

le brunch

TO START *pour commencer*

Seasonal Fruit Salad 16

Pastry Basket 18

whipped honey butter, jam, butter croissant, pain au chocolat, banana bread

Crab & Avocado Salad 28

Smoked Salmon* 26

crème fraîche, lemon, pickled onion, capers, grilled baguette

SWEET *le sucré*

Blueberry Lemon Pancakes 20

vanilla mascarpone cream, blueberry marmalade, maple syrup

Brioche French Toast Suzette 20

orange zest confit, vanilla Grand Marnier whipped cream, maple syrup

EGGS *les œufs*

Eggs Benedict*

hashbrown, poached eggs, hollandaise, house salad
Canadian Bacon 20 · Norwegian 26 · Florentine 20

Eggs Le Bilboquet* 22

house-made biscuits, duck-confit gravy, hashbrowns, sunny side-up eggs

Egg Sandwich* 21

brioche bun, roasted tomatillo sauce, scrambled eggs, cheddar, cilantro

Two Eggs Your Way* 18

two eggs, maple bacon, hashbrown, choice of biscuit or toast

Shakshuka* 20

eggs baked in a mild sauce of tomatoes, red peppers, onions, roasted potatoes

PLATES *les plats*

Grilled Romaine Salad 18

parmesan, lemon-anchovy vinaigrette
with chicken 25 · with salmon* 34

Chicken Paillard 28

grilled & marinated chicken breast, arugula, sundried tomatoes, parmesan cheese, balsamic vinaigrette

Cobb 24

chopped romaine & endives, bacon, avocado, egg, chicken, blue cheese, balsamic vinaigrette

Steak & Eggs* 36

grilled hanger steak, hashbrown, fresh horseradish cream, sunny side-up eggs

Cajun Chicken Lunch 30

cajun spiced chicken breast, beurre blanc, tomatoes, house salad, fries

Lobster Roll 35

coleslaw, buttered brioche roll, citrus fries, lemon aioli

Burger et Frites* 23

gruyère or cheddar, dijon aioli, bacon, caramelized onions, heirloom tomato, bibb lettuce, pommes frites

BRUNCH COCKTAILS *santé*

Mimosa 13 · Bellini 13 · Aperol Spritz 15 · Bloody Mary 15 · Bottle of Prosecco 60

Consuming raw or undercooked meat or fish may cause food borne illness. Please notify us of any food allergies

BRUNCH