

Brunch

Les Oeufs et Sucré

SERVED DAILY 8AM-4PM

PAIN PERDU Brioche French Toast with fresh berry compôte and crème fraîche \$17

GAUFRES Belgian Waffles (2) served with maple syrup butter \$16

VENTRÈCHE OMELETTE French bacon, Caramelized onion, St. Nectaire cheese served with roasted potatoes \$19

VEGETARIAN OMELETTE Basil pistou, Bucheron goat cheese, tomato, roasted peppers served with salade \$19

SCRAMBLED EGG SANDWICH Scrambled eggs on French brioche with Emmental cheese & romesco mayo served with salade* \$22

ANGUS TOMAHAWK STEAK & EGGS FOR 2 4 Poached Eggs, Béarnaise, roasted potatoes and levain toast ^{1,2} \$149

SMOKED SALMON EGGS BENEDICT Scottish smoked salmon, preserved lemon hollandaise on country ciabatta served with roasted potatoes ¹ \$23

JAMBON DE BAYONNE EGGS BENEDICT with tomato confit hollandaise on country ciabatta served with roasted potatoes ¹ \$23

OEUF À LA COQUE 2 Soft Boiled Eggs, Truffle Butter Mouillettes served with roasted potatoes ¹ \$16

Hors D'oeuvres

PAN-O-RAMA LEVAIN BATARD BREAD Grande Reserve Butter and fleur du sel \$5

OEUF MAYONNAISE Hard boiled Eggs (4), House-made mayonnaise ¹ \$8

HOUSE-MADE PÂTÉ DE CAMPAGNE Served with cornichons, levain bread & whole ground mustard \$14

HOUSE -CUT FRIES with Béarnaise Sauce ¹ \$11

Soupe, Salade & Quiche

SOUPE À L'OIGNON GRATINÉE French onion soupe, croutons, Gruyère \$15

SALADE DE CHÈVRE CHAUD Katafi goat cheese, little gem lettuce, shallot vinaigrette, candied hazelnuts and Anjou pears \$17

FRISÉE SALADE Frisée, croutons, poached egg, crispy pig ears and shallot vinaigrette ¹ \$17

QUICHE LORRAINE Bacon and Emmental served with salade \$18

LITTLE GEM LETTUCE SALAD La vinaigrette de Maman \$12

Les Sandwichs & Burgers

LE BURGER Caramelized onions, tomatoes, lettuce on a ciabatta bun served with fries and Choice of cheese:
St. Nectaire, Bleu D'auvergne, Bucheron, Emmental ²
\$22
Substitute gluten-free bun +\$3
Substitute Vegan Impossible patty +\$3

CROQUE MADAME Jambon de Paris, Emmental Cheese and a Sunnyside Up Egg on levain bread, served with fries¹ \$19

PANISSE VEGAN SANDWICH Crispy Vadouvan chick pea panisse with romesco, lettuce, tomatoes, roasted red peppers on a ciabatta bun served with salade* \$17

Les Entrées

ANDOUILLETTE FRITES Andouillette Sausage (pork offal) served with ground mustard sauce and fries \$23

MOULES MARINIÈRES PEI Mussels, white wine, shallots and garlic \$20

STEAK FRITES Bavette Steak, House Cut Fries, Béarnaise² \$36

MOULES ROMESCO PEI Mussels, almonds, roasted peppers, sun-dried tomatoes, garlic, white wine* \$22

Suzette
CAFE & BISTRO

Corkage Fee- \$30 Limited to 2 (750ml) bottles per party

¹ Served Raw or undercooked or contains raw or undercooked ingredients

² Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

*Contains Nuts