



Restaurant Week Brunch Menu



Available from Aug 24 to Sep 6, 2026
\$35 PP (TAX AND GRATUITY NOT INCLUDED)

PASTRY BASKET | 12

CHOCOLATE AND BUTTER CROISSANTS, NUTELLA, HOUSE JAM

APPETIZERS

Choose one of the following:

Salade de Cacao

Radicchio, frisée, heirloom cherry tomatoes, radishes, roasted peaches,
toasted almonds, goat cheese, sherry vinaigrette

Strawberry Gazpacho

Chilled strawberry gazpacho, tomatoes, cucumber, bell pepper, red onion,
basil, lemon juice, extra virgin olive oil, sherry vinegar

Escargots Au Beurre d'Ail

Sautéed burgundy snails, warm garlic-parsley butter, lemon zest

Yogurt Parfait

Yogurt, strawberry jam, granola, berries

ENTREES

Choose one of the following:

Omelette Aux Légumes

Veggie omelet, mushrooms, bell peppers, gruyère cheese, served with breakfast potatoes

Oeufs Bénédicte au Jambon

Ham Benedict, sautéed spinach, poached egg, hollandaise sauce, espelette, breakfast potatoes

Oeufs Bénédicte au Saumon Fumé

Smoked salmon, arugula, poached egg, hollandaise sauce, espelette pepper, breakfast potatoes

Crêpes aux Champignons

Classic French crêpes, wild mushroom medley, bell pepper, onion, Gruyère cheese,
sunny-side-up egg, sauce mornay, Breakfast Potatoes

Croque Madame

Buttery Brioche, Gruyère Cheese, Jambon de Paris, Crème Fraîche Béchamel,
Sunnyside Egg, Breakfast Potatoes

Sandwich Au Poulet

Grilled chicken breast, fennel salad, Havarti cheese, chili árbol aioli, French Fries

Beef Burger

Dry-aged beef patty, onion jam, American cheese, house pickle, house sauce, French fries

Salade César Au Poulet Français

Grilled chicken, baby romaine lettuce, heirloom cherry tomatoes, chapelure doree, parmesan cheese,
French Caesar dressing

SWEETS

Choose one of the following:

Vanilla Crème Brûlée

Classic Madagascar vanilla bean custard, delicate caramelized sugar crust, seasonal berries, crisp tuil

Pain Perdu

Classic French toast, fresh fruit, whipped cream, vermont maple syrup

Crêpe Nutella Banane

French crêpe nutella, banana, strawberry

Bol de Fruits

Fresh seasonal fruits

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
20% gratuity will be added to the groups of 6+