

# Le 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 house-made bloody mix. Substitute Chartreuse for added texture and kick (+\$2)*

### RED

Refreshing and spicy tomato.

### GREEN

Herbaceous and crisp tomatoes and green veggies.

### LA BOUTEILLE

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

Serves up to 5.

\$35

### COFFEE/TEA/JUICE

CAFÉ \$4

Compass Coffee, Mini French press

THÉ \$3

FRESH SQUEEZED ORANGE JUICE \$4

### 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)

Abricot du Roussillon (apricot)

Crème de Pamplemousse (grapefruit).

### SHRUB & SPARKLING

Seasonal *Shrub District* shrub with sparkling water. \$5

## PLATEAUX

### LE FROMAGE

Morbier, Delice de Bourgogne, Ossau Iraty - \$17

### LE POISSON

Sardines, Mussels, Anchovies - \$35

### LA CHARCUTERIE

Prosciutto di Parma, Lomo, Salami Milano - \$16

### LA SURPRISE

A rotating selection of cheeses and charcuterie - \$20

## NOTE SUCREE

### LE PANIER DE VIENNOISERIES

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

### BAGUETTE FRENCH TOAST

Citrus vanilla and housemade whipped cream \$8

### SPICED ZUCCHINI BREAD

Housemade yogurt, golden raisins, walnuts - \$10

## ENTREES

### CROQUE MADAME

Jambon de Paris, Egg, Emmental & Comté - \$13

### SALADE LA CHÈVRE

Goat cheese, hazelnuts, croûtons, herbs and lettuce with a Dijon vinaigrette - \$10

### QUICHE DU SUD

Red bell pepper, zucchini, tomato, onions and goat cheese Quiche, comes with a side salad - \$14

### L'OMELETTE

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

### COCOTTE PROVENCALE

Eggs with Ratatouille & Emmental. comes with a side salad and toasted bread - \$14

### TARTINE AVOCAT

Open faced sandwich with avocado, arugula, chili oil and fried egg - \$13

## CREPES

### CRÊPE SALÉE

Emmental, Jambon de Paris, mushrooms, tarragon-mustard sauce - \$12

### CRÊPE SAUMON

Lox, red onion, capers, creme fraiche dill, served with a fried egg on top - \$15

### CRÊPE SUCRÉE Nutella

Banana - \$8

All items on our menu are carefully curated. So please, no substitutions unless you have allergies.