



Maximilien

“LE” BRUNCH



Croissants Basket, Jam and Butter

A basket of warm croissants. Made in France with real butter & baked in house Sunday mornings. Two, 8 or Four, 12

BEVERAGES

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Corpse Reviver #2

Seattle's Counter Gin, Triple sec, Lillet blanc, lemon. 12

Breakfast of Champions

Bourbon, Calvados, all spice liqueur. 12

Almost Famous Bloody Marry

Our own secret recipe, Batch 206 Vodka. 12

Le Grand Café au Lait

Espresso and steamed milk in a large “bowl,” perfect for Croissant dipping. 5

APPETIZERS

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Ellenos Greek Yogurt Breakfast Parfait

Mixed seasonal fruits and local granola. 7 {V}

Les Huitres Fraiches *

Fresh oysters on the half shell and lemon granité. Lemon zest. Half Dozen 18, Dozen 29 {G}

Escargots à la Bourguignonne

Baked escargot in a garlic and parsley butter. 13 {G}

Assiette de Fromages

Plate of three assorted cheeses served with fresh fruits, Spanish almonds, fig jam. 15 {G,V}

Assiette de Pâté Paysan

Country pâté with Dijon, house pickles. 16 {G}

Soupe à l'Oignon

Caramelized onion soup with croutons, gratinée with Comté cheese. Cup 8, Bowl 11

Soupe du Jour

Cup 7, Bowl 10 {G*}

Salade Verte au Roquefort

Red leaf, frisée, Watercress, with Roquefort, Dijon vinaigrette. 10 {G,V}

ENTREES

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Bouillabaisse Du Marché

Classic Provençal stew with halibut, prawns and mussels. Aioli Toast. 23 {G*}

“La Grande” Plate

Pork belly, merguez sausage, fried pork steak w/ creamy pork sausage sauce, two sunny side up eggs, breakfast potatoes. 20

Strawberry & Banana Crêpes

House made crêpes filled with fresh cut strawberries & bananas, topped with berry compote, Nutella & whipped cream. 11 {V}

Pain Perdu Brioché

Brioche French toast, berry compote, maple butter syrup. 13 {V}

Smoked Salmon Benedict

House smoked Atlantic salmon, grilled English muffin, chard, two poached eggs, topped with hollandaise, breakfast potatoes. 19

Pike Place Market Benedict

Seasonal vegetables, grilled English muffin, two poached eggs topped with hollandaise, breakfast potatoes. 15

Omelette Jambon, Poireaux & Fromage

Truffle ham, sautéed leeks and Comté cheese three eggs omelet, breakfast potatoes. 13 {G}

Chicken Fried Pork Steak And Eggs

“Chicken fried” pork steak, creamy pork sausage sauce, two sunny side up eggs, breakfast potatoes. 16

Moules Marinières

Penn Cove mussels, steamed with butter, white wine, shallots, garlic, and parsley. House greens. 19 {G}

SIDES

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Crispy Breakfast Potatoes \$4

Two Eggs \$3

Bacon \$4

Merguez, lamb and beef sausage \$4

French Baguette - served with sea salt butter from Brittany
Side 2 - Half Baguette 5

Parties of five or more a suggested 13% gratuity may be added for your convenience in addition to the surcharge. Split Entrée \$3

Consumption of raw egg, fish, or beef may result in food-borne illness. -- {G} Gluten free - {G} Gluten Free Possible - {V} Vegetarian

A 5% surcharge will be added to your check. It replaces the older system of servers “tipping out” support staff. 100% of this charge is going to the restaurant and is used to provide a better living wage to non tipped employees. As our servers are no longer tipping out, it is appropriate for you to deduct this charge from your server’s tip.