



# VANDUSEN KITCHEN

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604 505 4961 EXT. 3 | [VANDUSEN@TRUFFLESFINEFOODS.COM](mailto:VANDUSEN@TRUFFLESFINEFOODS.COM) | [TRUFFLESFINEFOODS.COM](http://TRUFFLESFINEFOODS.COM)

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.

- \$2.75 cookies
- \$3.50 croissants
- \$3.95 filled croissants
- \$3.50 muffins
- \$3.25 scones

## HOT ITEMS

- Ham Breakfast English Muffin - \$4.80
- Vegetarian Breakfast English Muffin - \$4.80
- Ham & Cheddar Croissant - \$4.75
- Breakfast Wrap - \$6.50
- Croque Monsieur - \$9.25
- Avocado Toast - \$5.00  
*With focaccia, 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 - \$5.50

- Boylan – *Root beer, ginger ale, cane cola*
- Tropicana – *Apple, orange, grapefruit*
- Pure Coconut Water
- Kombucha – *Ginger*
- Kiju – *Organic juices*

- San Pellegrino – *Assorted flavours*
- Truffles Flat & 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 and Pilsner
- White Wine: Pinot Blanc and Sauvignon Blanc
- Red Wine: Cabernet Merlot and Merlot
- 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: \$9.25 - \$10.50

## WHOLE WHEAT WRAP SELECTION

### SOUTH WESTERN CHICKEN

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

### 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

## WHOLE WHEAT BREAD SELECTION

### ROASTED GREEK VEGETABLE

With mushrooms, zucchini, red peppers, eggplant and hummus

### FOCCACIA SELECTION

#### BOCCONCINI AND BALSAMIC

With pesto, sundried tomato spread, arugula and balsamic reduction

**CRANBERRY SOURDOUGH BREAD**  
CLASSIC ROAST TURKEY & SWISS  
With green apples, watercress and mayo

## CIABATTA SELECTION

### SOUTHWEST CAJUN CHICKEN

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

### ROAST BEEF & CHEDDAR

With Dijon mayo, pickled onions and watercress

## BAGUETTE SELECTION

### VEGAN VIETNAMESE BANH MI

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

### HOUSE BAKED HAM & CHEDDAR

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

## HOT ROAST SANDWICHES

### BBQ PULLED PORK

Served with coleslaw on a ciabatta bun

# — HOUSE MADE SALADS & ENTREES —

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.

(V)=VEGAN (GF)=GLUTEN FREE

## SALADS - \$5.50

### 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

### KALE SALAD (GF)

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

## TAKE OUT SALADS - \$8.00 - \$9.50

### 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

### CLASSIC SPINACH (GF)

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

## BOWLS AND ENTREES

### LEMON GRASS QUINOA BOWL (GF)

With edamame beans, julienne red cabbage, shredded carrots, scallions, cilantro and mandarin oranges

### MEXICAN ADOBO CHICKEN QUINOA BOWL

With red bell peppers, red onion, black beans, diced tomatoes, corn and avocado

### THAI VEGETABLE CURRY (GF)(V)

With red bell peppers, bamboo shoots, baby corn, snow peas, kaffir lime leaves, tofu, coconut milk and red chili flakes

### VEGAN BLACK BEAN CHILI (GF)(V)

With veggie ground, bell peppers, onion, celery, zucchini, tomatoes, garlic, jalapenos, corn kernels, kale and cilantro

# — 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: \$5.00

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## 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

## BEET 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 \$55
- For Four \$95

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

### DECADENT DESSERTS \$2.75 - \$7.00

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: Walnut Apple Tart, Mint Chocolate Ganache Tarts, Lemon Meringue Tarts, Cheesecake, Chocolate Mousse, Tiramisu, 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. No reservation required, first come first serve basis, available in the summer only.