

# 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 tomato.

### 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

### 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).

### COFFEE/TEA/JUICE

#### CAFÉ \$4

Compass Coffee, Mini French press

#### THÉ \$3

#### FRESH SQUEEZED ORANGE JUICE \$4

### SHRUB & SPARKLING

Seasonal Shrub District shrub with sparkling water. \$5

## PLATEAUX

### LE FROMAGE

Morbier, Delice de Bourgogne,  
Ossau Iraty - \$17

### LE POISSON

Sardines, Mussels, Anchovies - \$35

### LA CHARCUTERIE

Prosciutto di Parma, Lomo, Salami  
Milano- \$16

### LA SURPRISE

A rotating selection of cheeses and charcuterie - \$20

### LE PANIER DE VIENNOISERIES

Pain au chocolat, Croissant, Pain au raisin, Toast, Jam, Butter and Nutella - \$12

### BAGUETTE FRENCH TOAST

Citrus vanilla and housemade whipped cream \$8

### SPICED ZUCCHINI BREAD

Housemade yogourt, golden raisins, walnuts - \$10

## ENTREES

### CROQUE MADAME

Jambon de Paris, Egg, Emmental & Comté - \$13

### SALADE LA CHÈVRE

Goat cheese, hazelnuts, croûtons, herbs and lettuce with a Dijon vinaigrette - \$10

### QUICHE LORRAINE

Bacon onions and Comte Quiche, comes with a side salad -\$14

### L'OMELETTE

French style garden omelette with a side of salad - \$12

### COCOTTE

Eggs in tarragon cream, caramelized onions, jambon de Paris & Emmental. comes with a side salad and toasted bread -\$14

### TARTINE AVOCAT

Open faced sandwich with avocado, arugula, chili oil and fried egg - \$13

## CREPES

### CRÊPE SALÉE

Emmental, Jambon de Paris, mushrooms, tarragon-mustard sauce - \$12

### CRÊPE SAUMON

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

### CRÊPE SUCRÉE

Nutella Banana - \$8