

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	23
<i>Herbed Goat Cheese, Tomatoes, Cucumbers, Mixed Greens</i>	
GF Asparagus Salad	24
<i>Mixed Green, shaved white asparagus, roasted green asparagus, crumbled mimolette, toasted walnuts, fines herbs</i>	

Hors d'oeuvres • Appetizers

Soupe à l'Oignon	16
Escargot Bourguignon	19
<i>Snails in Garlic, Parsley, Butter</i>	
Salmon Croissant	16
<i>Croissant, Dill Cream Smoked Salmon</i>	
Quiche Lorraine	16
<i>Bacon and Swiss Cheese</i>	
Croque Monsieur	16
<i>Ham, Bechamel and Swiss Cheese</i>	
Croque Madame	17
<i>Ham, Bechamel, Swiss Cheese and 1 Sunny Side Up Egg</i>	
French Toast	17
<i>Banana, House made Caramel, Whipped Cream</i>	

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

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

Les Plats Du Jour

Petit Filets à la bordelaise	49
<i>Demi-glace, red wine, shallots, thyme</i>	
GF Kobe Bavette	55
<i>Café de Paris butter</i>	
Truite Meunière	35
<i>Fresh Rainbow Trout, Butter, Lemon, Parsley</i>	
Spring Lamb Hachis Parmentier	36
<i>Red wine, and demi-glace braised lamb topped with gratined and pomme purée</i>	

Les Crepes

Savory Crêpes	25
<i>Breakfast crepe - Sunny Side Up Egg, Swiss Cheese, -choice of Ham or Bacon -add smoke salmon 12</i>	
GF Galettes - Savory Buckwheat Crêpes	25
<i>Made to order with organic, gluten-free buckwheat flour from local farm -choice of: -ham -cheese -egg over easy (or all three) -add smoke salmon 12</i>	

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

GF Sides 10

Petite Salade

Mixed Greens, Tomato, Cucumber, Chives, French Vinaigrette

Pommes Frites -add Truffle and Parmesan 5

Haricots Verts

Pomme Purée

Roasted Asparagus

Coffee

Espresso	5
Coffee	6
Latte	7
Capuccino	7
French Coffee - Cognac, espresso, whipped cream	21
<i>- add choice of Syrup for 1</i>	

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

-ask your server for additional cocktails suggestions-

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

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.