

WEEKEND BRUNCH

\$158 2-Courses \$178 3-Courses

HORS D'OEUVRES

Choice of

Salade de Figs et Avocat Mixed Salad, Goat Cheese, Walnut, House Dressing

½ Doz Escargots Garlic Butter Snails

Assiette De Charcuterie Cured Meat Platter, Baby Pickles

Saucisses aux Lentilles Toulouse Sausage with Braised Lentil

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

PLATS PRINCIPAUX

Choice of

Egg Benedict English Muffin, Smoked Salmon, Spinach, Hollandaise Sauce,
Mix Green Vegetables

Quiche au Champignons Mushroom Leek, Asparagus Quiche with Sautéed Potatoes

Moules & Frites Blue Mussels, Garlic White Wine Sauce, French Fries

Steak Frites (+\$18) Coleslaw, Béarnaise Sauce

Tartare de Boeuf 130g (+\$48) Raw Beef Grain Fed Fillet, Fries, Toasted Baguette

LES DESSERTS

Choice of

Douceur du Jour Daily Dessert, Whipped Cream

Granola Parfait et ses Fruits Rouge Plain Greek yogurt, Raspberry Sauce
and Crunchy Granola

Mousse au Chocolat Chocolate Mousse with Sea Salt Caramel

Café Gourmand (+\$38) Crème Brûlée, Profiterole and Espresso

Petit Plateau de Fromage Selection of 3 Cheese
(St. Maure / Camember / Reblochon / 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 & Syrah, Marrenon Petula, Rhône Valley, 2015

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

House Beer

Cocktail Mimosa or Virgin Cranberry Mojito

Add \$20 and Enjoy a Drink

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

Soft Drink Fresh Lime Soda, Coca Cola, Sprite, Ginger Beer, Ginger Ale