

BRUNCH

\$158 2-Courses \$178 3-Courses

HORS D'OEUVRES

Choice of

- Salade de Confit de Canard** Mixed Green Leaves, Confit Duck with House Dressing
Salade de Cresson et d'Endives au Roquefort Pommes & Noix
Watercress-endive Salad, Fuji Apples, Roquefort and Walnuts with Walnut Vinaigrette
1/2 Doz Escargots (+\$18) Garlic Butter Snails
Assiette De Charcuterie Bayonne Ham (10M), Garlic Sausage, Saucisson Sec, Chorizo, Baby Pickles
Soupe à l'Oignon (+\$18) Onion Soup, Emmental

PLATS PRINCIPAUX

Choice of

- Croque Madame** Grilled Ham and Cheese Sandwich on Sour Dough
with a Fried Egg and Sauce Mornay, Served with French Fries
Poitrine de Poulet Rôtie with Pomme Purée, Carrot, English Green Peas and Paloise Gastrique
Filet de Loup de Mer, Sauce à l'Oseille Pan-seared Sea Bass with Sorrel Sauce
Moules & Frites Blue Mussels Garlic White Wine Sauce, French Fries
Steak Frites (+\$18) Shoestring Fries, Bearnaise, Scramble Eggs
Tartare de Boeuf 130g (+\$48) Raw Beef Grain Fed Fillet, Fries, Toasted Baguette

LES DESSERTS

Choice of

- Douceur du Jour** Dessert of the Day, Whipped Cream
Crème Brûlée with Berries
Mousse au Chocolat Chocolate Mousse with Sea Salt Caramel
Café Gourmand (+\$38) Profiterole, Chocolate Mousse and Espresso
Petit Plateau de Fromage Selection of 2 Cheeses
(Camembert / Reblochon / St. Maure / Bleu d'Auvergne / Comté)

Add \$48 and Enjoy a Glass of Wine

- RED** Red Merlot, Baron Philippe de Rothschild, *Languedoc, 2018*
WHITE Chardonnay, Heritage de Carillan, *Languedoc, 2018*
ROSE Rocca Maura Effet Mer Rose, Roquemaure, *France, 2017*
SPARKLING Charles de Frères Cuvée Jean-Louis *Burgundy, France, NV*
COCKTAIL Mimosa or Virgin Cranberry Mojito

BEER

Add \$20 and Enjoy a Drink

- Espresso / Hot Tea / Americano / Iced Lemon Tea / Iced Coffee
Coca Cola / Sprite / Soda