

SOUPS & SALADS

Soup of the Day Market price

Daily creations to wow your taste buds. All made fresh in house, accompanied by a fresh Puff Pastry

Flaedle Soup 9

A southern German delight. Hearty Beef broth with German Parsley Pancake strips, green onion garnish, accompanied by a fresh Puff Pastry

Creamy Tomato Soup with Gin 11

Fresh made Tomato soup with a generous splash of Tanqueray Gin, topped with a drizzle of half whipped cream, accompanied by a fresh Puff Pastry
The soup is GF.

Greek Salad 13

The way the Greeks do it.
Cucumber, Tomato, Red Onion, mixed Peppers, Kalamata Olives and Feta Cheese tossed in our Oregano dressing. Served with Pita Bread

Tomato Salad 9

Fresh, ripe Tomatoes lightly tossed in our Balsamic-Extra Virgin Olive Oil dressing, green onions and fresh Basil.

Cider Spinach Salad 10

Fresh Baby Spinach with Apples, Dried Cranberries and Almonds in a light Apple Cider Vinaigrette

House Salad 10

Tuscan Baby Greens with Grape Tomatoes in our Creamy Balsamic Tarragon dressing (House) topped with Italian Asiago Cheese.

Also available as Side 6

Add Bread 2

Add sauteed Chicken breast (4oz) 6



SMALL EATS

...you can't beat

Deli-Sandwiches 8.75

Ham & Cheese, Salami & Cheese, or Meat or Cheese only.

Lettuce, Tomato, Pickle, Red Onion and the perfect Sandwich spread (made in house) for a little extra kick ... careful, you might get hooked.

3 breads to choose from:

Toscana Bun (Italian white), Pumpkin Seed Bun, Whole wheat/grain blend

Charcuterie Board 19

Changing selection of Cheese, Meats and /or Pâté with side garnish and Bread(s)

Perfect for an afternoon pairing with a fine beverage. (GF without bread)

Ham and Cheese Panini 16

Sliced Ham and German Butter cheese, Lettuce, Tomato, Mayo and Grainy Dijon Mustard on a grilled Multigrain bread.

Served with Baby Green Salad tossed in our Creamy Tarragon Dressing

Potato Crisps with Tzatziki 9

Crisp fresh potatoes with our house made Tzatziki, a perfect snack or starter. Caution: Highly addictive!

It's a WRAP!

Try our infamous Wraps: 16

Served with Tuscan Salad Greens in House Dressing

Choice of:

Chicken Provencal

Fresh Chicken breast, sauteed in Extra Virgin Olive Oil with a touch of Garlic, our Provencal spice blend and finished with a squeeze of Lemon. Laid on a bed of lettuce topped with fresh Tomato, Cucumber, Red Onion, Siracha Goat Cheese, and a hint of our tasty Curry Spread, all rolled in a flour tortilla.

Crispy Chicken Cordon Bleu

Fresh, breaded Chicken breast strips with sliced Ham and Emmental cheese on a bed of lettuce topped with fresh tomato and our Lemon Pepper Aioli, rolled in a flour tortilla.

Moroccan Pork

Marinated for a minimum of 24 hours in our secret Buttermilk & Spice blend this Pork Wrap will excite your taste buds.

Sauteed Moroccan Pork on a bed of lettuce, Cucumber, Red Onion, Feta Cheese and our homemade Tzatziki, rolled in a flour tortilla.

AAA Steak Wrap

3 oz of the best Alberta New York Strip you can find, seared medium rare, on a bed of lettuce, topped with caramelized onions, bell peppers and a splash of BBQ sauce, all rolled in a flour tortilla.



Please advise your server of any health concerns or allergies and we'll do our best to accommodate. GF = Gluten Friendly

PASTA & MEATS

Chicken Pesto Linguini 25

Tender Chicken breast pieces sauteed to order and tossed in our homemade fresh Basil Pesto with sundried tomatoes and roasted pine nuts.

Pappardelle

Alfredo *Or* Bolognese 23

Pappardelle in Classic Alfredo sauce with strips of Italian Ham in a rich Parmesan Reggiano Cream Sauce

or

our as The Traditional Bolognese dish ...mmmh!

