

# BRUNCH

SERVED SATURDAY AND SUNDAY FROM 8 AM - 4 PM

## BOISSONS

MIMOSA 8.

BLOODY MARY 8.50

NV CHAMPAGNE *BRUT* PIPER HEIDSIECK 15.

KIR  
white wine with Crème de Cassis 8.

KIR ROYALE  
sparkling wine with Crème de Cassis 10.

KIR DU SOLEIL  
sparkling wine with mandarine liqueur 10.50

## LES OEUFS

OEUF EN MEURETTE\* Poached eggs served on garlic croutons with pearl onions, bacon and *champignons* in red wine-*foie grassauce*, with *pommes frites* 16.

OMELETTE À L'EPINARDS French rolled omelette filled with spinach and herbed goat *fromage blanc*, served with chicken and pork sausage and roasted potatoes 12.

OEUF BROUILLÉS Scrambled eggs with herbs, served with chicken and pork sausage and roasted potatoes 10.

## LES SANDWICHES

CROQUE-MONSIEUR  
Parisian ham and Gruyère on *pain de mie* with green salad 13.

CROQUE-MADAME\*  
Parisian ham and Gruyère with a fried egg and green salad 15.

CROQUE-SAVOYARD  
Parisian ham and Gruyère with tomatoes and green salad 15.

BURGER D'AGNEAU\* Lamb burger with grilled balsamic onions, roasted red peppers, *aioli* and *pommes frites* 15.

PAN-BAGNAT Tuna baguette sandwich with hard-cooked egg, tomato, lettuce and olive tapenade, with carrots in garlic-lemon vinaigrette 10.

S'IL VOUS PLAÎT

👉 No personal checks

👉 20% gratuity for parties of six or more

👉 No cell phones

👉 Corkage - \$35 per bottle

We make every effort to use locally grown organic and sustainable products.

CHEF DAISLEY GORDON

## 👉 SPÉCIALITÉS DE LA MAISON 👉

FRENCH FRENCH TOAST *Brioche* fried in bourbon egg batter with maple syrup 11.

QUICHE DU JOUR with green salad 14.

PÂTÉ DE CAMPAGNE  
Country-style pork and chicken liver *pâté* 9.

HOUSE-CURED SALMON GRAVLAX with salmon *rillettes* and *demie-baguette* with fennel, red onion and citrus salad 14.

CASSOULET  
Southwest French white bean stew with lamb, pork, duck *confit* and garlic sausage 23.

## PETIT DÉJEUNER

*Brioche* rosemary raisin toast 3.

Nancy's organic honey yoghurt with fresh fruit 7.00

House-made granola with fresh fruit and yoghurt, milk or half 'n half 8.00

*Baguette* with French style butter, local honey and *confiture* 2.75

Soupe du jour 6.

FRESH JUICE	3.25/4.50	CAFÉ AMERICAN	3.25
ARANCIATA	3.00	ESPRESSO	3.25/4.00
EVIAN <i>still</i>	7.00	CAPPUCCINO	4.25/6.00
BADOIT <i>sparkling</i>	7.00	MOCHA	4.50
ICED TEA	2.50	BIG BOWL MOCHA	6.25
CHOCOLAT CHAUD	4.50	CAFÉ LATTE	4.25
STEEP TEAS	3.50	BIG BOWL LATTE	6.00

## À LA CARTE

Roasted potatoes 3. · *Pommes frites* 5.

House-made chicken and pork sausage 3.

UN PETIT DÉTAIL

\*Consuming raw or undercooked meats or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.