

Le Brunch

DRINKS

BLOODY

\$9

The Bloody Mary cocktail was invented in Paris, so our version comes with your choice of French gin or vodka along with our house-made bloody mix. Substitute Chartreuse for added texture and kick (+\$2)

RED

Refreshing and spicy tomatoes.

GREEN

Herbaceous and crisp tomatoes and green veggies.

LA BOUTEILLE

A bottle of French Crémant sparkling wine served alongside 5 liqueurs to mix as you see fit. Serves up to 5.
\$35

St GERMAIN SPRITZ CARAFE

A vintage St Germain Carafe filled with Sparkling wine, Elderflower liqueur and soda water.
\$35

CAFÉ \$4

Compass Coffee, Mini French press

THÉ \$3

FRESH SQUEEZED ORANGE JUICE \$4

SPARKLING

\$8

CRÉMANT À L'ORANGE
A more refined Mimosa.

CRÉMANT ET...

French sparkling wine with your choice of liqueur/apéritif:

Crème de Cassis (blackcurrant)
St. Germain (elderflower)
Maurin (cherry)

Abricot du Roussillon (apricot) Crème de Pamplemousse (grapefruit).

SHRUB & Soda

Shrub District with sparkling water. \$5

PLATEAUX

LE FROMAGE

Morbier, Delice de Bourgogne, Ossau Iraty A rotating selection of cheeses and charcuteries
\$18 / \$28 / \$42

LA SURPRISE

A rotating selection of cheeses and charcuteries
\$21 / \$35 / \$52

LA CHARCUTERIE

Prosciutto di Parma, Lomo, Salametto
\$16 / \$25 / \$38

PLATEAUX ADD ON

Chicken liver mousse \$5
Rillettes \$5
Pork and pistachio terrine \$6
Foie Gras \$9

NOTES SUCREES

BAGUETTE FRENCH TOAST

Blueberry compote, whipped cream, honey - \$10

ZUCCHINI BREAD

Yogurt, golden raisin, walnuts - \$10

LE PANIER KAYSER

Minis croissant et pain au chocolat from Maison Kayser Paris, bread, jam, butter and Nutella - \$12

ENTREES

CROQUE MADAME

Jambon de Paris, Egg, Emmental & Comté with a side of salad - \$14

L'OMELETTE

French style garden omelette with a side of salad - \$12
Add on jambon de Paris - \$2

QUICHE

Asparagus, jambon de Paris, onions, tarragon, goat cheese, with a side of salad - \$14

TARTINE AVOCAT

Open faced sandwich with avocado, arugula, chili oil, fried egg on top, with a side of salad - \$13

COCOTTE

Baked egg with leek, artichoke, charcuterie, thyme, white wine lemon cream & Emmental, with a side of salad and toasted bread - \$14

ENTREES ADD ON

Fried Egg \$2
Avocado \$3
Jambon de Paris \$2
Loz Cheese \$5

CREPES

CRÊPE SALÉE

Emmental, Jambon de Paris, mushrooms, tarragon-mustard sauce, with a side of salad - \$13

CRÊPE SAUMON

Lox, red onion, capers, creme fraiche, served with a fried egg on top, with a side of salad - \$15

CRÊPE SUCRÉE

Nutella and Banana - \$8