Linguini Napolitana 21

Fresh, light and tasty tomato sauce with fresh Basil and Parmesan Reggiano.

Above dishes are available GF: add \$3.00 and 15 min cooking time

Rossellini Pasta 24

It's as tasty as it is pretty. Italian Ham and Cheese rolled in Pasta sheets and baked in a Rose Sauce, garnished with fresh Basil leaves.

Schnitzel "Wiener Art" Full 29 Senior 19

A signature dish of ours.

Served with homemade, Swabian Spaetzle or Fried Potatoes. Comes with side Salad in our tasty house dressing.

Add Demi Glace or Mushroom cream sauce. 3.5

Ask about a GF Schnitzel Option



MEAT & MORE

"Steak Frites"

New York Strip 6 oz 32

Aged 28 days 8 oz 36

AAA Premium Choice Alberta Beef.

The quintessential Bistro food and a quick and easy lunch, always tasty. You'll find this in any Bistro, any day, in all of France & Belgium

Seasoned with our own spice blend and some extra black pepper, pan-seared to perfection & rested, served with our homemade Herb-Garlic Butter*, Served with Fries and side Salad in house dressing.

This meal is GF

Steak add-ons:

Whiskey Peppercorn sauce 4.75

Creamed Mushrooms 4.5

Red Wine Demi Glace 3.75

Garlic Shrimp* (3, tail on)** 7.5

Vegetable of the Day 4.5

Sub Vegetable of the Day for Salad 2.5

Sub Pan-fried Potato for French fries 2.5

*contains Anchovies

**ask about availability

Side House Salad available with any meal 6

SPECIALTIES

"Kaes-Spaetzle" 23 (Cheese Spaetzle)

As Swabian as you can get.

Our hand-made Spaetzle pan-fried with lots of Swiss Cheese and topped with crispy onions.... a Tradition from my home area (Heimat)

Served with Salad in House Dressing.

Tapas (or Meze in Greece) Full 30 Starter 18

(Appetizer selection)
A varying combination of Dips, Sauces, Salads, Meats, Cheeses, Olives, Spreads, Vegetables...

Served with warm Breads (Pita, Focaccia, Baguette)

WARNING: Items are flavour intense!

Flat Bread 16

Flatbread baked with fresh tomatoes and marinated Cow Feta and Sriracha Goat Cheese, served with spicy Balsamic Olive Oil dip.

"Daily Specials"

**Chef's creation, daily, weekly...
Market price**

Ask your server about what special dish or dishes are available today.

We offer a wide variety of specials, from a basic, yet tasty Risotto to Graved Lax, Currywurst, slow braised Meats or Bangers and Beans....and anything in between.

Never be afraid of trying new things!

Please advise your server of any health concerns or allergies and we'll do our best to accommodate. GF = Gluten Friendly

*With wine and hope,
...anything is possible.*



Reds

	6 oz	9 oz	Bottle
House	11	15	38
DOC Almansa Red Blend Spain	½ ltr	22	
2019 Les Grand Prébos	12	16	47
Cabernet - Sauvignon Southern Rhone, France			
2019 Frescobaldi	13	17	50
Castiglioni Chianti, Italy			
2017 E.Guigal	15	21	56
Syrah, Grenache, Mourvèdre Côtes du Rhône, France			
Joseph Drouhin	19	27	85
Pinot Noir, Burgundy, France			
Fabio Lini Labrusca	12	17	49
Sparkling Lambrusco, Italy			
2016 Waterkloof Circumstance			89
Cabernet Franc, South Africa			

Whites & Rosé

	6 oz	9 oz	Bottle
House	11	15	38
DOC Almansa White Blend Spain	½ ltr	22	
2019 Landlust	12	16	42
Organic Riesling, Germany			
2021 De Forville Piemonte	13	18	52
Chardonnay, Piemonte, Italy			
Domaine de la Portadiere	13	18	52
Muscadet, Loire Valley, France,			
2019 Feudi di Romans	17	23	65
Pinot Grigio, Italy			
2020 Sattlerhof	15	22	59
Sauvignon-Blanc Steiermark, Austria			
Lola VQA "Frizzante"	12	17	43
Blush, Niagara, Canada			

