

## BRUNCH

\$158 2-Courses    \$178 3-Courses

### HORS D'OEUVRES

*Choice of*

Deviled Eggs Egg Mimosa topped with Crispy Capers  
Assiette De Charcuterie Bayonne Ham, Garlic Sausage, Saucisson Sec, Chorizo, Baby Pickles  
½ Doz Escargots (+\$18) Garlic Butter Snails  
Roasted Asparagus and Burrata Salad Bayonne Ham, Arugula, Roasted Tomato, House Dressing  
Soupe a l'Oignon (+\$18) Onion Soup, Emmental

### PLATS PRINCIPAUX

*Choice of*

Roasted Boneless Chicken Leg with Ratatouille and Mash Potato  
Pan Seared Salmon with Avocado Toast, Poached Egg and Hollandaise Sauce  
Grilled Beef Burger (+\$28) with Caramelized Onion, Cheddar Cheese, Fries  
Moules and Frites Blue Mussels Garlic White wine Sauce, French Fries  
Steak Frites 7oz (+\$28) Shoestring Fries, Béarnaise, Coleslaw, Scrambled Eggs

### LES DESSERTS

*Choice of*

Crème Brûlée with Berries  
Granola Parfait with Vanilla Yoghurt and Mixed Berries  
Mousse au Chocolat Chocolate Mousse with Sea Salt Caramel  
Café Gourmand (+\$38) Profiterole, Chocolate Mousse and Espresso  
Petit Plateau de Fromage Selection of 2 Cheeses  
(Camembert / Reblochon / St. Maure / Bleu d'Auvergne / Comté)

#### Add \$48 and Enjoy a Glass of Wine

RED Red Merlot, Baron Philippe de Rothschild, Languedoc, 2018

WHITE Chardonnay, Heritage de Carillan, Languedoc, 2018

ROSE Rocca Maura Effet Mer Rose, Roquemaure, France, 2017

SPARKLING Charles de Frères Cuvée Jean-Louis Burgundy, France, NV

COCKTAIL Mimosa or Virgin Cranberry Mojito

#### BEER

#### Add \$20 and Enjoy a Drink

Espresso / Hot Tea / Americano / Iced Lemon Tea / Iced Coffee

Coca Cola / Sprite / Soda