

PROUDLY RAN BY STUDENTS

LASALLE CULINARY PROGRAM



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The Second Floor Bistro

MAIN MENU

Location & Time

2665 Renfrew Street
Vancouver, B.C. V5M 0A7
Open on Thursdays & Fridays
12:30–2:30 PM

Please Note

The menu may have slight variations every week. Dietary restrictions will be gladly accommodated depending on availability. Thank you for understanding.

Fall 2018

Chef / Instructor

Claire Archibald

Dining Operations Manager

Jiwon Kim

Culinary & Hospitality Students

Sartaj Bangar

Ryan Bierman

Alex Del Rosario

Ivan Hao

Jay Nguyen

Sreemoyee Roy

Leo Shih

Pooney Singh

Hoai Phuong Vu

Ceason Wang

We Strive to feature and serve seasonal, local and organic produce whenever possible. Your continued patronage provides invaluable learning opportunities to our culinary Students on availability. Thank you.

Starter

Leek & Potato Soup \$5

Served with seared prawn & creme fraiche

Fennel, Orange & Marcona Almond Salad \$5

Served with shaved fennel, orange, sweet onions, cherry tomatoes, lemon vinaigrette, freshly made in house greens, almonds.

Main Course

Pan Seared Salmon \$14

Served with tomato vinaigrette or tarragon hollandaise, green beans almandine & rice pilaf

Grilled & Roasted Vegetables \$14

Served with melted mozzarella, aioli on Artisan Bread with a spice greens salad

Desert

Lemon Curd & Dark Chocolate Tart \$5

Served with creme Chantilly

A LA CARTE OPTION OR PRIX FIXE FOR \$15

The artisan breads we serve are made in-house by our culinary students



LaSalle College
Vancouver



Bistro@lasallecollegevancouver.com



(604) 639-2055

The Second Floor Bistro

BEVERAGE MENU

Coffee

Organic Dark Roast / Decaf Coffee \$2

Artisans & Organic Teas

Herbal (Caffeine-free) \$2

Flowering Chamomile - Chamomile harvested from Egypt, which is the birthplace of Chamomile.

Ancient Peppermint - Peppermint harvested from Ancient trees in Egypt. Sweet and pungent.

Orange Pico \$2

Macimim Berry Fruit - A blend of Hibiscus, Cranberries, Black Currants, Rosehips & Rooibos from South Africa.

Green \$2

Shangri-La Green - China spring harvest tea, some distinctive green tea flavour notes

Black \$2

Early Grey - Scented Organic Assam whole leaf tease with the oil of Bergamot. Fragrant & bursting with flavour.

English Breakfast - A classic blend of premium, certified Organic Assam whole leaf teas.

Decaf English Breakfast - A blend of North Indian decaffeinated teas using the CO2 method.

Sherpa Chai - A masterful blend of North Indian black teas with ginger, cinnamon, cardamom. Spicy & flavourful.

Juices

Coconut Water \$3

Pineapple \$3

Sodas

Coke \$2

Diet Coke \$2

Iced tea \$2

7 UP \$2

Pellegrino \$2.5
250ML



On Behalf of the students and faculty we Thank you for coming to our service and we enjoyed your company. We look forward to serving you again!