

## ROYALE BRUNCH

<b>Royale Breakfast</b>   Man's Organic eggs, double smoked bacon or merguez sausage, rösti potato	15
<b>Croque Monsieur</b>   country style ham, béchamel, aged gruyère, make it a "madame" – add \$2	17
<b>Saskatoon Berry French Toast</b>   cinnamon bread pudding, chantilly, toasted almonds	15
<b>Steak &amp; Eggs</b>   10 oz AAA Flat Iron, Man's Organic eggs, rösti potato	35
<b>Smoked Salmon &amp; Avocado on Toast</b>   Alforno sourdough, crushed avocado, olive oil	17
<b>Canadian Omelette</b>   double smoked bacon, cheddar, sautéed mushrooms	15
<b>Pacific Omelette</b>   west coast scallop, smoked salmon, herbs	17
<b>Royale Breakfast Sandwich</b>   scrambled eggs, ham, cheddar	14
<b>Eggs Benedict</b>   your choice of ham, smoked salmon or mushroom	17

## FOR THE TABLE

<b>Double Smoked Bacon</b>	7
<b>Sautéed Mushrooms</b>	9
<b>Alforno Toast &amp; Preserve</b>	4
<b>Rösti Potato</b>	7
<b>Fresh Baked Pastry</b>	4

## ROYALE LUNCH

<b>French Onion Soup</b>   gruyère, crouton, green onion	13
<b>Artisan Green Salad</b>   confit tomato, Dancing Goats chèvre, tarragon vinaigrette	15
<b>Caesar Salad</b>   double smoked bacon, grana padano, crispy baguette	15
<b>Royale Poutine</b>   duck leg confit, cheese curds, pan gravy	17
<b>Steamed Mussels &amp; Frites</b>   Teatro n'duja, leeks, white wine & tomato broth	25
<b>Royale With Cheese</b>   gouda, red relish, mustard aioli	19

(add bacon, mushroom, egg \$3) (sub salad \$2) (sub poutine \$4)

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