



SUNDAY BRUNCH

CAFÉ AU LAIT PARISIEN: GRAND CAFÉ, CROISSANT, BUTTER AND CONFITURE, \$ 6.50

APPETIZERS

*SOUPE DU JOUR, \$ 6.00

*ONION SOUP GRATIN, \$ 6.00

*SMOKED SALMON TERRINE, SERVED WITH HORSERADISH SAUCE VERTE, \$ 8.50

*ESCARGOTS BAKED IN GARLIC, TOMATO & HERBS, \$ 8.00; ESCARGOTS BAKED IN ROQUEFORT, \$ 9.00

*PÂTÉ ET BRIE, WITH RAISIN & PINE-NUT CHUTNEY, \$ 9.50

QUICHE & OMELETS

*QUICHE LORRAINE DU JOUR, \$ 8.00

*CROISSANT CROQUE MONSIEUR: GRILLED HAM AND GRUYÈRE SANDWICH, \$ 7.00

*CROISSANT CROQUE MADAME: GRILLED HAM AND GRUYÈRE SANDWICH WITH AN EGG ON TOP, \$ 8.00

*OMELETTE PROVENÇALE: SAUTÉED TOMATO, ZUCCHINI, AND EGGPLANT OMELET, \$ 9.50

*OMELETTE A LA GRECQUES WITH SPINACH, RED ONION, AND FETA, \$9.50

*BURGER FORESTIÈRE, GRILLED 8 OZ HAMBURGER WITH SAUTÉED MUSHROOMS, BACON AND GRUYÈRE, \$ 11.50

SALADS

*SALADE BERGÈRE: MIXED LOCAL GREENS WITH CHÈVRE OR ROQUEFORT AND TARRAGON VINAIGRETTE, \$ 7.00

*SALADE DE PROVENCE; SAUTÉED PORTOBELLO, ROASTED TOMATOES, DRY BLACK OLIVES, AND CHÈVRE OVER MIXED GREENS, \$ 9.75

*SALADE LYONNAISE: SOFT POACHED EGGS, POTATOES, AND BACON SERVED OVER MIXED GREENS, \$ 10.50

*SALADE NIÇOISE; SEARED TUNA OVER HARICOTS VERTS, ARTICHOKE, BLACK OLIVES, HARD-BOILED EGG, AND ANCHOVIES, ON A BED OF LETTUCE, \$ 12.50

ENTRÉES

*GRILLED CATCH OF THE DAY MEUNIÈRE, OVER A VEGETABLE AND RICE PILAF, \$ 14.75

*PETITE FILET MIGNON, SERVED WITH SAUTÉED SPINACH, LYONNAIS POTATOES, AND GREEN PEPPERCORN SAUCE, \$ 15.75

MENU ITEMS AND PRICES SUBJECT TO CHANGE