

BRUNCH MENU



James Porter
CHEF

David Bowman
SOUS CHEF

HORS D'OEUVRE

Crêpes l'orange
*crepes, orange syrup,
powdered sugar*
6

Beignets au Nutella
powdered sugar
6

Quiche Lorraine
*lardons, onions, leeks, gruyere,
tomato coulis*
8

Assiette de Fromages
selection of imported cheeses with
accoutrements

*rouqefort
port salut
double crème brie
gruyere*
13

PLATS PRINCIPAUX

Oeufs Maison*
*poached eggs, housemade
boudin blanc, asparagus,
sauce maltaise, brioche*
10

Salade Lyonnaise*
*frisse salad, poached egg,
lardons, mustard vinaigrette*
9

Salade à la Niçoise*
*niçoise olives, haricots verts,
toasted almonds, watercress,
salmon, steak or chicken*
13

Pain Poulet
*grilled chicken, brie cheese
arugula, tomato provencial*
9

Croque Monsieur
*shaved ham, gruyere,
sauce mornay, croissant*
9

Burger Maison*
*port salut, tomato confiture
watercress, brioche*
10

** Eating raw or undercooked meat,
poultry, eggs or seafood may pose a
health risk*

SOUPES & SALADES

Soupe à l'onion
*caramelized onions, sherry, mustard,
melted gruyere cheese*
7

Salade Maison
*crispy chèvre, candied walnuts,
peppery greens, roasted shallot
vinaigrette*
8

LES DESSERTS

Crème Brûlée au Chocolat
6

Poire Pochée au Porto
*port poached pear, crème fraiche,
port syrup*
6

BEVERAGES

French Press
locally roasted expressions coffee
5

Cappuccino and Espresso
3

Tea
two leaves and a bud
3

21% GRATUITY ADDED TO PARTIES OF 6 OR MORE

HOURS

BRUNCH
10am to 2pm
Sat & Sun

LUNCH
11am to 2pm
Mon - Fri

DINNER
5pm to 10pm
Daily

STAFF MEAL
10pm to Midnight
Thu - Sat