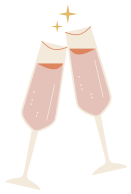


3-COURSE BRUNCH MENU | \$35 PP

REQUIRED FOR GROUPS OF 6+

UNLIMITED MIMOSA EXPERIENCE AND 3-COURSE BRUNCH IS AVAILABLE FOR \$49 PP
(LIMITED TO 2 HOURS, ENTIRE TABLE NEEDS TO PARTICIPATE)



PASTRY BASKET | 8

CHOCOLATE AND BUTTER CROISSANTS, NUTELLA, HOUSE JAM

APPETIZERS

Soupe à l'Oignon | 15

French Onion Soup with Gruyère Cheese

Salade "Cacao" | 12

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

Escargots au Beurre d'Ail | 15

Sautéed Snail, Garlic-Parsley Butter

Yogurt Parfait | 13

House Made Yogurt, Fresh Berries, Granola

ENTREES

Frittata Loraine | 18

Bacon, Gruyere Cheese, Eggs, Brunch Potatoes

Oeufs Benedict | 19

English Muffin, Canadian Bacon, Bearnaise Potatoes, Hollandaise Sauce

Oeufs Norwegian | 19

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

Omelette Végétarienne | 18

Spinach, Mushroom, Bernaise Potatoes

Crêpes aux Champignons | 19

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

Quiche aux Legumes | 18

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

Toast à l'Avocat et Oeufs Pochés | 18

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

Croque Monsieur | 17

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

Crêpes aux Myrtilles | 17

Blueberry Pancakes, Maple Syrup

Salade César au Poulet Grillé | 19

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

Hamburger Grillé | 19 (+3 with 3-Course)

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

Steak et Oeufs | 26 (+5 with 3-Course)

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

SWEETS

Pain Perdu | 16

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

Crêpes Sarrasin | 16

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

Bol de Fruits | 13

Fruit Bowl with Fresh Seasonal Berries and Pineapple

Vanilla Crème Brûlée | 11

Vanilla 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...

A 3% surcharge is added to all checks to help offset fast-rising expenses. This fee is not a service charge or gratuity. 20% gratuity will be added to the groups of 6+

*consuming raw undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.



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[@bistrocacao](https://www.instagram.com/bistrocacao)



BRUNCH DRINKS

For the table



Bottomless Mimosa | 14

Champagne , Orange Juice

(Priced Per Person, Served for 2 Hours,

To Be Ordered by The Entire Table, Available with 3-Course Menu Only)

Carafe of Bistro Sangria | 45

Chablis, Bacardi White, blended with refreshing seasonal flavors

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 Puree

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

Bistro Sangria | 12

Chablis, Bacardi White, blended with refreshing seasonal flavors

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

Hot Tea | 4.5

Espresso | 4

Cappuccino / Latte | 6

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