



BELLE EPICUREAN

PASTRIES AND MORNING FARE

PÂTISSERIE

(BAKED FRESH THROUGHOUT THE DAY)

- ALL BUTTER CROISSANT 2.75
- PAIN AU CHOCOLATE (Chocolate Croissant) 3.75
- ALMOND CROISSANT 3.75
- CHOCOLATE HAZELNUT CROISSANT 3.75
- SEASONAL FRUIT BOUCLE 3.25
- ORANGE SCENTED BRIOCHE MOUSSELINE 2.50
- SPICED ALMOND BRIOCHE BOSTOCK 2.75
- CLASSIC PECAN CARAMEL BRIOCHE BUN 3.75
- PEAR ALMOND BRIOCHE BUN 3.75
- LEMON BRIOCHE BUN w/ Sweet Citrus Orange 3.75
- BRIOCHE BUN OF THE MONTH 3.75
- MINI CINNAMON BRIOCHE BUN 2.50
- BRIOCHE BUN AU HERBES FRAÎCHES 3.25
- BLACK FOREST HAM & GRUYERE CROISSANT 3.75
- ROSEMARY PESTO CROISSANT 3.75

- HOUSE MADE GRANOLA 3.25
- FRESH BERRY, YOGURT & GRANOLA PARFAIT 5.00

BREAKFAST TARTS & QUICHE

- WALLA WALLA ONION QUICHE 6.00
Sweet Walla Walla Onions cooked with gruyere cheese & herbs set in a delicate pastry crust
- TRADITIONAL QUICHE LORRAINE 6.25
Gruyere cheese and bacon set in a delicate pastry crust
- LE FEUILLETTE 6.75
Black forest ham and gruyere cheese layered with mornay sauce in a delicate brioche pastry crust
- BAUMES DE VENISE & RED GRAPE TART 5.75
Delicate butter cake essenced with sweet Muscat Baumes de Venise wine topped with red grapes

BREAKFAST SANDWICHES

- PIPERADE 'PROVENÇAL' & EGG 6.00
- SAUSAGE, EGG & CHEESE 6.50
- HAM, EGG & CHEESE 6.50
- BREAKFAST CROQUE MONSIEUR w/ Truffle Aioli 6.75
- BREAKFAST CROQUE MADAME w/ Truffle Aioli 7.75

- ORGANIC SEASONAL BERRIES 3.00
- ORGANIC YOGURT 2.75



CAFE

WE OFFER A FULL ESPRESSO BAR PROUDLY USING
FRESH BREEZE BRAND ORGANIC MILK, CAFFE VITA BEANS AND OUR OWN CARAMEL & MOCHA SAUCES
ALL ESPRESSO DRINKS INCLUDE DOUBLE SHOTS

	8 oz.	12 oz.	16 oz.
ESPRESSO	2.50		
MACHIATTO	2.75		
CAPPUCCINO	3.25		
AMERICANO	2.50	2.75	3.00
CAFE LATTE	3.25	3.75	4.25
CAFE MOCHA (made with house chocolate sauce)	3.75	4.25	4.50
DRIP COFFEE Sumatra Mandheling	1.75	2.25	2.75
HOT CHOCOLATE	2.00	2.25	3.25
STEAMED MILK	1.00	1.50	2.00
CHAI TEA	3.00	3.25	3.50
EXTRA SHOT	.75		
FLAVOR (Monin Vanilla, Almond, Irish Cream, Hazelnut, Sugar Free Vanilla) (House Made Caramel or Chocolate Sauce)	.50		
WHOLE BEAN COFFEE (We will grind - Madison only)	13.50		
		per bag	

OTHER BEVERAGES

- MIGHTY LEAF TEA SELECTION 2.00
(Organic Breakfast, Organic Earl Grey, Organic Mint Melange, Chamomile Citrus, Ginger Twist, Vanilla Bean, Jasmine Green)
- FRESH SQUEEZED ORANGE JUICE 2.00
- MARTINELLI SPARKLING APPLE JUICE 2.00

- FIJI WATER 2.00
- DRY SODA 2.50
(Lavendar, Vanilla Bean, Lemongrass)
- COKE & DIET COKE 1.50
- PERRIER SPARKLING WATER 1.50

—◆ *Fine Foods by Carolyn Ferguson* ◆—

SAVORY FARE

SOUP, SALAD, QUICHE

HOUSE SOUP Cup: 4.00 Bowl: 6.50

Puree of wild mushroom soup served with croutons, loaded with chanterelle and porcini mushrooms.

BELLE'S HOUSE SALAD Side: 4.00 Entree: 7.00

Mixed field greens tossed in a house French dijon vinaigrette with shredded parmesan & crumbled bacon.

ROASTED BEET SALAD Side: 5.50 Entree: 8.50

Roasted beets & red onions tossed with balsamic herb vinaigrette and fresh local greens, topped with warm goat cheese crostini.

TARRAGON SHRIMP SALAD Side: 6.50 Entree: 9.50

Tender shrimp with bell peppers, onions and a delicate tarragon vinaigrette, placed on a bed of fresh local greens.

