

# Restaurant week Brunch

\$25.00 3 course set menu

Tips taxes not included

Soup of the day

Avocado salad, tomato, baby lettuce, vinaigrette

Panisse fries, (chick pea, gluten free), lemon aioli

Caesar salad

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Eggs Benedict (ham, poached eggs), or Norwegian (smoked salmon), Hollandaise sauce

Mushroom, spinach, tomato, feta cheese Frittata

Quiche Lorraine, bacon, ham, Swiss cheese, served with salad or F.F.F

\*Scramble eggs, smoked salmon, avocado toast

French toasts, fresh berries, walnut, berry sauce, real maple syrup

Monte Cristo, French toast, ham, cheese, raspberry jam

\*“Steak haché” chopped beef, black peppercorn sauce, F.F.F

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## Dessert

Bread pudding, cinnamon, peach, walnut, vanilla sauce

Crème Caramel

Floating Island, soft meringue, custard sauce, caramel, toasted almond

Sorbet/ice cream

Apple almond tart, vanilla sauce, vanilla ice cream

## **Vegetable side to share \$8.00**

Mushroom sautéed garlic

Cream of spinach

Fresh French Fries

Belgium endive sautéed, bacon, balsamic glaze

French garlic bread \$4.50

Children menu available