

Sunday Brunch

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



Everyday French Cuisine

**Voted Best French
Restaurant Since
2011**

Les Salades

Salade de Chèvre Chaud 23
Herbed Goat Cheese, Tomatoes, Cucumbers, Mixed Greens

Roasted Root Salad 24
Mixed Greens, roasted parsnips, carrots, fennel and beets with dried apricots and cranberries, smoked feta and pumpernickel croutons

Hors d'oeuvres • Appetizers

Soupe à l'Oignon 16

Escargot Bourguignon 19
Snails in Garlic, Parsley, Butter

Salmon Croissant 16
Croissant, Dill Cream Smoked Salmon

Quiche Lorraine 16
Bacon and Swiss Cheese

Croque Monsieur 16
Ham, Bechamel and Swiss Cheese

Croque Madame 17
Ham, Bechamel, Swiss Cheese and 1 Sunny Side Up Egg

French Toast 17
Banana, House made Caramel, Whipped Cream

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
Croissant with Preserve

Croissant Nature 5

Pain au Chocolat 6

Baguette 6

Extra Bread Basket 3

Les Plats Du Jour

GF Filet à la Sauce l'Entrecôte 55
Center-cut, dry-aged, secret Entrecôte sauce

Kobe Bavette au Poivre 56
Pepper crusted and pan-seared, sauce poivre vert

Truite Meunière 35
Fresh Rainbow Trout, Butter, Lemon, Parsley

Boeuf Bourguignon 42
Short ribs braised with red wine, demi glace, bacon, carrots, pearl onions, potatoes and mushrooms

Les Crepes

Savory Crêpes 25
Breakfast crepe – Sunny Side Up Egg, Swiss Cheese,
–choice of Ham or Bacon –add smoke salmon 12

GF Galettes – Savory Buckwheat Crêpes 25
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

Les Crêpes sucrées ~ sweet crêpes

La Versailles – Butter and Sugar 10

La Soisy – Nutella or Strawberry or Apricot Preserve 11

Crepe Grand Marnier Flambée 18

GF Sides 11

Petite Salade

Mixed Greens, Tomato, Cucumber, Chives, French Vinaigrette

Pommes Frites –add Truffle and Parmesan 5

Haricots Verts French Greenbeans

Purée de Pommes de Terre House whipped potatoes

Choux Rouge Red cabbage braised with wine, finished with cream

Coffee

Espresso 6

Coffee 7

Latte 8

Capuccino 8

French Coffee – Cognac, espresso, whipped cream 21

– 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 17

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.