SEASONAL VEGETABLE TERRINE 10.50

A rotating terrine of vegetables layered with a delicate savory mousse atop a walnut crust. Served with a house salad.

WALLA WALLA ONION QUICHE 9.00

Caramelized Walla Walla sweet onions blended with herbs & cream in a tender pastry crust. Served with a house salad.

TRADITIONAL QUICHE LORRAINE 9.25

Country bacon with aged gruyere cheese blended with herbs & cream in a tender pastry crust. Served with a house salad.

QUINOA & LENTIL TIMBALE 9.50

Hearty quinoa and French lentils blended with roasted vegetables and fresh herbs. Served with a house salad.

SANDWICH

CROQUE MONSIEUR 8.50

Black forest ham, gruyere cheese & mornay sauce are layered on tender brioche. Add a fried egg for a Croque Madame: 9.50

WARM PEPPER TURKEY 8.00

Cracked black peppercorn turkey and cheese served warm on our rosemary pesto brioche bun.

SANDWICH OF THE MONTH
(rotation monthly)

BAGUETTE SANDWICHES 5.50

Simple Parisian style sandwiches on our house baked baguette with butter and Zoe's Meats.

Black Forest Ham & Gruyere

Roast Beef & Cheese w/Horseradish Aioli

Dry Salami w/Olive Salad

Griddled Onions w/Gruyere and Fresh Thyme Aioli

CROISSANT SANDWICHES 7.50

Simple croissant sandwiches prepared on our fresh baked all butter croissant.

Spicy Deviled Egg Salad

Roast Turkey w/Cranberry Relish

Piperade 'Provençal' w/Herbed Goat Cheese

Shrimp Salad Croissant Sandwich with Tarragon Aioli

PETIT PLAT

(Available at our Madison Park location)

COCOA SALAMI PLATE 9.00

A plate of hard salami essenced with cocoa served with our house roasted shallot cherry compote and pecan sacristan.

TRADITIONAL BAKED ESCARGOT 9.00

Imported escargot baked in traditional white wine & garlic herb butter served with sliced baguette rounds for dipping.

BAKED BRIE en CROUTE 9.00

Creamy brie cheese topped with house peach chutney and baked under delicate puff pastry.

SPICY BUTTER SHRIMP 10.00

Delicate shrimp are baked in a spicy harissa butter sauce and served with sliced baguette rounds for dipping.

ROULADE D'AUBERGINE 12.00

Roasted eggplant rolled with herbed chevre and our piperade 'provençal' gratineed with cheese over fresh tomato sauce.

NOUILLE DE TRUFFE 12.00

Aged truffle pecorino filling is rolled with our house noodle and set atop a fondu of leeks.

ALSACIAN FLATBREAD 13.00

Delicate puff pastry topped with confit onions with bacon, white wine & gruyere cheese. Served with a house salad.

SCALLOP CAKE w/TRUFFLE AIOLI 15.00 Delicate scallop cakes (west vancouver) paired with truffle aioli, set over braised leeks & puff pastry served with a side salad.



PLEASE REFER TO OUR WINE BOARD FOR WINES BY THE GLASS.

OR

INTERESTED IN A FULL BOTTLE?

ALL BOTTLES OF WINE IN OUR PROVISIONS STORE CAN BE ENJOYED IN BELLE EPICUREAN FOR A \$10.00 CORKAGE FEE.

DESSERT

A LA MINUTE DESSERT 5.50 each

(Available at our Madison Park location / please allow 15 minutes)

MOLLEAUX au CHOCOLATE

A flourless chocolate torte of imported Belgian chocolate, rich yet delicate, dipped in more chocolate.

CREME BRULEE CHAUD

Ask for today's selection of creme brulee served hot.

RASPBERRY CLAFOUTIS

Fresh organic raspberries baked to order in a delicate flan like cake.

TARTS 5.25 per tart

TRADITIONAL PEAR ALMOND TART

Poached pears and almond frangipane layered in a buttery almond crust.

CHOCOLATE & CARAMEL 'ROLLO' TART

Rich caramel and ganache layered in a chocolate crust.

MACARON 2.50 each

Our larger Parisien macaron in assorted flavors.

GATEAU 5.50 per slice

TRADITIONAL OPERA CAKE

Almond butter cake layered with espresso buttercream and frangelico ganache.

RED VELVET CRUNCH CAKE

Red cocoa cake layered with a traditional vanilla cream cheese frosting and crisp chocolate praline nibs.

ALHAMBRA CAKE

Rich fudge cake with creme de cacao and espresso is layered with an espresso ganache and almond praline.

COCONUT CREME CAKE

Coconut cake with coconut milk, pineapple juice & rum layered with a coconut cream cheese frosting.

BUCHE PISTACHE CAKE

Pistachio mousse layered with fresh cherry curd and chocolate kirsch mousse encased in almond butter cake.

IRISH CREAM CREMET CAKE

Irish cream mousse layered with a chocolate Irish cream mousse inside an almond cake and finished with ganache.

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