

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

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.

LES OEUFS

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

OMELETTE AU BASILIC French rolled omelette
filled with basil, topped with fresh tomato compote,
served with chicken and pork sausage 12.

OEUF BROUILLÉS Scrambled eggs with herbs,
served with chicken and pork sausage 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

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.