

BRUNCH

10:30 AM TO 2:00 PM

SPÉCIALITÉS

ALL SERVED WITH CHOICE OF GARNITURE

Crêpes Salées

smoked sausage, camembert, spinach, béchamel

-19-

Pain Perdu

french toast, grand marnier, chantilly cream,
fresh berries, lemon curd

-18-

Omelette au Fromage

mimolette cheese, wilted spinach, mushroom, fine herbs

-18-

Benedict Original

canadian bacon, poached eggs, english muffin, hollandaise

-18-

Croque Madame

open faced, french country ham & gruyere cheese sandwich,
over-easy egg, whole grain mustard, béchamel, pickles

-19-

CLASSIQUES

Salade Niçoise

confit tuna, lettuce, truffled hard boiled egg,
haricot verts, red potato, grape tomato, niçoise
vinaigrette

-20-

Steak et Œufs

hand cut steak, two eggs your way, caramelized
onions, hollandaise, frites

-32-

Hamburger Maison

house-ground beef, cheddar & raclette, whiskey
onions, pink peppercorn aioli, pickled green
tomato, frites

-20-

Sandwich Au Jambon

shaved cured ham, green apple, camembert,
lettuce, on a herb butter toasted baguette, frites

-16-

Moules Sud-est

vadouvan curry,
lemongrass-coconut cream, coriander,
sweet peppers

-21-

GARNITURES

Potato Hash

-6-

Side Salad

-6-

Bacon, three strips

-6-

Eggs any way

one -3- two -6-

Fresh Fruit

-6-

Frites

-7-

BOISSONS

Mimosa 10

Limoncello Spritz 14

Par la Mer Bloody Mary 12

Blood Orange & Vanilla Bellini 14

Marie Épicée (spicy mary) 14

Café 5

Cappuccino 8

Espresso single 5 / double 7

**Consuming raw or under cooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*