

Le Brunch

HORS D'OEUVRES

SOUP DU JOUR	7
ENDIVES AU ROQUEFORT blue cheese dressing	10
MESCLUN SALAD (W/"BIJOU" GOAT CHEESE) Seasonal lettuces, house vinaigrette	8 12
ROASTED BEETS & BABY SPINACH SALAD Goat cheese, walnut, balsamic dressing	9
SHEPHERD SALAD Cucumbers, tomatoes, olives, feta, herb vinaigrette	12
MOZZARELLA DI BUFFALA Roasted cherry tomatoes and pine nuts	12
CRISPY BABY ARTICHOKE, parmesan	14
SCOTTISH SMOKED SALMON Frisee, spicy avocado, lemon capers and toasts points	15
YELLOWFIN TUNA TARTARE Spicy avocado and ginger oil	16
LUMP CRAB MEAT SALAD Green mango, papayo, cucumber, spicy thai dressing	18
CHARCUTERIE PLATE, assortment of cold cuts	14
CHEESE PLATE, selection of 3 cheeses	18

LES SANDWICHES

All sandwiches are served w/ fries or mixed greens

CROQUE MONSIEUR/MADAME ham and gruyère, béchamel / with sunny side up egg	10/12
CLASSIC PAN BAGNAT tuna salad, olives, mesclun, red peppers	14
FREDERICK'S BURGER raclette, pancetta and fries	14
CHICKEN CLUB B.L.T crispy pancetta, boston lettuce, tomatoes	12

LES SALADES

CLASSIC NICOISE SALAD Tuna confit, mesclun, haricots vert, nicoise olives	20
CHICKEN PAILLARD frisee, crispy chorizo, fingerling potatoes	19

BRUNCH ENTRÉES

YOGURT, GRANOLA AND FRESH BERRIES	9
FRENCH TOAST caramelized apple and maple syrup	12
BANANA BUTTERMILK PANCAKES	12
SUNNY SIDE UP EGGS WITH MERGUEZ asparagus, spicy lamb sausage	12
ORGANIC OMELETTE JARDINIÈRE spinach, thyme, goat cheese	14
EGGS BENEDICT canadian bacon, home fries & greens	15
EGGS FLORENTINE spinach, home fries & greens	15
POACHED EGGS AND SMOKED SALMON	15
TRUFFLED EGG TOASTS sunny side eggs, asparagus, peasant toasts, parmesan	15
OEUF BASQUAISE scrambled eggs, chorizo, onions and peppers	15
OEUF EN COCOTTE baked eggs with ratatouille	15

MAIN COURSES

FUSILLI AU SAUMON Duo of fresh seared and smoked salmon	15
PENNE RIGATE pink vodka sauce	14
HOMEMADE RAVIOLI, ricotta & spinach tomato, basil sauce	14
CLASSIC STEAK TARTARE* Hand cut with capers, cornichons and pommes frites	24
ROASTED MAHI-MAHI Saffron rice, seasonal vegetable, red pepper coulis	22
GRILLED SKIRT STEAK* Sautéed shallots, pommes purée and haricots vert	20

SIDES \$6.50

FRENCH FRIES, POMMES PUREE
ASPARAGUS, SPINACH
STRING BEANS
MAC&CHEESE 12.50

OPEN FOR LUNCH MONDAY TO FRIDAY – BRUNCH SATURDAY- SUNDAY STARTING AT 1130AM-4PM.
DINNER EVERY NIGHT STARTING AT 5PM - 20% GRATUITY FOR PARTY OF 6 OR MORE