

Mother's Day Brunch



Appetizer

<u>Salade fraîcheur</u>	8
arugula, asparagus, green beans, red onions, tomato, parmesan, French vinaigrette	
<u>Escargot Bourguignon</u> snail in garlic, butter, parsley	19
<u>French Onion soup</u>	12
<u>Vichyssoise</u> chilled Potato and Leek soup	9



Main Course

<u>Noix de St Jacques à la Provençale</u>	32
pan seared scallops, garlic, tomato, parsley, butter served with linguini	
<u>Poulet Rôti</u>	24
1/2 roasted chicken, jus de cuisson served with French fries	
<u>Steak and Egg</u>	36
Filet Mignon sauce Meurette (bacon, onions, mushrooms) served with fries	
<u>Omelette du jour</u> chanterelle mushrooms, Comté cheese served with mixed green	23
<u>Quiche du jour</u> Tomato mozzarella, basil served with mixed green	19
<u>Paris 66</u>	23
buckwheat crepe, ham, Swiss, mushroom en béchamel, tomato provençale, sunny side up egg	
<u>Champs de Mars</u> buckwheat crepe, smoked Salmon, Swiss, cream dill	23
<u>Nicoise salade</u>	26
pan seared tuna, green beans, black olives, anchovies, cherry tomato, red onions, hard boiled egg, potatoes, French Vinaigrette	
<u>Chèvre chaud salade</u>	21
warm goat cheese on baguette, mixed green salade, tomato, cucumber, walnuts, French vinaigrette	



Desserts

<u>French Toast</u>	16
Nutella, banana, coconut flakes	
<u>Tarte aux Fraises</u>	11
strawberry tart, vanilla custard, fresh strawberry, fresh mint served with strawberry sorbet	
<u>Mousse au chocolat</u>	11
<u>Crème Brulée</u>	11
<u>La crêpe Bretonne</u>	13
salted caramel sauce, whipped cream	



Les Viennoiseries

<u>Panier Gourmand</u>	18
Pain au chocolat, croissant, palmier, baguette served with preserves and butter	
Pain au chocolat 4	Palmier 3.50
	Croissant 4



Drinks

<u>Pichet de Mimosa</u>	41	<u>Pichet de Kir Royal</u>	48	<u>Pichet de Bellini</u>	45
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An auto gratuity of 20% will be added to the entire check

Thank you for your understanding