

Sunday Brunch

"Brunch without champagne is just a sad, late breakfast"

– Frederic Rongier



Everyday French Cuisine

**Voted Best
French Restaurant
Since 2011**

Les Salades

Salade de Chèvre Chaud <i>Herbed Goat Cheese, Tomatoes, Cucumbers, Mixed Greens</i>	23
GF Salade Niçoise à la Lori <i>Haricots Verts, Niçoise Olives, Potatoes, Hard Boiled Eggs, Pan Seared Tuna</i>	27

Hors d'oeuvres • Appetizers

Soupe à l'Oignon	15
Escargot Bourguignon <i>Snails in Garlic, Parsley, Butter</i>	19
Salmon Croissant <i>Croissant, Dill Cream Smoked Salmon</i>	16
Quiche Lorraine <i>Bacon and Swiss Cheese</i>	16
Croque Monsieur <i>Ham, Bechamel and Swiss Cheese</i>	16
Croque Madame <i>Ham, Bechamel, Swiss Cheese and 1 Sunny Side Up Egg</i>	17
Brie Brulée <i>Red Wine Braised Onions, Preserved Cherries, Almonds and Herbs</i>	22
Caramalized Foie Gras Mousse <i>Clementine Gastrique, Roasted Walnuts and Pickled Pearl Onions</i>	29
French Toast <i>Banana, House made Caramel, Whipped Cream</i>	17

Le Fermier • The Farmer served with a garnish of mixed greens 19

Paris 66 Omelette – Ham, Swiss Cheese and Mushrooms	
Omelette Du Jour	
Oeuf Benedict Bacon – 2 Poached Eggs	
Oeuf Benedict Salmon – 2 Poached Eggs	

Le Boulanger • The baker

Croissant confiture <i>Croissant with Preserve</i>	7
Croissant Nature	5
Pain au Chocolat	6
Baguette	6
Extra Bread Basket	3

Les Plats Du Jour

Filet Mignon aux Morilles <i>Morel Cream Sauce</i>	45
Truite Meunière <i>Rainbow Trout, Butter, Lemon, Parsley</i>	35
French Burger <i>Specialty Grind, Red Wine and Black Truffle Onion Compote, Comte Cheese, Fried Egg, with French Onion Aioli, add foie gras \$15</i>	35

Les Crepes

Savory Crêpes

Breakfast crepe – Sunny Side Up Egg, Swiss Cheese, choice of Ham or Bacon	25
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GF Galettes – Savory Buckwheat Crêpes	25
Made to order with organic, gluten-free buckwheat flour from local farm	

Les Crêpes sucrées ~ sweet crêpes

La Versailles – Butter and Sugar	9
La Soisy – Nutella or Strawberry or Apricot Preserve	10
Crepe Grand Marnier Flambée	18

Sides 9

Petite Salade – Mixed Greens, Tomato, Cucumber, Chives, French Vinaigrette	
Pommes Frites	add Truffle and Parmesan 5
Haricots Verts	
Pomme Purée	
Ratatouille	

Coffee

Espresso	4
Coffee	5
Latte	6
Capuccino	6
French Coffee – Cognac, espresso, whipped cream	20
	add choice of Syrup for 1

Drinks

Mimosa	17
Bottle of French sparkling rosé	74
Bottle of French sparkling wine & orange juice	66
Bellini	16
Bloody Mary	15
Kir vin blanc	16
Kir Royal	17
French 75	18
Elderflower Spritz	16

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please note, a 20% service charge will be added to the bill for parties of five or more.

A 3% card processing fee will be applied to all transactions.