

MAISON HARLEM

BREAKFAST

LE CONTINENTAL	12.50
Fresh fruit salad, a French pastry & toasted baguette with OJ & coffee	
TARTINE	7
Toasted baguette with butter & jam	
FRENCH TOAST	15.50
With bacon, home fries, fresh fruit salad & pure maple syrup	
HOUSE MADE GRANOLA	12
With yogurt & fresh fruit	
FRESH FRUIT SALAD	10
EGGS A VOTRE FAÇON	14
Two eggs any style with bacon, home fries & salad	
FEUILLE DE BRIQUE	15.50
Ham & cheese wrapped in phyllo pastry on a bed of ratatouille, topped with a poached egg	
OMELETTE	15
With home fries & salad <i>Choice of 3 toppings: Bacon, ham, cheese (Cheddar, Swiss, goat), onions, mushrooms, spinach, tomatoes</i>	
QUICHE LORRAINE	15.50
Bacon & Swiss cheese pie served with organic mesclun salad	

SALADS

GARDEN SALAD	11
Organic field greens salad, cherry tomatoes, cucumber & julienne carrots	
KALE SALAD	13.50
Cherry tomatoes, pine nuts, currants & Parmesan cheese Add seafood add 7	
FRISÉE AUX LARDONS	15
Frisée salad, crispy bacon & poached egg	
ENDIVE-ROQUEFORT	16
With walnuts, cherry tomatoes & grapes	
CROUSTILLANT DE CHEVRE	15
Crispy phyllo pastry filled with goat cheese & spinach, on a cherry tomato & spinach salad	
CHICKEN PAILLARD	20
Breaded chicken breast with tarragon sauce & frisée salad	

BRUNCH

Served Saturday and Sunday Only

EGGS BENEDICT	16
Toasted English muffin with poached eggs, Canadian bacon & Hollandaise sauce, served with home fries & salad	
EGGS FLORENTINE	16
Toasted English muffin with poached eggs, spinach & Hollandaise sauce, served with home fries & salad	
EGGS NORDIQUE	16
Toasted English muffin with poached eggs, smoked salmon & Hollandaise sauce, served with home fries & salad	

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LUNCH

FRENCH ONION SOUP.....	12
SOUP OF THE DAY.....	9
BURGER 10 OZ.....	14
With Swiss, cheddar, caramelized onion - add 2.50 each	
With mushrooms, Roquefort, bacon - add 3 each	
TAGLIATELLE CARBONARA.....	18
With cream sauce, bacon, cheese & topped with raw egg	
WILD MUSHROOM RISOTTO.....	19
With baby vegetables, balsamic glaze, truffle oil & Parmesan	
With grilled seafood.....add 7	
GRILLED SALMON	26
With lemon caper sauce on a bed of ratatouille	

SANDWICHES

CROQUE MONSIEUR.....	14
Ham & cheese with fries or salad	
<i>Egg on top.....</i> add 2	
MERGUEZ SANDWICH.....	14.50
Spicy lamb sausage with fries or salad	
POULET RATATOUILLE.....	14.50
Chicken, ratatouille & goat cheese	
with fries or salad	

P.E.I. MUSSELS

Small - 16	Large (with French fries) - 22
MARINIÈRE.....	shallots, white wine, parsley
PROVENCALE.....	roasted tomatoes, garlic, herbs

KIDS ONLY

15.50

Grilled chicken breast with grilled vegetables,
With mac & cheese or French fries

BEVERAGES

Cappuccino.....	4.50	Café Latte.....	4.50
Café au Lait.....	4.50	Hot Chocolate..	4.50
Coffee.....	3.50	Espresso.....	3.50
Double Espresso....	4.50	Macchiato.....	3.75
Iced Tea.....	4	Tea.....	4
Juices.....(s/l) 3/5		Soda.....	4

PASTRY

Croissant.....	4.50	Pain au Chocolat..	4.50
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BOARDS

3 for 18 | 5 for 23.50

CHARCUTERIE PLATTER – Selection of cured meats
CHEESE PLATTER – Daily selection of artisanal cheeses

LE GRAND MIX - 30

Assortment of charcuterie/cheese
with condiments & bread

HOME MADE SAUSAGE

Trio of sausage – 9 **Each link - 4**
Merguez (spicy lamb)
Armagnac (pork)
Duck

SIDES

all 8

French Fries • Mashed Potatoes • Ratatouille
Sautéed Spinach • Mixed Vegetables • Merguez •
Cauliflower Gratin • Potato Gratin

**Come back & enjoy
dinner with us!**

Private dining is available.