



VANDUSEN KITCHEN

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5151 OAK STREET, VANCOUVER, BC



Our unique kitchen location is proudly situated inside the recently completed Visitor's Centre at the VanDusen Botanical Garden, offering a stunning view of the surrounded domestic and exotic flora. Our inside space accommodates 64 people and our patio 45.

Aligning perfectly with the VanDusen Garden Centre's "Living Building" philosophy, our kitchen offers Fair Trade coffees, lovingly handcrafted hot and cold beverages, locally-inspired epicurean entrées, flavourful lunch and snacks. All freshly prepared onsite from the highest quality ingredients.

**Please note that our menu rotates daily.*

— BREAKFAST ITEMS —

BAKED GOODS

We carry an assortment of in-house fresh baked pastries, from croissants, muffins and traditional English scones to chocolate chip pecan cookies, shortbread and French macarons.

- \$2.50 cookies
- \$2.75 croissants
- \$3.50 filled croissants
- \$3.00 muffins
- \$3.25 scones

HOT ITEMS \$4.00 - \$6.50

- Ham Breakfast English Muffin
- Vegetarian Breakfast English Muffin
- Ham & Cheddar Croissant
- Breakfast Burrito
- Avocado Toast
with artisan whole wheat bread, avocado, red onion, tomatoes and sprouts

QUICHE \$6.25

- Quiche Lorraine
- Chicken Fajita
- Turkey with Sundried Tomato
- Broccoli Cheddar
- Roasted Vegetable
- Mushroom Swiss
- Spinach Feta

— BEVERAGES & BAR —

BEVERAGES

Price: \$2.50 - \$4.75

- Boylan – *Root beer, ginger ale, orange, crème, cane cola*
- Tropicana – *Apple, orange, grapefruit*
- Happy planet – *Assorted smoothies*
- Kombucha – *Pear & ginger or green tea & lemon*
- Rumble Protein Drinks – *Chocolate or vanilla*
- Kiju – *Organic juices*
- San Pellegrino – *Assorted flavours*
- Truffles water & sparkling water
- Truffles house-made iced tea
- Truffles house-made blueberry mint lemonade
- JJBean Coffee & Tea

BAR

Price: \$6.00 - \$8.00

- Beer: Pale Ale, Lager,
- White Wine: Chardonnay, Sauvignon
- Red Wine: Pinot, Cabernet Sauvignon
- Apple Cider

FRESH ARTISAN SANDWICHES

All of our sandwiches are made with healthy fresh ingredients, on fresh baked breads or wraps. Our bread is supplied by a local Vancouver organic bakery. Delicious gluten free bread is also available. Please specify any additional food allergies in advance.

Price: \$6.25 - \$8.50

WHOLE WHEAT WRAP SELECTION

CLASSIC CHICKEN SALAD

With lettuce, apple, red onion, celery, dill and a light mayo dressing

SOUTH WESTERN CHICKEN

With black beans, tomatoes, lettuce, cheddar cheese, guacamole, sriracha mayo

NORTHERN INDIAN CURRY CHICKEN SALAD

With sliced grapes, yogurt, mango chutney and carrots

B.C. ALBACORE TUNA WRAP

With guacamole, daikon, green onion and ginger soy dressing

WILD SMOKED SALMON

With watercress, cucumber red onion, capers and dill cream cheese

FOCCACIA SELECTION

BOCCONCINI AND BALSAMIC

With sundried tomato spread, arugula and balsamic reduction

CALIFORNIA TURKEY CLUB

With roast turkey, bacon, avocado, tomatoes, lettuce and mayo

WHOLE WHEAT BREAD SELECTION

TRADITIONAL ROAST BEEF

With cheddar cheese, Dijon, pickled onions and watercress

ROASTED GREEK VEGETABLES (V)

With mushrooms, zucchini, red peppers, eggplant and hummus

CIABATTA SELECTION

SPICY TUSCAN SANDWICH

With prosciutto, cappicoli, provolone, roasted red peppers and romesco

SOUTHWEST CAJUN CHICKEN

With spiced chicken breast, sliced tomatoes, cheddar, lettuce and mayo

ROAST BEEF AND SWISS

With pickles, sautéed onions and romesco

BAGUETTE SELECTION

HOUSE BAKED HAM & CHEDDAR

With sharp cheddar, tomatoes, lettuce, red onion and Dijon mustard

VEGAN VIETNAMESE BANH MI

With marinated tofu, vegan sriracha mayo, pickled carrots and daikon and cilantro

VIETNAMESE ROASTED PORK LOIN

With pickled carrots and daikon, sriracha aioli and cilantro

CRANBERRY SOURDOUGH BREAD

CLASSIC ROAST TURKEY & BRIE

With green apples, watercress and mayo

HOT ROAST SANDWICHES

BBQ PULLED PORK

Served with coleslaw on a ciabatta bun

ITALIAN BEEF

Roast Beef with italian seasoning, pepperoncini, provolone and served on ciabatta bun

— HOUSE MADE FRESH SALADS —

All our salads are made fresh, with the best locally sourced ingredients. We have made sure to include all of the classic selections, as well as some delicious Truffles creations.

