

## WEEKEND BRUNCH

\$158 2-Courses    \$178 3-Courses

### HORS D'OEUVRES

*Choice of*

**Salade d' Asperges** Asparagus, Cured Ham, Poached Egg, Hollandaise

**½ Doz Escargot** Garlic Butter Snails

**Assiette De Chacuterie** Cured meat platter, baby Pickles

**Salade de Crottin de Chevre Chaud** Toasted Goat Cheese Salad with Honey

**Soupe a L' Oignon (+\$18)** Onion Soup, Emmenthal

### PLATS PRINCIPAUX

*Choice of*

**Burger au Confit de Canard** Duck Confit, Onion Chutney, Braised Red Cabbage,  
Gruyere Cheese with Mix Leaves Salad

**Croque Madame** Cooked Ham Sandwich, Emmental, Sunny Side-up Egg with Mix Leave Salad

**Moules Frites** Blue Mussels, White Wine Cream

**Steak Frites** Scramble egg, Béarnaise Sauce

**Tartare de Boeuf 130g (+\$68)** Raw Beef Grain Fed Fillet, Fries, Toasted Baguette

### LES DESSERTS

*Choice of*

**Douceur du Jour** Daily Dessert, Whipped Cream

**Mille Feuille** Layer Puff Pastry with Vanilla Custard and Raspberry

**Crème Brûlée** Mixed Berries, Butter Cookie

**Profiterole** Cream Puff , Vanilla Ice-cream, Chocolate Ganache

**Café Gourmand (+\$38)** Crème Brûlée, Chocolate Mousse and Espresso

**Petit Plateau de Fromage** Selection of 3 Cheese  
(St. Maure / Camember / Rebulchon / Comte / Blue)

### Add \$48 and Enjoy a Glass of Wine

**Red** Merlot, Marrenon Les Grains, Rhone Valley, 2013

**White** Chardonnay, Heritage de Carillan, Languedoc, 2015

**Rose** Grenache blend, Bergerie de l'Hortus, Languedoc, 2013

**Sparkling** Charles de Frères Cuvée Jean-Louis, Burgundy, NV

**½ Draft Beer** Asahi, Japan

**Cocktail** Mimosa or Cranberry Mojito

### Add \$20 and Enjoy a Drink

Expresso, English Breakfast Tea, Americano, Iced Lemon Tea, Iced Coffee

**Soft Drink** Coca Cola, Sprite, Soda

plus 10% service charge