

# Menu

## Café Le Falco

5605 Av. de Gaspé, Montréal, QC H2T 2A4, Canada | (514) 272-7766

### Most Ordered



#### Soupe

Offert entre 11:30 & 13:00 soupe maison fait chaque jour.

CA\$5.00



#### Matcha Latte

Creamy blend of matcha green tea and steamed milk, topped with delicate latte art.

CA\$6.00

#### Bol boeuf

Beef served in a bowl, typically includes a savory sauce and a variety of vegetables, inspired by traditional beef dishes.

CA\$12.00

#### Chaï Latte

Spiced chai tea syrup mixed with steamed whole milk.

CA\$6.00

#### Sandwich poulet Falco

Sandwich poulet falco typically includes grilled chicken, complemented by a selection of vegetables and sauces on a fresh bread.

CA\$12.00

#### Bol tofu

Tofu served in a bowl, typically includes a variety of vegetables and a base of grains, seasoned with a blend of spices or sauce for added flavor.

CA\$12.00

#### Sandwich Porc

Pork served in a sandwich, typically includes a selection of condiments and vegetables on bread.

CA\$12.00

# Menu Café Le Falco

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## Café Mocha

CA\$6.00

Espresso combined with chocolate, often topped with steamed milk, creating a balanced mocha flavor.

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## Café Latte

CA\$5.50

Espresso blended with steamed milk, finished with a light layer of foam.

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## Sandwich Thon

CA\$12.00

Tuna mixed with mayonnaise and select spices, typically includes lettuce and tomatoes, served on freshly baked bread.

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## Café

### Café Mocha

CA\$6.00

Espresso combined with chocolate, often topped with steamed milk, creating a balanced mocha flavor.

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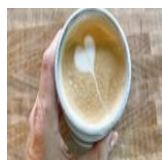


### Café syphon

CA\$4.00

Rich, aromatic coffee brewed using a syphon method, topped with delicate heart-shaped latte art.

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### Cappuccino

CA\$5.00

Rich espresso topped with steamed milk and a delicate foam heart.

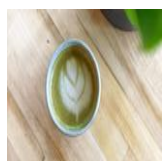
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## Chai Latte

CA\$6.00

Spiced chai tea syrup mixed with steamed whole milk.

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### Matcha Latte

CA\$6.00

Creamy blend of matcha green tea and steamed milk, topped with delicate latte art.

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# Menu Café Le Falco

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## Café Americano

CA\$4.00

Espresso shots combined with hot water, offering a taste that differs subtly from regular brewed coffee.

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## Café syphon demi-tasse

CA\$3.00

A café syphon demi-tasse typically involves a vacuum brewing method to produce a clean and unique cup of coffee, served in a small half-cup size.

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## Chocolat chaud

CA\$4.50

Steamed milk blended with rich, melted chocolate to create a smooth and comforting drink.

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## Cortado

CA\$4.15

Espresso and steamed milk blend in equal measure for a smooth finish.

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## Espresso

CA\$3.25

Rich, flavorful cup of espresso brewed to perfection.

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## Espresso double

CA\$4.00

Two shots of espresso, offering a deep and concentrated coffee flavor with a creamy layer of crema on top.

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## Macchiato

CA\$4.15

Espresso with a dollop of frothy milk

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## Thé sachet

CA\$3.00

A selection of tea in a sachet, offering a convenient way to enjoy a variety of tea flavors.

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## Café Latte

CA\$5.50

Espresso blended with steamed milk, finished with a light layer of foam.

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# Menu Café Le Falco

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## Flat White

CA\$5.50

A velvety smooth espresso blended with steamed milk, perfect for coffee lovers.

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## Breuvage

### Kombucha

CA\$5.00

Fermented, fizzy tea loaded with probiotics for a refreshing gut health boost.

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### Lemon coco

CA\$3.00

Lemonade with coconut water and a hint of fresh lemon, offering a refreshing blend of citrus and tropical flavors.

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### Thé glacé maison

CA\$3.00

Thé glacé maison préparé avec une sélection de thés infusés puis refroidis, typiquement accompagné d'une touche de sucre pour équilibrer les saveurs.

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### Chocolat chaud

CA\$4.50

Steamed milk blended with rich chocolate, typically includes a topping of whipped cream.

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### Thé sachet

CA\$3.00

A single-serve tea bag offering a variety of flavors such as chai, earl grey, green, and black tea, typically steeped to one's desired strength.

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### Thé théière

CA\$5.00

Served in a traditional teapot, this beverage typically includes a curated selection of tea leaves, offering a classic tea experience.

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### Verre De Lait

CA\$2.00

A simple serving of milk, often accompanying various coffee beverages or enjoyed on its own.

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# Menu Café Le Falco

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## Eau pétillante

CA\$3.00

Eau pétillante typically includes carbonated water, offering a crisp and refreshing taste.

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## Jus de fruits

CA\$3.00

A blend of various fruits, typically includes a mix of seasonal selections to create a refreshing beverage.

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## Collation

### Biscuits

CA\$3.00

A freshly baked biscuit, often enjoyed with coffee or tea.

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### Brioche champignon

CA\$3.00

Buttery brioche filled with sautéed mushrooms, typically includes a blend of herbs for added flavor.

