

A LA CARTE MENU

Soupe du Jour 9.95 Soupe à l'Oignon 11.95

French Onion Soup with Gruyere Cheese

Gazpacho 9.95

Tomatoes, Cucumber, Scallions, Cilantro and Watermelon

Escargots au Beurre d'Ail 11.95

Sautéed Snails with Garlic and Parsley Butter

Pâté de Faisan 9.95

Pheasant Pâté with French Cornichons and Mixed Greens

Salad "Cacao" 10.75

Field Greens, Tomatoes, Heart of Palm, Walnuts, Golden Raisins, Fresh Goat Cheese, Balsamic Dressing Salade de Roquette 11.95

Baby Arugula Salad with Roasted Walnuts, Crumbled Blue Cheese and Sweet Apple, Raspberry Vinaigrette

Salade de Betteraves et Mozzarella 11.95

Red Beets with Fresh Mozzarella, Golden Raisins, Pumpkin Seeds, Balsamic and Olive Oil

Salad "Cacao" with Grilled Salmon or Shrimp 15.95

Field Greens, Tomatoes, Heart of Palm, Fresh Goat Cheese, Golden Raisins, and Walnuts,

Herb Mustard Dressing

Chicken Caesar Salad 13.95

Romaine Salad, Caesar Dressing with Grilled Chicken Niçoise Salade 17.95

Grilled Tuna with Tomatoes, Green Beans, Cucumber, Olives, Boiled egg and Mixed Green

SIDES 5.95

Spinach Green Beans Sautéed Mushroom Seasonal Fruit Roasted Potatoes French Fries

Chicken Sausage

Bacon

Two Eggs Any Style

Pastry Basket 7.95

2 Chocolate Croissants, 2 Butter Croissants, Seasonal Bread served with Poppy Seed Butter, Nutella, Jam

*** Brunch Specials ***

Omelette de Homard 15.95

Goat Cheese Lobster Omelet with Fresh Berries and Baby Arugula Salad with Raspberry Dressing

Ham and Cheese Omelet 13.95

Three Eggs with Gruyere Cheese and Ham Roasted Potatoes

Veggie Omelet 13.95

Three Eggs with Mozzarella, Spinach, Mushroom, Pecan and Roasted Potatoes

Smoked Salmon Omelet 14.95

Three Eggs with Brie Cheese, Sliced Smocked Salmon, served with Fresh Berries and

Roasted Fingerling Potato

Eggs Benedict 15.95

Two Poached Eggs and Canadian Bacon on an English Muffin, Topped with Hollandaise Sauce

Eggs Norwegian 16.95

Two Poached Eggs, Smoked Salmon, Tomatoes and Spinach on an English Muffin, Topped with Hollandaise Sauce

Quiche Aux Légumes 13.95

Spinach, Mushrooms and Goat Cheese Quiche and Mixed Greens

Steak and Eggs 19.95

Grilled Hanger Steak with Two Eggs Sunny Side Up and French Fries

French Toast 13.50

Homemade Cinnamon Bread with Powdered Sugar and Mixed Seasonal Fruits

Grilled Salmon 18.95

Asparagus, Potato Gratin, Beurre Blanc Sauce

Chicken Sandwich 10.95

Grilled Chicken, Havarti Cheese, Herb Aioli, Avocado, Lettuce and Tomato

Burger 12.95

Beef Burger, Gruyère Cheese, Lettuce, Tomato and Roasted Shallots

Steak Sandwich 12.95

Strip Loin, Havarti Cheese, Lettuce, Tomato, Herb Aioli

Vegetarian Sandwich 11.95

Grilled Portobello, Fresh Mozzarella, Roasted Red Pepper, Avocado, Herb Aioli

Add Bottomless Mimosa \$10 per person