

# BRUNCH MENU



James Porter  
CHEF

David Bowman  
SOUS CHEF

## HORS D'OEUVRE

**Crêpes l'orange**  
*crepes, orange syrup,  
powdered sugar*  
4

**Beignets au Nutella**  
*powdered sugar*  
4

**Quiche Lorraine**  
*lardons, onions, leeks, gruyere,  
tomato coulis*  
8

**Assiette de Fromages**  
selection of imported cheeses with  
accoutrements

*rouqefort  
port salut  
double crème brie  
gruyere*  
13

## PLATS PRINCIPAUX

**Oeufs Maison\***  
*poached eggs, housemade  
boudin blanc, asparagus,  
sauce maltaise, brioche*  
9

**Salade Lyonnaise\***  
*frisse salad, poached egg,  
lardons, mustard vinaigrette*  
9

**Salade à la Niçoise\***  
*niçoise olives, haricots verts,  
toasted almonds, watercress,  
salmon, steak or chicken*  
13

**Pain Poulet**  
*grilled chicken, brie cheese  
arugula, tomato provencial*  
9

**Croque Monsieur**  
*shaved ham, gruyere,  
sauce mornay, croissant*  
9

**Burger Maison\***  
*port salut, tomato confiture  
watercress, brioche*  
10

*\* Eating raw or undercooked meat,  
poultry, eggs or seafood may pose a  
health risk*

## SOUPES & SALADES

**Soupe à l'onion**  
*caramelized onions, sherry, mustard,  
melted gruyere cheese*  
6

**Salade Maison**  
*crispy chèvre, candied walnuts,  
peppery greens, roasted shallot  
vinaigrette*  
7

## LES DESSERTS

**Crème Brûlée au Chocolat**  
6

**Poire Pochée au Porto**  
*port poached pear, crème fraiche,  
port syrup*  
6

## BEVERAGES

**French Press**  
*locally roasted expressions coffee*  
4

**Cappuccino and Espresso**  
3

**Tea**  
*two leaves and a bud*  
3

21% GRATUITY ADDED TO PARTIES OF 6 OR MORE

## HOURS

**BRUNCH**  
10am to 2pm  
Sat & Sun

**LUNCH**  
11am to 2pm  
Mon - Fri

**DINNER**  
5pm to 10pm  
Daily

**STAFF MEAL**  
10pm to Midnight  
Thu - Sat