



Restaurant Week Brunch

\$25.00 2 courses set menu appetizer main course or main course dessert

or \$35.00 3 course set menu

Tips, taxes are not included, valid for one person only

Soup of the day	Avocado vinaigrette	Caesar salad
Warm brie, mango chutney, almond	Panisse fries, (chick pea, gluten free), lemon aioli	

*3 organic eggs, mushroom, spinach, tomato, feta cheese Frittata

Eggs Benedict (ham, poached eggs), or Norwegian (smoked salmon) or Florentine (spinach)

*3 organic eggs scrambled, smoked salmon, avocado toast

Quiche Lorraine, served with salad or French fries

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

9 oz Bacon cheese burger, F.F.F or salad

Croque Monsieur, ham, Swiss cheese, avocado, tomato, F.F.F or salad (\$2.00 add egg) Shiitake

mushroom risotto, baby shrimp, poached eggs, prosciutto ham

Lamb simmered in a tomato white wine sauce, vegetable

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

Coq au vin, red wine sauce, bacon, mushroom, pearl onion, potatoes

Crème Caramel	Sorbet/ice cream	Floating island	Apple almond tart a la mode
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Vegetables to share 10.00/each

Mushroom sautéed garlic / Fresh.French.Fries / Green beans Parmigiana / cream of spinach

Sautéed Belgium endive, pistou, Balsamic vinegar French garlic bread \$4.50

*consuming raw or undercooked food may increase your risk of food borne illness. Our mayonnaise contains raw egg