



Hors d'Oeuvres

Beignets de Crevettes 3pc
Savory Rock Shrimp Fritters
Guacamole | Lime | Coriander

Parfait de Foie de Volaille
Chicken Liver Mousse | Crostini
Grainy Mustard | Cornichons
Onions

Planche de Charcuteries
Duck Rillettes | Copa | Salami
Duck Prosciutto | Cornichons
Pickled Shallots | Mustard

Saumon Fumé et Condiments
Scottish Smoked Salmon | Egg
Pickled Shallots | Cucumber & Arugula
Crème Fraiche | Baguette

Assiette de Fromages GFA
Camembert | Beaufort | Roquefort
Boucheron | Fruit Walnut Bread

Terrine de Foie Gras
Housemade Duck Liver Terrine
Fruit Conserva | Pain d'Épices

Salades et Soupe

Salade Verte GF | VG
Lettuce | Tomatoes | Cucumber | Radish
Pickled Shallots Vinaigrette Maison

Salade César aux Asperges GFA
Butter Lettuce | Asparagus | Parmesan
Croûtons | Lemon-Anchovy Dressing

Salade de Betteraves au Chevre Chaud
Marinated Beets | Arugula | Walnuts
Crispy Warm Goat Cheese | Shallot Vinaigrette

Soupe du Jour - Market Soup

French Brunch Classics

Benedict Norvégien - Smoked Salmon | Two Poached *Eggs | Multigrain Croissant | Hollandaise
Home Fries | Salad

Vol au Vent - Puff Pastry | Eggs Parisian | Hollandaise | Crab | Caviar | Home Fries | Salad

Crêpes au Poulet - Baked Chicken & Asparagus Crêpes | Parmesan-Gruyère Mornay | Salad

Croque Madame - Parisian Ham | Gruyère Cheese | Mornay Sauce | Egg | Frites | Salad

Entrées

Moules a la Crème Citronnée et Pommes Frites - GF Steamed Mussels | White Wine | Lemon Garlic Cream
Housemade Frites

Noix de St Jacques & Grits à la Basquaise - GF Seared Scallops | Arugula | White Grits | Sauce Basquaise

Poisson du Jour - Crab Crusted Halibut Filet | Pommes Purée | Lemon Beurre Blanc | Spinach | Carrots

Bistro Steak Frites - GF 7 oz. Grilled Angus *Hanger Steak | Bastille Steak Sauce | Frites | Salade

Risotto aux Petits Pois - GF | VG Organic Carnaroli Rice | Spring Peas | Chives | Parmesan | Lemon Cream

Desserts

Cheesecake au Citron Vert
Key Lime Cheesecake | Toasted Meringue | Raspberries

Crème Brûlée à la Vanille GFA
Madagascar Vanilla Bean Custard
Caramelized Sugar | Valrhona Chocolate Chip Shortbread

Pavlova à la Crème de Fraises GFA
Crisp Meringue | Strawberries | Crème Chantilly

Profiterole Géante au Chocolat et Caramel
Large Chocolate Choux | Vanilla Ice Cream | Caramel
Valrhona Chocolate Caramel Fudge | Sprinkles

Sorbets Maison GFA
Passion Fruit | Tayberry | Buddha's Hand | Cookie

Mother's Day Prix Fixe ~ \$59 3 Courses

Beverages, Taxes & Gratuities Not Included | Dine In Only | No Sharing
No Applicable Discounts

Select 1 Appetizer or Salade or Soup ~ 1 Classic or Entrée ~ 1 Dessert
Items marked with + are available with the Prix Fixe at an additional price

Bastille Mimosas \$34

Emile Vergeois Fruit Juices | French Sparkling
Try one of our Signature Brunch Cocktails!

Spicy Mary 10 | Dirty Mary 10 | Bellini du Jour 14
French Bellini 14 | Kir Royal 15

Perfect Pairings \$37

Our Suggested Premium Wine Pairings
Includes 2 regular glasses + 1 dessert wine

First Bread Basket Complimentary Additional Baskets \$2 ea

Requests for changes to a dish or substitutions on a dish will be subject to an upcharge.
Items marked (GF or GFA) are items that are fully Gluten Free or can be modified to be Gluten Free; (VG or V) is Vegetarian or can be made Vegan.
We use many allergens in the preparation of our food and we cannot guarantee that there is no cross contamination.

If you have a serious allergy, we recommend that you call the restaurant before dining with us.
*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.
Menu is valid Sunday, May 12, 2024 only and subject to change without notice.