

THE  
VERMILLION  
ROOM

LUNCH

SOUPE ET SALADE

SOUPE DU JOUR

daily soup — 13

SOUPE À L'OIGNON <sup>Ⓟ</sup>

caramelized onions, sherry-bone broth,  
gruyère, baguette — 16

SALADE MAISON

baby gem lettuce, fine herbs, tomatoes,  
radishes, red wine vinaigrette — 16

SALADE DE CRESSON

watercress and frisée, roquefort,  
red wine poached pears, candied nuts,  
maple-cider vinaigrette — 19  
add grilled chicken — 11

FROMAGES ET CHARCUTERIE

roquefort, brillat savarin, le chevre noir,  
saucisson sec and country style duck pâté,  
chutney, mustard, pickles, baguette — 32

PISSALADIÈRE

*a traditional flatbread from Nice in the south of  
France with a thin & flaky pastry crust*

CLASSIQUE

caramelized onions, olives, fine herbs — 21

CHAMPIGNONS ET LARDONS  
DE SANGLIER

roasted mushroom medley, brie, basil pistou,  
boar bacon lardons, arugula — 25

PLATS PRINCIPAUX

sandwiches accompanied by  
side green salad

CROQUE-MONSIEUR <sup>Ⓟ</sup>

house cured ham, béchamel,  
gruyère, brioche — 26  
add a fried mans egg — 3

SANDWICH AU BOEUF

sliced prime rib, caramelized onions,  
beef tallow and cornichon aioli,  
natural pan jus, baguette — 27

CROISSANT À LA  
SALADE DE POULET

pulled rotisserie chicken, celery, green onions,  
grapes, dijonnaise, croissant — 23

HAMBOURGEOIS VERMILLION

alberta beef patty, country pâté, brie, <sup>Ⓟ</sup>  
caramelized onions, smoked bacon, beef tallow  
and cornichon aioli, arugula, brioche bun — 28

TARTINE DE HUMMUS

sesame chickpea spread, piperade, soft poached  
mans egg, pumpkin seeds, arugula, frisée,  
salade maison, sourdough — 13

SANDWICH AU FROMAGE FONDU

grilled cheddar, cantal,  
seasonal fruit chutney, sourdough — 24  
add ham — 6

POMMES FRITES

vancouver island sea salt — 9  
truffle — 11

<sup>Ⓟ</sup> The Vermillion Room Signature Dish

