



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 9.9

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 d'Epinards au Bleu 11.95

Baby Spinach Salad with Dried Cherries, Apples,
Crumbled Blue Cheese, Sweet Apple Herb 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	Seasonal Fruit
Green Beans	Roasted Potatoes
Sautéed Mushroom	French Fries
Bacon	Chicken Sausage
Two Eggs Any Style	

Pastry Basket to Share 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 Smoked 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 9.95

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*

**to be ordered by entire table, limited to 2 hours*