



BRUNCH MENU

Served most Sundays from 11:30 am to 2:00 pm

Prix fixe \$31.00 for a 3-course brunch

Or a 2-course brunch with a Mimosa, a Bloody Mary or a glass of House Champagne

Vegetable soup of the day

Organic Greek yogurt, granola and fresh berry Parfait

Norwegian smoked Salmon served with Bagel, Dill Cream Cheese and Florida Onion

French Onion Soup

Salad of Mesclun greens with spiced pecans, dried cranberries, crumbled goat cheese and sherry vinegar dressing

Fricassée of snails and mushroom Provençale served in a puff pastry shell

Quiche Lorraine (Apple wood smoked bacon, onion and Emmental cheese)

Omelet Landaise (sweet pepper, onion, tomato, basil pesto and fresh goat cheese)

Omelet with wild Mushrooms, Herbs and Emmental cheese

Poached Eggs served on a buttermilk biscuit with our house Smoked salmon, asparagus and Hollandaise sauce

Eggs Benedict

Frittata with Pepper, Onion, Tenderloin Tips and Cheddar Cheese

Linguini tossed with Fresh Vegetables, Olive Oil, Garlic and Arugula

Roasted Vegetables Panini (red peppers, zucchini, Portobello mushrooms, Mozzarella and Pesto)

Grilled Norwegian Salmon served with Hollandaise Sauce

Pain Perdu "La Ferme" (Crème brûlée French toast served with apple wood smoked bacon, spiced pecans and Maple syrup)

Crêpes filled with chicken, spinach, wild mushroom gratinéed with Mornay sauce

Steak Frites Bordelaise

Mixed sorbets served in a tulipe

Chocolate and Grand Marnier Cake

Warm crêpes filled with Milk chocolate and Hazelnut ganache and caramel sauce

Caramel cream custard in a pool of sauce anglaise

Homemade Waffle served with fresh berries and Sabayon

"Le Notre" Butter Croissant, Chocolate Croissant Basket \$5.00

Basket of freshly baked French bread with Jam \$3.50