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### Carré aux dattes

CA\$4.00

Carré aux dattes typically consists of layers of pressed oats and flour, sweetened with sugar, enveloping a rich date purée, all bound together with butter.

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### Compote

CA\$1.00

A compote typically consists of stewed fruits, often mixed with spices and sometimes sweetened, served as a light and refreshing dish.

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### Ecolier

CA\$4.00

A small, sweet snack, often consisting of a biscuit with a chocolate layer, catering to a quick, delightful treat alongside coffee.

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### Brookside

CA\$1.25

A refreshing juice blend, typically includes a mix of seasonal fruits to provide a natural and revitalizing drink.

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# Menu Café Le Falco

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## Brownie

CA\$4.00

Decadent Chocolate Brownie, Perfectly Moist and Rich in Flavor

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## Confiture / Nutella

CA\$1.25

Confiture or Nutella spread, typically served as a simple, sweet addition to various pastries or breads.

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## Croissant fromage

CA\$4.00

Flaky croissant filled with melted cheese, featuring a golden, buttery crust.

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## Muffin

CA\$4.00

Freshly baked, delightful pastry bursting with flavor and made with love.

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## Soupe

CA\$5.00

Offert entre 11:30 & 13:00 soupe maison fait chaque jour.

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## Salade

CA\$5.00

Mixed greens typically accompanied by a variety of fresh vegetables, and a selection of dressings.

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## Repas



## Onigiri (unité)

CA\$4.00

Rice balls wrapped in seaweed, filled with various seasoned ingredients.

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## Bol Riz blanc

CA\$3.50

A bowl of steamed, white rice, often served as a simple and versatile base for various toppings and sauces.

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# Menu Café Le Falco

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## **Bol boeuf**

**CA\$12.00**

Beef served in a bowl, typically includes a savory sauce and a variety of vegetables, inspired by traditional beef dishes.

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## **Bol tofu**

**CA\$12.00**

Tofu served in a bowl, typically includes a variety of vegetables and a base of grains, seasoned with a blend of spices or sauce for added flavor.

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## **Sandwich Porc**

**CA\$12.00**

Pork served in a sandwich, typically includes a selection of condiments and vegetables on bread.

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## **Sandwich Thon**

**CA\$12.00**

Tuna mixed with mayonnaise and select spices, typically includes lettuce and tomatoes, served on freshly baked bread.

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## **Sandwich poulet Falco**

**CA\$12.00**

Sandwich poulet falco typically includes grilled chicken, complemented by a selection of vegetables and sauces on a fresh bread.

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## **Sandwich proscuitto**

**CA\$12.00**

Prosciutto, cheese, sun-dried tomatoes, and avocado in a spelt baguette.

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## **Bagel Saumon**

**CA\$12.00**

Sesame bagel with smoked salmon, cream cheese, red onions, and capers.

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## **Bol Saumon**

**CA\$14.00**

Fresh salmon typically served with mixed greens, vegetables, and a light dressing.

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## **Burger tofu**

**CA\$12.00**

Grilled tofu patty served on a bun, typically includes lettuce, tomato, and a unique sauce.

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# Menu Café Le Falco

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## Salade Poulet Falco

CA\$12.00

Grilled chicken breast, mixed greens, tomatoes, cucumbers, and onions, typically dressed with a house vinaigrette.

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## Sandwich légumes

CA\$12.00

Assorted grilled vegetables such as zucchini, bell peppers, and eggplant, typically includes a spread of pesto and a layer of goat cheese, served on ciabatta bread.

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## Soupe

CA\$5.00

Offert entre 11:30 & 13:00 soupe maison fait chaque jour.

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## Salade

CA\$5.00

Mixed greens, tomatoes, and olives, dressed with a simple vinaigrette.

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## Dessert

### Beignet Chocolat

CA\$1.50

Fried dough pastry typically filled with chocolate and dusted with powdered sugar.

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### Beignets Choco TRIO

CA\$4.00

Fried dough pastries infused with a trio of chocolate flavors, typically dusted with powdered sugar for a sweet finish.

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### Carré aux dattes

CA\$4.00

Carré aux dattes combines oats, flour, butter, sugar, and a rich date purée, baked together to create a sweet pastry square.

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### Muffin

CA\$4.00

Freshly baked, delightful pastry bursting with flavor and made with love.

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# Menu Café Le Falco

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## Fruits

CA\$1.25

A selection of fresh, seasonal fruits, carefully prepared to offer a refreshing and natural taste.

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## Biscuits

CA\$3.00

Scratchmade, often includes butter and buttermilk for a tender, flaky texture.

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## Brownie

CA\$4.00

Decadent Chocolate Brownie, Perfectly Moist and Rich in Flavor

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## Boutique

### Café Falco en sac - 400g

CA\$17.95

A blend of beans, café falco en sac typically includes a harmonious mix suitable for various brewing methods. Notes may feature a balanced profile of sweetness and acidity.

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### Café black Honey - sac 454g

CA\$27.95

A 454g bag of coffee beans, typically featuring a rich and complex profile with hints of honey sweetness. Often selected for its unique flavor attributes.

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