

EASTER BRUNCH PRIX FIXE

24.95 PER PERSON

FIRST COURSE

SOUPE DU JOUR

Cream of Carrot Soup with Saffron Apples

SOUPE À L'OIGNON LYONNAISE

Slow-Cooked Onion Soup, Garlic Crouton, Gruyere, Parmesan

TARTE AU BRIE

Puff Pastry, Brie Cheese, Red Wine-Honey Vinaigrette, Balsamic Reduction

SALADE DU BISTROT

Boston Lettuce, Spinach, Bacon Lardons, Egg, Walnut Vinaigrette

CAESAR

Romaine, Fresh Garlic Croutons, Shaved Parmesan Cheese

TARTARE DE SAUMON

Salmon Tartare wrapped in Smoked Salmon, Accompaniments

SECOND COURSE

QUICHE DU CHEF

Chef's Quiche of Spinach, Mushrooms, Goat Cheese served with Mixed Green Salad

OEUFS BENEDICTES

Traditional Eggs Benedict, Hollandaise, Haricots Verts, Breakfast Potatoes

PAIN PERDU

Brioche French Toast, Bacon, Fresh Fruit, Apple Cinnamon Butter

POMMES DE TERRE FARCIS

Potato Shells stuffed with Scrambled Eggs, Bacon, Cheddar Cheese, Scallions, Horseradish Crème Fraîche served with sautéed Haricots Verts with Roasted Shallots

OMELETTE DU CHEF

Omelet of Garlic Sausage, Spinach, Smoked Gouda, Fresh Herbs served with Breakfast Potatoes and Bacon

GIGOT D'AGNEAU

Oven Roasted Leg of Lamb, Roasted Potatoes, Ratatouille, Mint-Mustard Sauce

JAMBON RÔTI

Slow Roasted Ham, Sweet Potato Gratin, Haricots Verts, Rosemary Whole Grain Mustard Sauce

BLANC DE POULET À L'ESTRAGON

Grilled Airline Chicken Breast, Spinach, Fingerling Potatoes, Red Peppers, Tarragon Sauce

TILAPIA AUX NOIX

Pan Roasted Tilapia Filet, Beets, Asparagus, Carrots, Walnuts, Balsamic Brown Butter

STEAK FRITES

Sirloin Butt Steak laced with Garlic Butter, served with Pommes Frites

THIRD COURSE

TARTE AU POMMES

Puff Pastry filled with Apples served warm with Vanilla Bean Ice Cream, Caramel, Crème Anglaise

PROFITEROLES

Éclair Shells stuffed with Vanilla Ice Cream, Warm Dark Chocolate Sauce

TERRINE AU CHOCOLAT

Terrine of Dark Chocolate, Espresso, Raspberries

PUDDING AU GRAND MARNIER

Bread Pudding with Grand Marnier and Vanilla Bean Ice Cream, Caramel Sauce

