

## BRUNCH

\$158 2-Courses    \$178 3-Courses

### HORS D'OEUVRES

*Choice of*

- Salade de Confit de Canard** Mixed Green Leaves, Confit Duck with House Dressing  
**Salade de Cresson et d'Endives au Roquefort Pommes & Noix**  
Watercress-endive Salad, Fuji Apples, Roquefort and Walnuts with Walnut Vinaigrette  
**1/2 Doz Escargots (+\$18)** Garlic Butter Snails  
**Assiette De Charcuterie** Bayonne Ham (10M), Garlic Sausage, Saucisson Sec, Chorizo, Baby Pickles  
**Soupe à l'Oignon (+\$18)** Onion Soup, Emmental

### PLATS PRINCIPAUX

*Choice of*

- Croque Madame** Grilled Ham and Cheese Sandwich on Sour Dough  
with a Fried Egg and Sauce Mornay, Served with French Fries  
**Poitrine de Poulet Rôtie** with Pomme Purée, Carrot, English Green Peas and Paloise Gastrique  
**Filet de Loup de Mer, Sauce à l'Oseille** Pan-seared Sea Bass with Sorrel Sauce  
**Moules & Frites** Blue Mussels Garlic White Wine Sauce, French Fries  
**Steak Frites (+\$18)** Shoestring Fries, Bearnaise, Scramble Eggs  
**Tartare de Boeuf 130g (+\$48)** Raw Beef Grain Fed Fillet, Fries, Toasted Baguette

### LES DESSERTS

*Choice of*

- Douceur du Jour** Dessert of the Day, Whipped Cream  
**Crème Brûlée** with 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