

Brunch

\$22.00 3 course Menu

(tips, taxes not included, not valid with any coupons)

Soup of the day	7.95
Avocado vinaigrette, mesclun salad, Dijon mustard vinaigrette	7.95
Warm brie, mango chutney, toasted almond, toasted croûtons	8.95
Asparagus vinaigrette, mesclun salad, tomato	6.95
Beet salad with oranges, mesclun salad, vinaigrette	7.95
Jalapeno, corn, red pepper fritter, mango chutney, tomatoes, virgin basil oil	6.95

Seafood crêpes gratinée, champagne cream sauce	16.95
Vegetable Lasagna or meat lasagna	15.95
Gratiné cheese tortellini cream sauce	14.95
*Eggs Benedict traditional	12.95
Scramble eggs, smoked salmon	12.95
* Omelet choices of 3; Ham, Swiss cheese, mushroom, onion, tomato, bacon	14.95
Open crêpes, mushroom, ham, emmental cheese	11.95
Quiche Lorraine choice of green salad or French fries	14.95
Home smoked beef brisket, teriyaki barbeque sauce, French fries	15.95
Linguini Niçoise, pesto, pine nuts, basil, parmesan cheese, garlic, French beans, tapenade	18.95
Coq au vin, bacon, mushroom, pearl onions, potato	18.95

Apple almond tart Cream caramel Sorbet/ice cream

Cinnamon bread pudding walnut and peach, custard sauce

Floating island, vanilla sauce, soft meringue, toasted almonds, caramel