



RESTAURANT WEEK BRUNCH MENU

3 Courses \$22

(Sales Tax, Gratuity, Not Included)

APPETIZERS

Soupe de Jour

or

Salade "Cacao"

Field Greens, Tomatoes, Heart of Palm, Walnuts, Golden Raisins,
Goat Cheese, Balsamic Dressing

or

Pâté de Faisan

Pheasant Pâté with French Cornichons and Mixed Greens

or

Salade de Betteraves et Mozzarella

Red Beets with Fresh Mozzarella, Golden Raisins, Heirloom Tomatoes, Olive Oil

ENTREES

Trout Grillé

Grilled Romaine Lettuce and Herb Vinaigrette

or

Magret de Canard

French Green Beans, Potato Gratin, Rosemary Jus

or

Salade "Cacao" with Shrimp Grillé or Saumon

Field Greens, Tomatoes, Heart of Palm, Fresh Goat Cheese, Golden Raisins,
Walnuts, Herb Mustard Dressing

or

Onglet de Boeuf Grillé aux Oeufs

Hanger Steak, Eggs Sunny Side Up, Pommes Frites

or

Omelette Vegetarienne

Mozzarella, Spinach, Mushroom, Walnut

or

Omelette au Saumon Fumé

Three Eggs with Brie Cheese, Sliced Smoked Salmon

DESSERTS

Profiteroles

or

Crémé Brulée Cheesecake

*Due to a high volume of reservations, we kindly encourage a **maximum two hours** seating period.

Thank you for your understanding.