

Brunch Menu

Egg Benedict / Omelette

Choice of Hash Browns or Mixed Greens

Eggs Benedict, Bacon, 12.50

Eggs Benedict, Merguez Sausage, 12.50

Eggs Benedict, Smoked Salmon, 13.50

Eggs Benedict, Tomato, Goat Cheese, 14.00

Ham and Gruyère Cheese Omelette, 13.50

Asparagus, Brie and Oven Dried Tomato Omelette, 14.00

Duck Confit and Potato Cake, Poached Egg, Salad Frisée, 14.50

Appetizer

Soup du Jour, 7.50

French Onion Soup Gratinée, 8.50

Oven Dried Tomato, Goat Cheese and Caramelized Onion Tart, Truffle Vinaigrette, 14.50

Steak Tartare, Pommes Frites and Cornichons, 15.00
Main Course, 23.00

Sauteed Escargots, Puff Pastry, Crimini Mushrooms
Black Garlic Cream Sauce, 12.50

Steamed Mussels, White Wine and Shallots, 13.00
Main Course with Pomme Frites, 19.50

Salad

Heart of Butter Lettuce, Red Wine Vinaigrette, 7.50

Roasted Beet Salad, Goat Cheese Croquette, Apple
Sherry Vinaigrette, 12.50

Belgian Endive, Candied Walnuts, Pear and Roquefort,
Hazelnut Vinaigrette, 13.00

Crispy Duck Confit Salad, Golden Beets, Mixed Greens
Apple, Sherry Vinaigrette, 17.00

Salade Niçoise, Grilled Albacore Tuna, Baby Red Potatoes,
Haricots Vert, Black Olive Vinaigrette, 18.50

Warm Seafood Salad, Prawns, Mussels, House Smoked Salmon,
Shaved Fennel, Grape Tomato, Basil Vinaigrette 19.50

Sandwich

Choice of Pommes Frites or Mixed Greens

Croque Monsieur, Black Forest Ham, Gruyère, Béchamel, 14.00
Croque Madame, 15.00

Grilled Chicken, French Baguette, Anjou Pear Chutney, Brie,
Tarragon Aioli, 16.00

Braised Short Rib Sandwich, Focaccia Bread, Roquefort,
Onion Marmalade, 16.00

Main Course

French Toast, Warm Berry Compote, Vanilla Cream, 12.50

Quiche du Jour, Mixed Green Salad, 14.00

Coq au Vin, Pearl Onions, Bacon, Mushrooms, Fettuccini, 18.00

Trout Amandine, Pomme Purée, Haricots Vert, Roasted
Almond, Brown Butter Sauce, 18.50

Duck Confit, Braised Butter Bean Cassoulet, 19.00

Provimi Calf Liver, Creamy Crushed Potatoes, Bacon
Balsamic Cippolini Onions, Grainy Mustard Jus, 22.50

Grilled Angus New York Steak Frites,
Peppercorn Sauce, 22.50

Winter Squash Canneloni, Porcini Pasta, Goat Cheese
Mushroom Râgout, Sage Butter, 17.00

Plat du Jour, 19.00

Pasta du Jour, 16.50

Apéritifs

Kir	9. ⁰⁰
Kir Royale	11. ⁰⁰
Guignolet Kirsh	9. ⁰⁰
Picon Kronenbourg	13. ⁵⁰
Pineau des Charentes	8. ⁵⁰
Suze	9. ⁵⁰

Martinis

Dry Martini	11. ⁵⁰
Pastini	11. ⁵⁰
Melon Ball Martini	12. ⁵⁰
French Martini	12. ⁵⁰
Parisian	12. ⁵⁰
Sour Apple	12. ⁵⁰
Chocolat	12. ⁵⁰
Vanilla	12. ⁵⁰
Midnite Espresso	14. ⁰⁰

Champagne

Mimosa	8.00
Chamdeville	9.00
Crémant de Limoux	13.00
Moët & Chandon	27.00

Huître du Jour

Oyster of the Day

*“ The consumption of raw oysters poses an increase risk of food borne illness. A cooking step is needed to eliminate potential bacterial or viral contamination”
Medical Health Officer*