

### SWEET

**Pain Perdu** *the true French Toast!* with berries, chantilly, salted caramel & maple syrup 20

**Mixed Berry Crêpe (gf)** with warm salted caramel and fresh berry coulis 16

**Banana & Milk Chocolate Crêpe (gf)** 16

**Coupe de Fruits** mixed berries bowl 19

**Popover** with strawberry butter 6

*(crêpes made with buckwheat flour)*

### SALADS & PETIT PLATS

**Salade du Marché** baby lettuce, radicchio, cherry tomato and seasonal fruit with dijon/olive oil/vinegar dressing 13

**Betteraves et Oeuf Poché** oven roasted fresh beets, mixed greens, pine nuts, topped with poached eggs 18

**Mousse de Foie de Volaille** chicken liver mousse with onion, pickles, croutons, and Dijon 16

**French Onion Soup au Gratin** *(vegetarian!)* 15

**Roasted Escargot** half dozen in the shell with butter, garlic, shallots and parsley 20

**Ravioles du Royan au Comté** tiny raviolis stuffed with comté cheese in truffle cream sauce 19

**Homemade Gravlax Salmon** 14

### MOOD ADJUSTERS

**Bloody Mary** 15

**Mimosa** 12

**Blood Orange Mimosa** 14

**Kir Royal** 14

**Aperol Spritz** 18

### SAVORY

**Hanger Steak & Eggs** 39

**Croque Monsieur/Madame**

**Crêpe Monsieur/Madame** with ham, swiss and homemade béchamel on baguette or crêpe *(with sunny side up eggs for madame)* 20 / 25

**Lumberjack Skillet** fennel sausage, slab bacon, baby potatoes and onions, topped with two eggs 27

**Tartelette de Chèvre** baked goat cheese tart with truffles, shallots, confit grape and a veil of 180-day-old swiss *(signature)* 27

**Hamburger** with lettuce, tomato, onion, homemade mayonnaise 19

*(add: bacon ~ swiss ~ brie ~ caramelized onions +3)*

**Moules Marinières** mussels steamed with white wine, shallots, garlic and fresh herbs 18 / 30

**Quiche Lorraine** with bacon and swiss cheese 18

**Avocado Toast** on sourdough bread with goat cheese and extra virgin olive oil 16

### ŒUFS

*Poached eggs on brioche with Hollandaise sauce:*

**Norvégiens** - w/ homemade gravlax salmon 27

**Jambon Blanc** - w/ kurobuta pork ham 23

**Florentine** - w/ sautéed spinach 23

**Périgord** - w/ foie gras & truffles 39

**Ratatouille** 23

**Œufs Brouillés / Omelette Roulée / Eggs any style** *(with 2 add-ons)* 22

*swiss ~ brie ~ goat cheese  
bacon ~ ham ~ fennel sausage  
spinach ~ mushrooms ~ caramelized  
onions ~ ratatouille*

*Add truffles to any plate for \$45*

*5% discount applies to all cash payments*

*All savory dishes are served with fresh cut  
fries and salad to share!*