon, fresh carved ham, or two sausages.

Harold's Breakfast 13.00

In memory of our friend Harold Swanson.

Two egg whites flipped twice, two slices of dry dark toast, three hashbrown pieces, three tomato slices, fruit, jam and peanut butter, and your choice of either two slices of bacon, fresh carved ham, or two sausages.

Nick's Scrambled Eggs 13.00

Two farm fresh dark yolk scrambled eggs with sausage, hashbrowns, sweet peppers, and cheddar cheese, green onion.

The Way Nick Gets It for 19.00 with two more eggs and spinach.

Myles' Vegetarian Omelette 15.00

Farm fresh dark yolk eggs, sweet peppers, mushrooms, spinach, and goat cheese.

Mushroom and Brie Omelette 15.00

Farm fresh dark yolk eggs with sautéed seasonal mushrooms and brie cheese.

Sweet

Beignets 7.00

Little french donuts covered in powdered sugar, served piping hot, with homemade jam for dipping.

Banana Bread French Toast 13.00

Two slices of our famous fresh banana bread french toast with caramel sauce, whipped cream, and fresh strawberries.

Belgian Waffles 11.00

Served with whipped cream and strawberries.

Candied Bacon Belgian Waffles 14.00

Served with seasonal fruit compote and whipped cream.

Four Fluffy Pancakes 12.00

Served with whipped cream and strawberries.

Chocolate & Banana Pancakes 13.00

Four fresh pancakes served with whipped cream and strawberries.

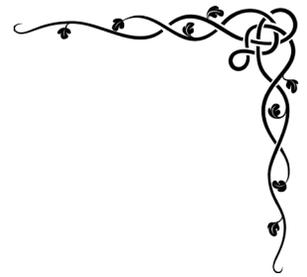
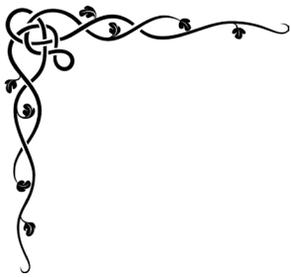
Sweet Crêpe 15.00

Served with whipped cream and fresh fruit, nutella, and filled with your choice of Strawberries or Sliced Banana.

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Gluten-free bread is available upon request

An 18% gratuity will be added to tables of 6 or more for larger groups.



Sandwiches

with your choice of soup, salad, or frites

Croque Monsieur 15.00

A classic piping hot french sandwich with fresh carved ham and gruyère cheese, served on our in-house baked white bread.

- Make it a Croque Madame by adding an egg on top for 2.00

Fresh Mozzarella, Tomato and Basil Sandwich 14.00

Fresh mozzafina di latte cheese, tomato, and basil pesto served on our in-house made focaccia bread.

Grilled Veggie, Chèvre, Basil and Pesto Sandwich 14.00

Grilled veggies, creamy goat chèvre, basil pesto, all served on our in-house made focaccia bread.

Chicken Panini 16.00

Crunchy onion, cheddar cheese, roasted pepper and tomato, served on our in-house made focaccia bread.

French Tuna Salad 13.00

Tuna salad with capers, olives, and pickles, served on your choice of our in-house baked artisan breads.

Egg Salad Sandwich 12.00

Made with farm fresh dark yolk eggs, dill pickles, and mayonnaise, served on your choice of our in-house baked artisan breads.

Chicken Salad Sandwich 14.00

Our own secret recipe using in-house roasted chicken breast, pickles, potatoes, herbs, spices and a light mayo dressing, served on your choice of our in-house baked artisan breads.

Roast Beef Sandwich 15.00

A tender sandwich of fresh carved, seasoned, in-house roasted beef, with tomato, lettuce, boursin aioli, crispy onion, and served on our in-house baked burger bun.

Roast Turkey Sandwich 15.00

Fresh in-house roasted turkey breast served warm, with smoked cheddar, cranberry aioli, and fresh spinach and tomato, served on our in-house baked sourdough bread.

Prime Rib Beef Dip 15.00

In-house roasted prime rib with horseradish and savoury au jus for dipping, served on our in-house baked hotdog bun.

- Add sautéed mushrooms for 3.00

Pear Goat Cheese Grilled Cheese 15.00

Possibly the best grilled cheese ever. Yes, this is as good as it sounds. Sliced pear, cranberries, and chèvre goat cheese, served on our in-house baked sourdough bread.

Roasted Lamb Sandwich 15.00

Lamb with mint aoli, lettuce, and tomato, served on our in-house baked sourdough bread.

Open Faced

Duck Confit Sandwich 16.00

Brie cheese and red current jelly, served on our in-house baked multigrain bread.

Chicken Avocado Wrap 15.00

In-house roasted seasoned chicken breast, fresh avocado, sliced fresh vine-ripened tomato, sweet bell pepper, heritage lettuce, crispy bacon, and mayonnaise inside a fresh wrap.

