



## Salades et Soupe

### Salade Verte GF|VG

Lettuce | Tomatoes | Cucumber | Radish  
Pickled Shallots | Vinaigrette Maison

### Salade César aux Asperges GF

Butterhead Lettuce | Asparagus | 60° Egg  
Croutons | Grana Padano Cheese | Anchovies  
Preserved Lemon Vinaigrette

### Soupe du Jour - Market Soup

## Hors d'oeuvres

### Beignets de Crevettes

Three Savory Rock Shrimp Fritters | Green Harissa Aioli

### Pâté de Foie de Volaille

Chicken Liver Mousse | Crostini | Grainy Mustard  
Cornichons | Onions

### Saumon Fumé d'Ecosse GFA

Scottish Smoked Salmon | Arugula | Capers | Chives | Egg  
Crème Fraiche | Baguette

### Assiette de Fromage GFA

Chef's Seasonal Cheeses | Fruit-Walnut Bread | Honey Comb

## French Brunch Classics

**Croque Madame** Parisian Ham | Gruyère | Mornay Sauce | Sunny Side Up \*Egg | Pommes Frites | Salade

**Benedict Parisian** Two Poached \*Eggs | Croissant | Parisian Ham | Hollandaise | Home Fries | Salade

**Benedict Norvégien** Smoked Salmon | Two Poached \*Eggs | Croissant | Hollandaise | Home Fries | Salade

**Gaufre Belge** Two Yeasted Belgian Waffles | Orange Conserva | Crème Chantilly | Maple Syrup

**Croque Monsieur** Parisian Ham | Gruyère | Multi Grain Bread | Mornay | Pommes Frites | Salade

## Plats Principaux

**Moules au Safran et Frites** GF White Wine Steamed Mussels | Garlic-Shallots | Saffron Butter | Parsley  
Pommes Frites

**Saumon Royal** GF Seared King \*Salmon | Asparagus Risotto | Lemon Cream Sauce | Sorrel

**Filet Medallions et Frites** GF Angus \*Beef Filet | Bastille Steak Sauce | Pommes Frites | Salade + Two Eggs \$7

**Risotto aux Asperges et Citron** GF|VG Organic Carnaroli Rice | Grilled Asparagus | Lemon Cream Sauce  
Parmesan Crisp

## Desserts

### Citron Choux au Craquelin

Craquelin Profiterole | Lemon Cream | Tayberry Ice Cream  
Raspberries Coulis | Crème Chantilly

### Pavlova aux Fraises GFA

Meringue | Strawberry Compote | Cheesecake Mousse  
Strawberry Rhubarb Sorbet | Crème Chantilly | Sorrel

### Crème Brûlée à la Vanille GFA

Madagascar Vanilla Bean Custard | Caramelized Sugar  
Chocolate Chip Shortbread

### Pot de Crème au Chocolat Noir GFA

Valrhona Dark Chocolate Custard | Morello Cherries  
Crème Chantilly | Langue de Chats | Crispy Meringue

### Sorbet Maison GFA|VGA

Chef's Sorbet Trio | Crispy Meringue | Langue de Chats

## Easter Sunday Brunch \$69 Three Course Prix Fixe

Select 1 item from - Hors d'Oeuvres or Salades or Soupes

Select 1 item from - Classic or Plats

Select 1 item from - Desserts

Items marked with + are available on the Prix Fixe at an additional price

First Bread Basket Complimentary - Additional Baskets \$3 ea

## Mimosas for All \$34

Emile Vergeois Fruit Juice & Bottle of French Sparkling

Ask about our Non-Alcoholic version!

or try one of our Signature Brunch Cocktails!

Spicy or Dirty Bloody Mary 12

French Bellini 14 | Kir Royal 15

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

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, April 20, 2025 only and subject to change without notice.