



BRUNCH WINTER 2010

Featuring Organic and Sustainably Grown Food

APPETIZERS

SALAD AUX FINES HERBS	7
SOUP OF THE DAY	M/P
MUSSELS CATALAN STYLE	10
Butifarra sausage, cava, saffron cream	
ONION SOUP GRATINÉE	6
MUSHROOM QUICHE	7
Mixed greens, truffle oil	
FRENCH ONION TART	8
Cured black olives, anchovies	
GAMBAS AL AJILLO	8
Shrimp, pimento de la vera, lemon	
FRENCH FRIES	6

SANDWICHES

SEASONAL VEGETABLE SANDWICH	10
Braised fennel, smoked squash, pickled pears, baby arugula & gorgonzola mousse on pumpernickel bread	
CROQUE MONSIEUR	10
Salad aux fines herbes	
BRAISED SHORT RIBS SANDWICH	13
On country bread with melted brie and mixed greens	

PANCAKES	10
Butter and maple syrup	

FRENCH TOAST	
Powdered sugar, maple syrup	10
Add:	
Scrambled eggs	2
Crispy bacon	3
Fresh berries	4
Ripe banana	2

BRUNCH

LE PETIT DEJEUNER AMÉRICAIN	12
Two eggs, bacon, hash browns, toast	
DUCK CONFIT EGGS BENEDICT	15
Sautéed potatoes	
STEAK & EGGS	19
French fries, béarnaise sauce	
CHEF'S OMELETTE	14
Selection of the day with salad aux fines herbes	
FRESH FRUITS CREPE	12
Crème anglaise, fresh berries, banana	
GOAT CHEESE CREPE	12
Tomato and basil	

SALADS

CHOPPED SALAD	10
Grill and roasted seasonal vegetables, red wine vinaigrette	
SALMON SALAD	13
Diced vegetables and mango vinaigrette	
COLD CHICKEN SALAD	11
Mixed greens with garlic dijon dressing	

MOROCCAN VEGETABLE TAJINE	14
Seasonal vegetables, almond couscous	

ROASTED ORGANIC CHICKEN	19
Seasonal vegetables, thyme juice	

BRAISED SHORT RIBS	24
Seven spice sauce, yukon potato-celeriac mash, gremolata	

ORGANIC STEAK & FRITES	20
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