



# Parisian

39 - 3-Course Brunch or Lunch Prix Fixe

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



Select 1 Hors d'Oeuvres or 1 Salad or Soup | 1 Entrée | 1 Dessert

**BRASSERIE • CAFÉ • APÉRITIFS • SPÉCIALITÉS • BISTRO • BAR À VINS**

## HORS D'OEUVRES et LES SOUPES et SALADES

**BEIGNETS de CREVETTES** 3 pc

ROCK SHRIMP BEIGNETS | GUACAMOLE | LIME | CORIANDER

**SALADE VERTE** GF | VG

MIXED LETTUCE | TOMATOES | CUCUMBER | CROÛTONS | RADISH | PICKLED SHALLOTS

**SOUPE DU JOUR** - DAILY MARKET SOUP

## LES SPÉCIALITÉS du BRUNCH et LES PLATS

**CROQUE MONSIEUR**

TOASTED HAM & GRUYÈRE on MULTIGRAIN BREAD

TOPPED WITH MORNAY & GRUYÈRE

Served with Pommes Frites & Petite Arugula Salad

**QUICHE FLORENTINE**

SPINACH & PARMESAN | PETITE SALADE

**PAILLARD de POULET "BASQUAISE"** GF

GRILLED AMISH CHICKEN BREAST CUTLET | SAUCE BASQUAISE | POMMES "PERSILLADES" | HARICOTS VERTS

**RISOTTO D'ÉTÉ** GF | VG

ROASTED SUMMER CORN | OREGANO | ARBORIO RICE | FRESH TOMATO-ESPELETTE JUS | PARMESAN CRISP

## DESSERT

**CRÈME BRÛLÉE à la VANILLE** GF

MADAGASCAR VANILLA BEAN CUSTARD | BURNT SUGAR

**POT de CRÈME au CHOCOLAT** GF

VALRHONA CHOCOLATE CUSTARD | CRÈME CHANTILLY

LANGUES de CHATS BISCUIT

**CRÈME GLACÉE et SORBET** GF

ICE CREAM & SORBETS | LANGUES de CHATS BISCUIT

Requests for changes to a dish or substitutions on a dish will be subject to an upcharge.

Items marked (gf) are items that are fully Gluten Free or can be modified to be Gluten Free. Please let your server know upon ordering.

Please notify us of any allergies.

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.

Please note there is a \$6 per person charge for outside desserts. Menu Valid 06|23|2022



# Classique



49 - 3-Course Brunch or Lunch Prix Fixe

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**BRASSERIE • CAFÉ • APÉRITIFS • SPÉCIALITÉS • BISTRO • BAR À VINS**

## HORS D'OEUVRES et LES SOUPES et SALADES

### PÂTÉ de FOIE de VOLAILLE

CHICKEN LIVER MOUSSE | CROSTINI | GRAINY MUSTARD | CORNICHONS | ONIONS

### SALADE CAESAR

ROMAINE | GRILLED ASPARAGUS TIPS | PARMESAN | CROÛTONS | LEMON-ANCHOVY DRESSING

### SALADE VERTE GF|VG

MIXED LETTUCE | TOMATOES | CUCUMBER | CROÛTONS | RADISH | PICKLED SHALLOTS

### SOUPE du JOUR

DAILY MARKET SOUP

## LES SPÉCIALITÉS du BRUNCH et LES PLATS

### OEUFs BENEDICT à La NORVÉGIENNE

TWO POACHED \*EGGS | CROISSANT | SMOKED SALMON | HOLLANDAISE | PETITE SALADE | DUCK FAT HOME FRIES

### SHRIMP & GRITS à La BASQUAISE GF

SEARED JUMBO SHRIMP | STONE GROUND WHITE GRITS | ARUGULA | SAUCE BASQUAISE

### STEAK ~ FRITES GF +5

CHAR-GRILLED ANGUS \*HANGER STEAK - 7 oz | BASTILLE STEAK SAUCE | POMMES FRITES | PETITE SALADE

### RISOTTO D'ÉTÉ GF|VG

ROASTED SUMMER CORN | OREGANO | ARBORIO RICE | FRESH TOMATO-ESPELETTE JUS | PARMESAN CRISP

## DESSERT

### PROFITEROLES au CHOCOLAT

3 CHOUX BUNS | VANILLA BEAN ICE CREAM | VALRHONA DARK CHOCOLATE CARAMEL FUDGE SAUCE

### CRÈME BRÛLÉE à la VANILLE GF

MADAGASCAR VANILLA BEAN CUSTARD | BURNT SUGAR

### CRÈME GLACÉE et SORBET GF

ICE CREAM & SORBETS | LANGUES de CHATS BISCUIT

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