



Brunch Menu

Assiette de charcuterie, Choux Fleur au Vinaigre Charcuterie Platter, pâté, prosciutto, mortadelle and salami, pickled Cauliflower	\$12.50
Soupe à l'oignon gratinée au Gruyère French Onion Soup topped with baked Gruyere cheese	\$ 8.00
Salade d'endives au bleu et Chimay, pécanes rôties, pommes Gala Belgian Endive Salad with blue and Chimay cheeses, roasted pecans, and sliced Gala apples	\$ 8.95
Tartare de Saumon et Salade de Concombre Salmon Tartar served with a Creamy Cucumber Salad and Toasted Bread	\$12.00
Quiche aux Poireaux, salade verte Leek Quiche served with a green salad	\$ 9.50
Œuf Bénédicte au saumon fumé ou jambon Eggs Benedict served with smoked salmon or ham	\$10.95
Sandwich Œuf et Bacon Toasted Muffin, Fried Egg, confit Onions, Bacon, Gruyere Cheese served with green salad	\$10.95
Omelette fromage aux champignons ou jambon, pommes frites, salade Cheese Omelet with ham or mushrooms, served with Belgian fries and green salad	\$ 9.50
Steak & Œuf sauce Bordelaise, salade verte et frites Steak and Eggs with Bordelaise sauce, served with green salad and Belgian fries	\$19.00
Merguez, Pommes Frites et Salade Verte Spicy Lamb Sausage served with Belgium Fries and Mixed Greens	\$16.00
Croque-monsieur ou madame, salade verte Croque-Monsieur or Madame, served with green salad	\$ 8.50
Et Voila ! Burger avec frites et salade Et Voila! Burger with natural ground beef, Chimay cheese, Bacon served with salad and Belgian fries	\$16.95
Pavé de Saumon Grillé, Purée de Pommes de Terre et Radis, Sauce Dijonaise Grilled Salmon served with Mashed Potatoes and diced Daikon Radishes, Creamy Mustard Sauce	\$ 19.95
Truite Grillée, Tombée d'Épinards et sa Sauce au Champagne Grilled Trout served with Sautéed Baby Spinach, and a Champagne Sauce	\$ 19.50
Burger de Moules, Sauce Aioli et ses Chips de Patates Douces Mussels Burger served with Sweet Potatoes Fries and an Aioli Sauce	\$15.95
Casserole de moules Marinières, pommes frites Steamed Mussels in a garlic wine broth, served with Belgian fries	\$16.50
Casserole de moules au Pastis, pommes frites Steamed Mussels with tomatoes, shallots, garlic, saffron, Pastis liqueur served with Belgian fries	\$18.00
Galette de Sarazin, épinards, jambon, fromage, tomate et oeuf Buckwheat Crêpe served with spinach, ham, cheese, tomato and egg	\$13.95
Galette de Sarazin, épinards, saumon, fromage, tomate et oeuf Buckwheat Crêpe served with spinach, salmon, cheese, tomato and egg	\$14.50
<u>Desserts</u>	
Brussels Waffle topped with fruits or chocolate and whipped cream	\$ 8.00
Choice of Nutella or Suzette Crêpes	\$ 8.00
Profiterole vanilla ice cream and warm chocolate sauce	\$ 8.00
Mama's Chocolate mousse	\$ 8.00
Vanilla ice cream with chocolate sauce topped with whipped cream	\$ 8.00
Chocolate Macaroon filled with Nutella Spread	\$ 8.00

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.