



Elements Lounge

Light Bites

BREAD & OLIVE 🌾	14
fennel sourdough, warm olives with candied orange, olive oil	
WILD MUSHROOM SOUP	16
cheese crouton, truffle oil	
PEAR & ENDIVE 🍷 🌿	20
poached pears, whipped lemon curd, walnut honey dressing	
ALBERTA BEEF TARTARE	20
pickled beetroot, crispy shallots, mustard emulsion, greenhouse leaves	
CHEESE AND CHARCUTERIE 🍷 🌾	38
selection of cured meats and cheese	

🌾 = CONTAINS GLUTEN

🍷 = CONTAINS DAIRY




🌿 = CONTAINS NUTS

🌱 = VEGAN






20% SERVICE CHARGE WILL BE ADDED TO THE BILL

EATING RAW OR LIGHTLY COOKED FOODS OF ANIMAL ORIGIN MAY INCREASE YOUR RISK OF FOOD POISONING.



- SMOKED SALMON OPEN SANDWICH**   22
mustard dill cream, smoked Atlantic salmon,
capers, red onions, on toasted sourdough
- POWER BOWL**  22
avocado, roasted squash, hummus, fermented
spicy cabbage, greens
- ADD PROTEIN:** Ahi tuna or herb marinated
chicken 10

Sweets

- APPLE & SASKATOON CRUMBLE**   14
cinnamon stewed fruit, skyr ice cream
- KEFIR PARFAIT**   14
macerated berries, granola, wild honey
- CHOCOLATE TORTE**  16
flourless, 65% dark Lindt chocolate, orange compote