



BRUNCH MENU



3-COURSE PRIX FIXE BRUNCH MENU (\$35 PP)

VIENNOISERIE -8- CHOCOLATE AND BUTTER CROISSANTS, NUTELLA, HOUSE JAM

APPETIZERS

Soupe à l'Oignon

French Onion Soup with Gruyère Cheese

Salade "Cacao"

Mesclun Greens, Cherry Tomato, Goat Cheese, Walnut, Herb Vinaigrette

Escargots au Beurre d'Ail

Sautéed Snail, Garlic-Parsley Butter

Saumon Fumé

Smoked Salmon, Shallot, Capers, Lemon, Boiled Egg, Whipped Creme Friache, Brioche Toast

Yogurt Parfait

House Made Yogurt, Fresh Berries, Granola

ENTREES

Frittata Loraine

Bacon, Gruyere Cheese, Eggs, Mesclun Greens

Oeufs Benedict

English Muffin, Canadian Bacon, Bearnaise Potatoes, Hollandaise

Oeufs Norwegian

Grilled Tomato, Smoked Salmon, English Muffin, French Fries, Hollandaise

Omelette Végétarienne

Spinach, Mushroom, Organic Eggs, Bernaise Potatoes

Crêpes aux Champignons

Classic French Crepes, Roasted Forest Mushrooms, Potatoes, Gruyere, Egg

Quiche aux Legumes

Spinach, Mushrooms, Gruyere Cheese, Egg Custard, Seasonal Salad

Toast à l'avocat et œufs Pochés

Grilled Pumpernickel, Avocado, Arugula, Poached Eggs, Tomato sauce

Hamburger Grillé

American Cheese, Tomato Aioli, Onion Jam, Pickles, French Fries, Brioche Bun

Croque Monsieur

Brioche, Gruyère, French Ham, Crème Fraîche Custard, French Fries

Salade César au Poulet Grillé

Organic Chicken Breast Romaine Hearts, 5 Years Aged Parmesan, Croutons, Caesar Dressing

Steak et Oeufs (+3)

Grilled New York Strip, Sunny Side Up Eggs, French Fries

SWEETS

Pain Perdu

Challah French Toast, Fresh Fruit, Whipped Cream, Vermont Maple Syrup

Crêpes Sarrasin

Gluten Free Buckwheat Crepe, Nutella, Bananas, Whipped Cream, Strawberries

Bol de Fruits

Fruit Bowl with Fresh Seasonal Berries and Pineapple

Trlo Creme Brulee

Vanilla, Chocolate & Seasonal Flavor of Custard Topped with Caramelized Sugar

SIDES

BACON-5 / BREAKFAST POTATOES-5 / TWO EGGS-5 / BRUSSELS SPROUTS-6 /
FRENCH FRIES-6 / CHICKEN SAUSAGE -5

Bon Appetit...

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*





BISTRO CACAO BRUNCH DRINKS



For the table

Bottomless Mimosa | 25

Champagne , Orange Juice

(Priced Per Person, Served for 2 Hours, To Be Ordered by The Entire Table)

Pitcher of Mango Sangria | 45

Chablis, Mango Puree, Peach Schnapps, White Rum

Pitcher of Bistro Cacao Bloody Mary | 40

Pearl Cucumber Vodka, Bloody Mary Mix, Lime and Pickle Juice

Individual Cocktails

Mimosa | 9

Champagne , Orange Juice

Bloody Mary | 10

Pearl Cucumber Vodka, Bloody Mary Mix, Lime and Pickle Juice

Bellini | 10

Champagne, Peach, Mango or Raspberry Juice

French Kiss Martini | 12

Pear Vodka, Pineapple Juice, Disaronno Amaretto

Pineapperol | 12

Aperol, Pineapple Juice, Sparkling Wine

Summer L'Orange | 12

Jim Beam Orange, Peach Schnapps, Lemon Juice

Mango Sangria | 12

Chablis, Mango Puree, Peach Schnapps, White Rum

Cucumber Martini | 12

Pearl Cucumber Vodka, Lemon Juice, Simple Syrup

French Coffee | 12

Coffee, Grand Marnier, Whipped Cream

Mocktails

Forbidden Rose | 9

Rose Water, Grapefruit Juice, Simple Syrup, Soda

Blackberry All Night | 9

Blackberry Pure, Pineapple Juice, Simple Syrup, Soda

Hot Drinks

Coffee | 3.5

Espresso | 4

Hot Tea | 4.5

Cappuccino / Latte | 6