Soleil Prime Rib Cheese Burger 16.00

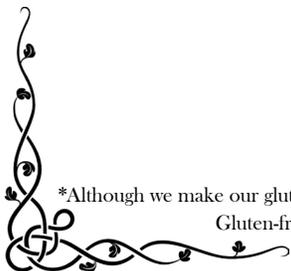
6oz ground juicy tender prime rib burger served on our toasted white bun, topped with a slice of cheddar cheese, lettuce, tomato, and a stack of onion rings.

- Add bacon or sautéed mushrooms for 3.00

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Soups & Salads

Soleil House Salad

14.00

Mixed baby greens with pan fried goat cheese, crispy prosciutto, and cherry tomatoes in a light vinaigrette.

Spinach, Strawberry & Avocado Salad

15.00

Fresh spinach with sliced strawberries, crumbled bacon, red onion, feta cheese, and a strawberry dressing.

Blue Cheese and Pear Salad

14.00

Baby greens with crumbled blue cheese, confit pears, walnuts, and a light balsamic dressing.

Roasted Beet, Pistachio, and Chèvre Salad

14.00

Roasted beets with toasted pistachios, creamy chèvre, and a honey balsamic dressing.

Grilled Chicken Salad

15.00

*A seasoned grilled chicken breast served on a bed of greens with baby tomatoes and carrots.
Topped with your choice of balsamic, ranch, or french vinaigrette dressing*

Soup of the Day

sm. 5.00 lg. 7.00

Served with fresh bread (gluten-free bread available).*

French Onion Soup

lg. 8.00

Traditional and perfect with caramelized onions and crust of bubbling gruyère cheese.

Kids Menu

One of Everything, Please 7.50

One farm fresh dark yolk egg, one slices of toast, hash-browns, and your choice of either one slice of bacon, fresh carved ham, or one sausage.

Banana Bread French Toast 7.50

One slice of our famous fresh banana bread french toast with caramel sauce, whipped cream, and fresh strawberries.

Two Fluffy Pancakes 7.00

Served with whipped cream and strawberries.

Chocolate & Banana Pancakes 7.50

Two fresh pancakes served with whipped cream and strawberries.

Cheese Omelette 6.50

Farm fresh dark yolk eggs with cheddar cheese, and one piece of toast.

Mac and Cheese 7.00

Penne pasta gently covered in our signature cheddar cheese sauce, and then sprinkled with a little more cheese for good measure, before being baked until hot and bubbly.

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Entrées

Steak and Frites

18.00

*An 8oz New York Steak grilled to perfection and served with crispy frites.
The typical French café meal of "steak and frites" done with delicious Alberta beef.
- Add sautéed mushrooms for 3.00*

Mac and Cheese

13.00

Penne pasta gently covered in our signature cheddar cheese sauce, and then sprinkled with a little more cheese for good measure, before being baked until hot and bubbly.

Spinach Risotto

15.00

Baby spinach and parmesan cheese and just a touch of cream make this risotto creamy and delicate.

Mushroom and Saffron Risotto

17.00

*Fresh mushrooms sautéed with a little garlic, white wine, and hicken, finished with a little cream.
Subtle and beautiful.
- Add chicken for 3.00*

Duck Confit Poutine

14.00

Fries smothered in gravy with duck confit and squeaky cheese curds.

A Little Something On The Side

Greek Yogurt <i>with fresh berries, honey, and granola.</i>	6.00	Poutine <i>Fries smothered in gravy with squeaky cheese curds.</i>	9.00
A Side Order of Bacon, Sausage, or Fresh Carved Ham	3.00	Frites and Aioli <i>Frites and Aioli are the french answer to fries and ketchup. (You can also have ketchup if you want too. We are not judging, but try the aioli - it is really good!)</i>	6.00
A Side Order of Smoked Salmon	4.00	Yam Frites and Aioli	7.00
A Side Order of Fresh Crispy Homestyle Hashbrowns	3.50	Small Fresh Fruit Salad	5.00
A Side Order of Toast <i>All of our bread is made in house including our gluten-free bread. Served with our homemade jam.</i>	2.50	Brie Toast <i>Thick sliced french bread with brie, toasted until the brie is perfectly melted.</i>	4.00
One Egg	2.50	Garlic Cheese Toast <i>Thick sliced french bread with garlic butter and melted cheddar cheese.</i>	4.00
Small Garden Salad <i>A small crispy fresh green salad with tomatoes, cucumber and carrot. Served with your choice of our house french vinaigrette, balsamic, or ranch dressing.</i>	3.50	Garlic Toast <i>Thick sliced french bread with garlic butter.</i>	3.50

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Non-Alcoholic Beverages

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Beer

Kronenbourg Blonde	7.00
Kronenbourg 1664	7.00
Blue Buck	7.00
Stella Artois	7.00
Big Rock Traditional	7.00
Guinness	7.00
Steam Whistle	7.00

Wine

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