



## \*ENTREES\*

### \*Salads\*

**Salad "Cacao" with Grilled Salmon or Shrimp** -17-  
Field Greens, Tomatoes, Goat Cheese, Golden Raisins,  
Walnuts, Herb Mustard Dressing

#### **Chicken Caesar Salad** -15-

Romaine Salad, Croutons, Parmesan, Caesar Dressing with  
Grilled Chicken

#### **Niçoise Salade** -19-

Grilled Tuna, Tomatoes, Cucumber, Olives, Boiled Egg and  
Mixed Greens

### \*Eggs\*

(All omelets served with arugula, berries, herb dressing, side  
of roasted potatoes topped with bell peppers)

#### **Omelette au Crabe** -17-

Crab, Goat Cheese

#### **Ham and Cheese Omelet** -14-

Gruyere Cheese, Ham

#### **Veggie Omelet** -14-

Mozzarella, Spinach, Mushroom

#### **Smoked Salmon Omelet** -16-

Smoked Salmon, Brie Cheese

#### **Eggs Benedict** -16-

Canadian Bacon, English Muffin, Hollandaise Sauce

#### **Eggs Norwegian** -17-

Smoked Salmon, Tomatoes, Spinach, English Muffin,  
Hollandaise

#### **Hanger Steak and Eggs** -21-

Hanger Steak, Eggs Sunny Side Up, French Fries

### \*Sandwiches\*

(Served with French Fries)

#### **Chicken Sandwich** -12-

Havarti Cheese, Herb Aioli, Avocado, Lettuce and Tomato

#### **Burger** -14-

Beef Burger, Gruyère Cheese, Lettuce, Tomato, Shallots

#### **Steak Sandwich** -14-

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

#### **Vegetarian Sandwich** -12-

Wild Mushrooms, Mozzarella, Bell Peppers, Zucchini,  
Avocado, Herb Aioli

### \*Additional Features\*

#### **Quiche Aux Légumes** -14-

Spinach, Mushrooms, Goat Cheese, Swiss, Cheddar,  
Served with Mixed Greens

#### **French Toast** -11-

Homemade Cinnamon Bread with Powdered Sugar,  
Served with Mixed Seasonal Fruits

#### **Grilled Salmon** -19-

Potato Gratin, Broccoli, Fennel Cream Sauce

### \*\*\*Pastry Basket to Share -8- \*\*\*

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

### \*Soups\*

#### **Soupe du Jour** -10-

#### **Soupe à l'Oignon** -10-

French Onion Soup with Gruyere Cheese

#### **Cucumber Mint Soup** -10-

Cucumber, Smoked Tomato, Mint, Crème Fraiche

### \*Appetizers\*

#### **Escargots au Beurre d'Ail** -12-

Sautéed Snails with Garlic and Parsley Butter

#### **Salad "Cacao"** -10-

Field Greens, Tomatoes, Walnuts, Golden Raisins, Goat  
Cheese, Herb Mustard Dressing

#### **Burrata** -11-

Burrata, Rainbow Cherry Tomatoes, Black and Green  
Grapes, Sunflower Seeds, Olive Oil, Micro Herbs

### SIDES -5-

Seasonal Fruit	Roasted Potatoes
French Fries	Broccoli
Two Eggs	Bacon

**Add Bottomless Mimosa \$10 per person**

**\*To be ordered by entire table with "Entrees"**

**\*Limit 2 hours**

## ***BRUNCH COCKTAILS***

***Red Sangria Glass \$7.95 / Pitcher \$29.95***

***Mimosa \$7.95***

*Orange Juice, Triple Sec and Champagne*

***French Kiss Mimosa \$8.95***

*Absolut Pear, Pineapple Juice, Amaretto Disaronno and Champagne*

***Hawaiian Mimosa \$8.95***

*Crème de Cassis, Pineapple Juice and Champagne*

***Bellini \$7.95***

*Peach Schnapps and Champagne*

***Kir Royal \$8.95***

*Crème de Cassis and Champagne*

***Kir \$6.95***

*Crème de Cassis and White Wine*

***Bloody Mary Glass \$7.95 / Pitcher \$27.95***

*Smirnoff Vodka, Bloody Mary Mix and Lime*

***Strawberry Mojito \$9.95***

*Bacardi Light, Fresh Strawberries, Fresh Limes, Mint, and Sugar Cane*

***Margarita \$7.95***

*JC Gold, Cointreau, Fresh Limes and Lemon Juice*