

BLOODY MARY

BULL SHOT

BLOODY BULL

Matisse

FRESH OJ

MIMOSA

BELLINI

SATURDAY & SUNDAY BRUNCH 12NOON TO 4PM

APPETIZERS

TRADITIONAL ONION SOUP GRATINÉE WITH EMENTAL CHEESE	9
POTATO-LEEK SOUP VICHYSOISE OR PARMENTIER	8
SALADE VERTE Tomatoes, Shallot Vinaigrette	8
SALADE LYONNAISE, SOFT BOILED EGG Frisée Salad, Lardons, Croutons	11
SALADE MATISSE Endives, Grapes, Fourme d'ambert, Walnuts, Apple	12
TARTE TATIN OF CARAMELIZED ONION, GOAT CHEESE Petite Salade	10
GRAVLAX DE SALMON Lemon Cream, Toast Points	13
HOMEMADE CHICKEN LIVER MOUSSE Cornichons, Cocktail Onions, Toast Points	9
CAGOUILLES AUX LARDONS Sautéed Snails with Lardons, Garlic Butter and dry White Wine	12
MINI CHEESE RAVIOLI, CHIVE CREAM & PARMESAN Ravioles du Royan	12

HORS D'ŒUVRES VARIÉS

(SEASONED VEGETABLES)

2 FOR 8

CARROTS SALAD
ŒUFS DUR MAYONNAISE
EGGPLANT CAVIAR
CELERIAC REMOULADE
ROASTED BEETS SALAD

MAIN SALADES

SALADE NIÇOISE 17
Albacore Tuna, Olives, Tomatoes, Haricots Verts, Red Peppers, Fennel, Anchovies
OUR OWN COBB SALAD 20
Duck Confit, Avocado, Bacon, Tomatoes, Egg Potatoes, Iceberg Lettuce, Blue Cheese
SEAFOOD SALAD 18
Assorted Fish & Shellfish, Mixed Greens, Shallots Dressing

SO SWEET

SUPERIOR FRENCH TOAST	10
Syrup, Berries (ADD \$2 TO PRIX FIXE)	
FRESH FRUIT SALAD	7
GRANOLA, YOGURT & BERRIES	7
CREPES - SUGAR	7
CREPES - NUTELLA	8
CREPES - SUZETTE	8

SO BRUNCH

ALL SERVED WITH HOME FRIES & SALAD	
EGGS BENEDICTE	12
Prosciutto, English Muffins, Hollandaise	
EGGS NORVEGIENS	14
Curred Salmon, English Muffins, Hollandaise (ADD \$2 TO PRIX FIXE)	
EGGS FLORENTINS	12
Spinach, English Muffins, Hollandaise	
EGGS NIÇOISE	12
Sunny Up, Tomatoes, Olives, Capers	
SOFT SCRAMBLE EGGS - MERGUEZ	14
(ADD \$2 TO PRIX FIXE)	
OMELETTE OF THE DAY	12
(ADD \$1 FOR EGG WHITE)	
CROQUE MONSIEUR	12
Ham & Swiss Cheese Sandwich, Toasted White Bread topped with Bechamel, Petite Salade (ADD SUNNY UP EGG FOR CROQUE MADAME \$1)	
CRÊPES W/ HAM & CHEESE	12
Topped with sunny side up Egg	
CRÊPES W/ SPINACH & MUSHROOM	12
Gratined with Bechamel	
STEAK & EGGS	22
Hanger Steak, 2 sunny up Eggs (ADD \$8 TO PRIX FIXE)	

BRUNCH PRIX-FIXE

\$17.50

1

1 BRUNCH DRINK OR COFFEE

(ALL YOU CAN DRINK (BRUNCH DRINKS ONLY & COFFEES) FOR EXTRA \$7)

1 "SO SWEET" ITEM

OR

2

1 HORS D'ŒUVRES VARIÉS

OR

MIXED GREEN SALAD

OR

SOUP OF THE DAY

3

1 "SO BRUNCH" ITEM

MAIN COURSES

MUSSELS "MARINIÈRES"	18
White Wine, Shallots, Thyme, French Fries "of course"	
SAUTÉED SALMON	22
Ratatouille, Black Olive Vinaigrette	
FILET OF SOLE	19
Leek Fondue, Beurre Blanc	
"JULIA CHILD" BEEF BOURGUIGNON	23
Bacon, Mushrooms, Carrots, served with Butter Linguini Pasta	
10OZ RIB EYE STEAK-FRITES	27
French Fries, Salad choice of Sauce (Pepper, Red Wine or Beurre MD)	
LA MERGUEZ-FRITES	16
Grilled Lamb Sausages with French Fries, Harissa	
MUSHROOM RISOTTO	17
Asparagus, Parmesan	
LE BURGER	16
Lettuce, Tomato, Salad, Home Fries (ADD CHEESE (BLUE OR SWISS) \$2, ADD BACON \$1)	
BEEF TARTAR BISTRO -STYLE	18
Topped with Fresh Herbs Salad, French Fries	

Executive Chef: Arnaud Perreau

As an indication, gratuity of 20% included for parties of 6 and more

