



Restaurant Week 2019

Brunch

3 courses Prix fix menu \$22.00

(tips & taxes not included)

Valid for one person, no substitutes, not available with any other discount or coupons

Appetizer

- Soup of the day
- Potage Bourguignon; potato, leek, carrot, celery, cabbage
- Homemade Pâte, cornichons, pearl onion, celery remoulade
- Fresh beet salad, oranges, mesclun, onion, vinaigrette
- Boston lettuce, mesclun, Belgium endive with French vinaigrette
- Caesar salad anchovy dressing, croûtons and parmesan cheese

Main Course

- Salad Benjamin; mesclun, apple, cranberry, walnut, smoked Gouda cheese
- Salad Niçoise classic
- Smoked salmon, avocado, asparagus, corn, mango salad
- Omelet choice of 3; Ham, Swiss cheese, Mushroom, onion, tomato, bacon
- Quiche Lorraine
- Crab quiche
- Quiche of the day
- Eggs Florentine, poached eggs with spinach and cheese sauce
- Scrambled eggs with Smoked salmon
- Traditional Eggs Benedict
- Crêpes with fried egg, ham, mushroom and Swiss cheese
- Seafood crêpes gratinée in champagne cream sauce
- PEI Mussels Marinière, white wine cream sauce, French fries
- Tilapia in Moroccan spices, tomato white wine sauce

- Coq au vin, bacon, mushroom, pearl onions, potato
- Flat Iron steak sautéed with black peppercorn cream sauce
- *Pork loin Schnitzler, caper, shallots, diced tomato butter sauce

Dessert

- Crème caramel
- Dark chocolate mousse red coulis sauce
- Apple tart
- Ice cream / sorbet of the day
- Bread pudding with peach, walnut, vanilla sauce
- Floating island with caramel, toasted almond, vanilla sauce