



# Brunch Menu

<b>Assiette de charcuterie, champignons à la Grecque</b> <i>Charcuterie Platter, pâté, prosciutto, mortadelle and salami, "mushrooms à la Grecque"</i>	<b>\$12.50</b>
<b>Salade d'endives au bleu et Chimay, pecans rôtis, pommes Gala</b> <i>Belgian endive salad with blue and Chimay cheeses, roasted pecans, and sliced Gala apples</i>	<b>\$ 8.95</b>
<b>Soupe à l'oignon gratinée au Gruyère</b> <i>French onion soup topped with baked Gruyere cheese</i>	<b>\$ 8.00</b>
<b>Soupe de Courge, Parmesan et Huile de Basilic</b> <i>Butternut Squash Soup with Shaved Reggiano Parmesan Cheese and Basil Oil</i>	<b>\$ 8.00</b>
<b>Quiche aux poireaux, salade verte</b> <i>Leek quiche served with a green salad</i>	<b>\$ 9.50</b>
<b>Oeuf Bénédicte au saumon fumé ou jambon</b> <i>Eggs Benedict served with smoked salmon or ham</i>	<b>\$10.95</b>
<b>Steak &amp; Œuf sauce Bordelaise, salade verte et frites</b> <i>Steak and Eggs with Bordelaise sauce, served with green salad and Fries</i>	<b>\$19.00</b>
<b>Omelette fromage aux champignons ou jambon, pommes frites, salade</b> <i>Cheese omelet with ham or mushrooms, served with French fries and green salad</i>	<b>\$ 9.50</b>
<b>Saumon Grillé et sa Salade Verte, Sauce Vierge</b> <i>Grilled Salmon served with Green Salad and Virgin Sauce</i>	<b>\$ 18.00</b>
<b>Truite Grillée, Haricots Verts, Purée de Pomme de Terre et Sauce au Champagne</b> <i>Grilled Trout served with Green Beans, Mashed Potato and Champagne Sauce</i>	<b>\$ 19.50</b>
<b>Croque-monsieur ou madame, salade verte</b> <i>Croque-monsieur or madame, served with green salad</i>	<b>\$ 8.50</b>
<b>Et Voila ! Burger avec frites et salade</b> <i>Et Voila! Burger with natural ground beef, Chimay cheese, Bacon served with salad and French fries</i>	<b>\$16.95</b>
<b>Casserole de moules marinière, pommes frites</b> <i>Steamed mussels in a garlic wine broth, served with French fries</i>	<b>\$16.50</b>
<b>Casserole de moules au Pastis, pommes frites</b> <i>Steamed mussels with tomatoes, shallots, garlic, saffron, and Pastis liqueur</i>	<b>\$18.00</b>
<b>Galette de Sarazin, épinards, jambon, fromage, tomate et oeuf</b> <i>Buckwheat crêpe served with spinach, ham, cheese, tomato and egg</i>	<b>\$13.95</b>
<b>Galette de Sarazin, épinards, saumon, fromage, tomate et oeuf</b> <i>Buckwheat crêpe served with spinach, salmon, cheese, tomato and egg</i>	<b>\$14.50</b>

## Desserts

<b>Brussels Waffle</b> topped with fruits or chocolate and whipped cream	<b>\$ 8.00</b>
Choice of Nutella or Suzette <b>Crêpes</b>	<b>\$ 8.00</b>
<b>Profiterole</b> vanilla ice cream chocolate sauce	<b>\$ 8.00</b>
<b>Mama's chocolate</b> mousse	<b>\$ 8.00</b>
<b>Vanilla ice cream</b> with chocolate sauce topped with whipped cream	<b>\$ 8.00</b>
<b>Pistachio Tart</b> with Raspberry Sorbet	<b>\$ 8.00</b>
<b>Macaroon</b> with Custard Lemon and Fresh raspberry	<b>\$ 8.00</b>

*Split Plates are subject to additional \$2 Charge*

*When placing your order, please inform your server of any food allergies.  
Consuming raw or undercooked foods may increase your risk of food-borne illness.*