

BRUNCH MENU

SIT DOWN \$18.95 PER PERSON



ASSORTED CHEESE DISPLAY ON EACH TABLE

Assorted imported and domestic cheeses, smoked fish and cured meats with cream cheese and capers, baguette and croissant.

MAIN COURSES:

Select 3 from which Guest may select one

CROQUE MADAME

Open face toasted ham and Gruyere with béchamel on thick sliced bread or crepe topped with a fried egg served with fruit

CROISSANT FRENCH TOAST

*Large croissant soaked in beaten eggs and milk topped with fresh fruit and whipped cream **or** with a fried egg with a side of bacon or a ham steak*

SALADE RUE D'LVRE

Prosciutto and melon with mixed greens, parmesan and house-made citrus dressing

QUICHE

Quiche Lorraine or Gourmet Quiche (Chef's creations of a savory, open-faced pie with a filling of eggs with cheese, meat, seafood, and/or vegetables. (Options available at tasting) served with fruit

CREPE/OMELETTE

*Your choice of ham, our fondue blend of Gruyere and Emmental cheeses and/or spinach in a light, thin pancake with home fries, maple syrup and béchamel **or** in a 3 egg omelet served with home fries, toast and butter.*

LUMIÈRE *Ham or cheese*

MIXTE *Ham and cheese*

VÉGÉTARIEN *Spinach and cheese*

SUPER MIXTE *Ham, spinach and cheese*

Package includes Macarons, Sparkling non-alcoholic punch, soft drinks, coffee and cake cutting service

20% Gratuity and 8.75% Sales Tax not included in price

20% Deposit required based on # guests