*My pants say Yoga...
...but my soul says beer.*



Beers

Domestics

F&F Premium Lager	473ml	8
F&F Golden Ale	330ml	6
F&F Pilsner	330ml	6
Big Rock Traditional	330ml	7.5
Alexander Keiths	330ml	7

Germany:

Erdinger Weissbier	500ml	11.5
Erdinger Dunkel	500ml	11.5
Paulaner Lager	500ml	11
Hacker-Pschorr Lager	500ml	11
Bitburger Pilsner	500ml	11
Warsteiner Pilsner	330ml	8

Austria:

Stiegl Original Lager	500ml	11
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Italy:

Peroni, Lager	330ml	8.5
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Belgium:

Stella Artois, Pilsner	330ml	8
Duvel Belgian Blond Ale	330ml	11.5

Netherlands:

Grolsch, Lager	450ml	10.5
Heineken, Lager	330ml	8
Mongozo GF Pilsner	330ml	8

Alcohol Free and Lite ones:

Warsteiner 0% Lager	330ml	6.5
Dandy Lite Lager	330ml	6
Monster Truck Lite	330ml	6



Aperitifs and more...

Per 1 oz

Aperitif, Liqueurs & Schnapps

Aperol	6
Campari	6
Martini, Bianco or Rosso	6
Limoncello	6.5
Amaretto DiSaronno	6.5
Frangelico	6
Galliano	6.5
Triple Sec	6.5
Kirschwasser (Cherry Schnapps)	7
Williams Birne (Pear Schnapps)	7
Jaegermeister	6.5
Pernod	7.5
Cointreau	8
Bailey's Original	8
Leblon Cachaça	9

Sherry

Tio Pepe Extra Dry Sherry	8
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Port wines

Per 3 oz serving

Fonseca Ruby Port	9
Grahams Six Grapes Port	13
Taylor Fladgate Tawny Reserve	20

Desert Wine

Bottle

Paul Jaboulet Aîné 375ml	59
Muscat De Beaumes-De-Venise	
Le Chante des Griolles	



Liquors and Spirits

Per 1 oz

Scotch, single Malt

Glenlivet 12 yrs	9.5
Oban 14 years`	14
Tullibardine '500' Serry Cask	12
Glenmorangie 18 yrs, Extremely Rare	19

Whiskey, Rye, Bourbon



Crown Royal	8
Jack Daniels Single Barrel	10
George Dickel Rye	9
Bulleit Bourbon	8
Evan Williams Black Label	8
Old Grand Dad Bourbon	8

Irish Whiskey

Jameson	9
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Cognac & Brandy



Grand Marnier	9
Courvoisier V.S.	10
Remy Martin V.S.O.P.	12
Vecchia Romagna	8
Calvados Boulard Pays D'Auge	12
Bols Cherry Brandy	8
Armagnac	11

...more Liquors and Spirits

Highball for \$2.50

Per 1 oz

Rum

Bacardi White or Dark	6
Cruzan Spiced	6
Sailor Jerry's	6
Malibu	6
Flor de Cana 4 years	6.5
Flor de Cana 7 years	8.5
El Dorado 12 years	8.5

Tequila

Jose Cuervo Especial	7.5
El Tequileno Reposado	8
Don Julio Anejo Reserva	11

Vodka

Smirnoff	6
Lokusowa (potato vodka)	8.5
Black Stallion	6.5

Gin

Bombay Sapphire	6.5
Tanquery	6.5
Bulldog	6.5

Bubbles

Flute Bottle

Henkell Trocken "Sekt"	9	45
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No. 1 Sparkling Wine in Germany

Veuve Clicquot Brut	125
Champagne, France	

Classic Cocktails...

...done the right way!