Price: Small.....\$5.00 / Large.....\$7.00

(V)=VEGAN (GF)=GLUTEN FREE

CHERRY TOMATO & BOCCONCINI SALAD (GF)

With zesty pesto dressing

BEETROOT AND GOAT CHEESE SALAD (GF)

With crumbled goat cheese, honey, toasted candied pecans and dill

CLASSIC GREEK SALAD (GF)

With cucumber, cherry tomatoes, yellow & red peppers, red onions, Kalamata olives, feta, garlic and oregano

MOROCCAN QUINOA SALAD (GF)

With dried fruit, nuts and cinnamon in a cilantro vinaigrette

GARDEN SHELL PASTA SALAD

With julienne vegetables, peas, and hardboiled eggs, in a yogurt Dijon dressing

CLASSIC POTATO SALAD (GF)

With nugget potatoes, onions, capers, fresh herbs, mayo and Dijon cider vinaigrette

KALE SALAD (GF)

With Kalamata olives, chickpeas, feta cheese, tomatoes, red onion, parsley, dill and mint

VIETNAMESE CHICKEN SALAD

With shredded cabbage, green onion, julienne carrot, cilantro, pickled vegetables, and toasted sesame dressing

ASIAN VEGETABLE SLAW

Served in a ginger soy dressing

ROASTED SUNCHOKE AND JICAMA (GF) (V)

With a sunflower and sesame seed vinaigrette

SHANGHAI BROCCOLI AND TOFU SALAD

With red peppers and sesame dressing

TAKE OUT SALADS - \$8.00

COBB SALAD (GF)

With iceberg lettuce, egg, chicken, tomatoes blue cheese dressing and corn

TRUFFLES CHICKEN CAESAR SALAD

With chicken, croutons, Parmesan and traditional dressing

ARTISAN MIXED GREENS (GF)(V)

With house-made vinaigrette

CLASSIC SPINACH (GF)

With sliced almonds, fresh berries and goat cheese in house-made vinaigrette

— HOUSE MADE FRESH SOUPS —

Soup is a wonderful thing, whether it's the middle of winter or the start of spring! Have a look at our great selections; we're sure you'll find your favourite, as well as a few new options.

Price: Small.....\$4.50 / Large.....\$6.50

(V)=VEGAN(GF)=GLUTEN FREE

BEEF & CABBAGE (GF)

With onions, celery and garlic

CHICKEN NOODLE

With orzo pasta, onions, celery, carrots, garlic and chopped parsley

CREAMY MUSHROOM (GF)

With mixed mushrooms, celery, onions, garlic, rosemary and cream

CORN CHOWDER

With carrots, celery, onions, corn, garlic, tomatoes, cream and roux

HOT CORN & CHILLI (GF)

With onions, garlic, corn kernel, jalapeno pepper and cream

CURRIED PUMPKIN COCONUT (GF)(V)

With pumpkin, coconut milk, onions, garlic, ginger, sambal and curry

HAM & SPLIT PEA (GF)

With onions, carrots, celery, garlic, ham and peas

ROASTED CARROT & BRIE

With carrot, shallots, garlic, onions, thyme, brie and cream cheese (GF)

ROASTED VEGETABLE PROVENÇALE (GF)(V)

With eggplant, zucchini, shallots, garlic and red pepper

TOMATO COCONUT (GF)

With coconut milk, onion, garlic and honey

BEEF BARLEY

With carrots, celery, tomatoes, garlic and onions

BEEF MINESTRONE

With onions, celery, carrots, leeks, tomatoes, garlic, beans and orzo pasta

BEEF CREAM (GF)

With onion, leek, garlic, cream and butter

CREAMY CAULIFLOWER (GF)

With onions, celery, garlic and cream

CURRIED LENTIL (GF) (V)

With green lentils, celery, onions, ginger, thyme, curry, garlic and cilantro

POTATO, BACON & LEEK (GF)

With onions, potatoes, leek and garlic

FRESH SEAFOOD CHOWDER

With fish, shrimp, clam, carrots, celery, onions, bacon, garlic and diced potatoes

CHICKEN MULLIGATAWNY (GF)

With chicken, celery, onion, green apples, mango, curry, tomato, cream and parsley

CURRIED CREAM OF
CAULIFLOWER & APPLES (GF)
With onions, apples, saffron, curry and cream

— SIGNATURE ITEMS —

AFTERNOON TEA

- For Two \$45
- For Four \$90

Our afternoon tea includes: French macarons, coconut macaroons, shortbread, mini desserts, chocolate truffles, scones, croissants, a daily sandwich, raspberry jam, honey and clotted cream.

MEAT & CHEESE BOARD

Our meat & cheese board includes house roasted country ham, genoa salami, brie, smoked cheddar, bread and fresh condiments

- Single \$9
- Double \$18

HOMEMADE ENTRÉES \$9.00

Our Chef prepares tasty hot dishes to be enjoyed in the café or to go. Come try out our popular baked entrées:

- Gourmet Lasagna
- Creamy Mac and Cheese
- Chicken Pot Pie

DECADENT DESSERTS \$2.50 - \$5.00

All of our desserts are made with loving care using only the best ingredients and made with no preservatives. We try to use local seasonal fruits, and we only use Callebaut Belgian chocolate.

- Dessert in Jar: Chocolate Mousse, Fruit Cheesecake and Tiramisu are available daily
- Mini Dessert: Butter Tarts, Mint Chocolate Ganache Tarts, and Lemon Meringue Tarts., French Macarons, Chocolate Truffles, Coconut Macaroons and Shortbread

SUMMER PICNIC BASKET \$40

Truffles Fine Foods picnic comes in a real wicker basket with a comfy blanket and includes gourmet sandwiches, freshly made salads, regular drinks and home-made cookies. Price is \$40 for two (with a \$50 deposit for the basket). No reservation required, first come first serve basis, available in the summer only.