

# Le Brunch

## BRUNCH DRINKS

### BLOODY

\$9

*The Bloody Mary cocktail was invented in Paris, so our version comes with your choice of French gin or vodka along with our housemade bloody mix. Add Chartreuse for added texture and kick (+\$2)*

### RED

Refreshing and spicy tomato.

### GREEN

Herbaceous and crisp green tomatoes and veggies.

### SPARKLING

\$8

**CRÉMANT À L'ORANGE**  
A more refined Mimosa.

### CRÉMANT ET...

*French sparkling wine with your choice of liqueur/apéritif:*

Crème de Cassis (blackcurrant)  
St. Germain (elderflower)  
Maurin (cherry)  
Rinquinquin (peach)  
Crème de Pamplemousse (grapefruit).

**ALMOND SPARKLING LEMONADE**  
Also available as a non-alcoholic version (\$5).

\$35

### LA BOUTEILLE

*A bottle of French Crémant sparkling wine served alongside 5 liqueurs to mix as you see fit. Serves 5.*

### COFFEE/TEA/JUICE

**CAFÉ \$4**

Compass Coffee, Mini French press

**THÉ \$3**

**FRESH SQUEEZED ORANGE JUICE \$4**

*We also recommend cider and wine with brunch, just ask for the menu!*

## BRUNCH

### LE PANIER DE VIENNOISERIES

Pain au chocolat, Croissant,  
Pain au raisin, Toast, Jam, butter and Nutella -  
\$12

### SALADE DE SAUMON

Mesclun, flash roasted salmon, crispy chickpeas and lemon zests - \$10

### SALADE DE CHÈVRE CHAUD

Toasted bread with warm goat cheese on a bed of strawberry & spinach salad - \$10

### OEUF S POCHE S AUX ASPERGES

Poached eggs on a toasted baguette, with asparagus, crème fraîche and lemon zest -  
\$10

### HOUSEMADE RILLETTES DE SAUMON

Salmon rillettes with toasted baguette, capers and cottage cheese - \$11

### L'OMELETTE

French style garden omelette with a side of potato salad -  
\$12

### BAGUETTE FRENCH TOAST

Citrus vanilla and housemade whipped cream - \$8

### CROQUE MADAME

Jambon de Paris, Egg, Emmental & Comté served with your choice of gazpacho or salad - \$12

## CREPES

### CRÊPE FORESTIÈRE

Prosciutto Cotto, mushroom, Emmental and egg - \$10

### CRÊPE SUCRÉE-SALÉE

Goat cheese, honey & candied walnut - \$11

### CRÊPE SUCRÉE

Nutella Banana - \$8

## PLATEAUX

### CHARCUTERIE BOARD

Prosciutto di Parma, Speck, Salami Milano - \$15

### CHEESE BOARD

Comte, Délice de Bourgogne, Morbier - \$17

### MIXED BOARD

A rotating selection of cheeses and charcuterie - \$20

## SIDES

### SIDE OF FRUITS \$3

### SIDE OF CRISPY PANCETTA \$4

### SIDE OF POTATO SALAD

with a sprinkle of crispy pancetta  
\$3