	Liquor in Oz	
Mimosa Sekt with OJ	4	12
Aperol Spritz Prosecco, Aperol, Soda & Orange	4	14
Manhattan Rye, Bitters, Sweet Vermouth	3	16
New York Sour Evan Williams Bourbon, Lemon, Simple Syrup Egg White, Red Wine Float	1.5	14
Tom Collins Gin, Simple Syrup, Lemon Juice, Club Soda	2	15
Singapore Sling Gin, Cherry Brandy, Triple Sec, Grenadine, Pineapple & Lime Juice	2	15
Long Island Iced Tea Gin, Tequila, Triple Sec, Vodka, White Rum, Coke, Lime	2.5	16
Margarita Lime, Pineapple or Strawberry Over Ice or Blended with Ice	2	14
Pina Colada Malibu Rum, Coconut Milk, Pineapple juice Blended with ice	2	14



More delicious classics

	Liquor in Oz	
Mai Tai White Rum, Amaretto, Orgeat Syrup, Pineapple & Orange Juice	2	15
Caipirinha Leblon Cachaca, Lime, Fresh Mint, Brown Sugar	2	15
Dry Martini Tanqueray Gin, Dry Vermouth, Olive Sword	3	16.5
Chocolate Martini Vodka, White Crème de Cacao	2	15
Cosmopolitan Vodka, Cointreau, Cranberry Juice	2	15
Golden Cadillac White Crème de Cacao, Galliano, White Milk, Cinnamon	2	15
Caesar Vodka, Worcestershire, Tabasco, Clamato Juice, Celery Salt Rim & Garnish	2	15
Old Fashioned Bulleit Bourbon, Brown Sugar, Angostura Bitters, Maraschino Cherry garnish	2	15

Pop - Juice - Milk

POP Coke, Diet Coke, Coke Zero, Dr. Pepper, Ginger Ale, 7up, Fanta		2.5
Premium POP Aranciata Orange or Blood Orange, Chinotto Brio		4
Juices Cranberry (White or Red), Orange, Pineapple, Apple		3
Sparkling Water Bubly Lime, Bubly Cherry, San Pellegrino		2.5
Water Bottle San Pellegrino Sparkling or Evian Mineral water (non-carbonated)	750ml	7.5
Ice Teas by Pure Leaf Lemon, Raspberry, Green		4.5
Milk White or Chocolate from Lone Pine Jersey & Creamery	275ml	4.75

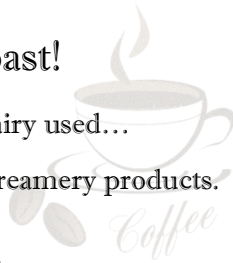


COFFEE

... it's all in the roast!

the hands of the Barista and the fresh dairy used...

...and we use Lone Pine Jersey & Creamery products.



Hot Alternatives

	Sngl	Dble	
Espresso	2.5	4	
Drip Coffee	2.75	(incl. 1 refill)	
	Sml	Med	Lrg
Americano	2.25	3.25	3.5
Americano Misto	4	4.95	5.95
Cappuccino	4	4.95	5.95
Café Latte	4	4.95	5.95
Mochaccino	4.25	5.5	6.5
Chai Latte	4.25	5.5	6.5

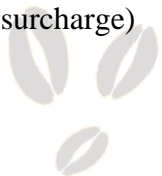
	Sml	Med	Lrg
London Fog	4	4.95	5.95
Hot Lemon	3.25	4	4.5
Teas (assorted)	3.25	4	4.5
Hot Chocolate	4	4.95	5.95
Steamer (one flavour incl.)	4	4.95	5.95

Most hot beverages are also available *Iced*



ADD-ONS AND MILK ALTERNATIVES

Whipped Cream	1.		
Syrups, (per shot)	0.25		
Oat-Milk	Small	Med	Lrg
(surcharge)	0.25	0.5	0.75



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Coffees with Substance

9.75

French Coffee

Kahlua, Cointreau, Coffee, Sugar, whipped Cream, Chocolate shavings garnish

German Coffee

Coffee with Kirschwasser and topped with whipped Cream.

Irish Coffee

Irish whisky, Kalua, Coffee, whipped cream. Chocolate shavings garnish.

Italian Coffee

Amaretto, Vecchia Romanga, Coffee, Whipped cream, and Cherry garnish.

Monte Christo

Kahlua, Grand Marnier, Coffee, Whipped Cream, Maraschino Cherry garnish.

Above coffees are made with 1 oz of liquor