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## BRUNCH

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<b>Chocolate-Hazelnut Pancakes*</b>	18
Pancakes (3), berries, choco-hazelnut spread, walnuts and matcha ice cream.	
<i>* Available for kids too</i>	
<b>Avocado Country Bread</b>	18
Avosmash, microgreens and sliced radish and cucumber on country bread. Served with salad.	
<b>Chick n' Waffle</b> 🌱	17
Half-waffle, fried oyster mushroom, Buffalo sauce, miso red cabbage slaw, green apple, spicy maple syrup.	
<b>Sweet Waffle*</b>	18
Waffles, berries, choco-hazelnut spread, seasonal coulis.	
<i>* Available for kids too</i>	
<b>Forest Crostini</b>	18
Toasted country bread, pan-fried umami mushrooms, asparagus, truffle sauce, microgreens.	
<b>Invigorating Granola Bowl</b> 🌱	16
Berry sorbet, housemade granola, red berries, coconut milk, basil.	
<b>Tofu Benedict</b>	21
Breaded tofu, smoked tomatoes on an english muffin, topped with plant-based hollandaise sauce. Served with Quebec breakfast style potatoes and a small green salad.	
<b>Lux Bagel</b> <i>New!</i>	17
Plant-based sesame bagel, plant-based cream cheese, konjac salmon, cucumbers, red onions, dill and fried capers. Served with salad.	
<b>LOV Coconut Curry*</b>	27
Roasted butternut squash, kale, chickpeas, Heirloom carrots & LOV curry sauce over turmeric basmati rice and quinoa. Garnished with cashews, almonds and cilantro.	
<i>* Also available in a gluten-free version.</i>	
<b>BIG LOV Cheeseburger*</b>	24
Plant-based "beef" patty, sesame bread, lettuce, tomato, red onion, pickle, Big LOV sauce, plant-based cheddar on a brioche burger bun. Served with Quebec fries or salad.	
<i>* Also available in a gluten-free version.</i>	

## SIDES

<b>Housemade Truffle Fries</b>	12	<b>Breakfast Potatoes</b>	7
Fresh Quebec fries, truffle seasoning, fresh herbs, housemade dill sauce.		Quebec potatoes.	
<b>Quebec Kimchi Fries</b> 🌱	13	<b>Spicy Brussels Sprouts</b> 🌶️	16
Fresh Quebec fries, served with kimchi, wakame and sesame mayonnaise..		Fried Brussels sprouts, tossed in our Buffalo sauce.	
<b>Crispy Fries (regular   sweet potato)</b>	8 / 11	<b>EXTRAS</b>	
Fresh Quebec fries served with ketchup homemade aioli.		Avocado slices / Avomash 🌱	+ 4
		Maple Syrup / Scoop of Housemade Ice Cream 🌱	+ 2

## VEGETARIAN

<b>Bagel Lux</b> <i>New!</i>	18	<b>EXTRA</b>	
Plant-based sesame bagel, cream cheese, konjac salmon, cucumbers, red onions, dill and fried capers. Served with salad.		Bio egg	+ 2

## BEVERAGES & SMOOTHIES

<b>Orange juice</b>	6
<b>Classic Mimosa</b>	14
Sparkling wine, orange juice.	
<b>LOV Mimosa</b>	14
Sparkling wine, pear juice and sage.	
<b>LOV Lemonade</b>	6
Fresh lemonade made with lemon, thyme and ginger.	
<b>Smoothie Tango Mango</b>	11
Banana, pineapple, mango, ginger, turmeric.	
<b>Smoothie Kale It Up</b>	11
Kale, banana, cucumber juice, ginger, pear, flax seeds	
<b>Smoothie The Berry Best</b>	11
Mixed berries, banana, orange, hemp seeds.	
<b>Fou de l'Île Kombucha</b>	8
Mango, Hibiscus Chai or Ginger.	

## COFFEE & TEA

<b>Long   Americano   Espresso</b>	4
<b>Chai Latte   Moka   Matcha Latte</b>	8
<b>Cappuccino</b>	6
<b>Golden Milk</b>	8
Mesquite, turmeric, cinnamon, cardamom, ginger, ashwagandha, white pepper, vanilla bean.	
<b>Lavender Latte</b>	8
Pitaya Rose, Butterfly Pea Flower powder, ashwagandha, nutmeg, cinnamon.	
<b>Latte Coffee</b>	7
<b>Camellia Sinensis Teas</b>	5
Rooibos	
Earl Grey	
Mint	
Bio sencha Japanese green tea	
<i>Choice of almond, oat, macadam beverage and 2% milk</i>	

🌱 WHEAT FREE 🌶️ SPICY

We can not guarantee that our products are gluten free or allergen free.  
In case of severe food allergies or intolerances, please ask your server for more information.

