ET VOILÀ!
FRENCH BISTRO

BRUNCH MENU

SANDWICHES

SALMON SANDWICH.....12
Smoked salmon, brioche bun, coriander cream, fried egg, gaufrettes

CROQUE MONSIEUR.....10
Ham, Emental cheese, fig and whole grain bread, béchamel sauce

CROQUE MADAME.....12
Ham, Emental cheese, sunny side up egg, fig and whole grain bread

MUSSELS

17 - Served with Fries

~MOULES MARINIÈRE~
Mussel, white wine, garlic, shallot, herb butter

~MOULES AU GORGONZOLA~
Mussel, white wine, garlic, celery, cream and blue cheese

Our mussels are
Washington State Penn cove mussels.

DESSERT $7

MOUSSE AU CHOCOLAT NOIR
Dark chocolate mousse, raspberry coulis, fresh berries and mint

PROFITEROLLES
Classic profiterolles, homemade vanilla ice cream, warm chocolate sauce

MELBA Á LA FRAMBOISE
Fresh raspberries, vanilla ice cream, vanilla whipped cream and a lime short-bread sable

TARTE TATIN POMMES ET PECANS
Warm upside down caramelized apple tart, cranberry, caramel sauce, vanilla ice cream

TRIO DE CRÈME BRULÈE
Fresh raspberries and raspberry coulis

FROMAGES

~FOURME D'AMBERT~
~MANCHEGO~
~CAMEMBERT~
~BUCHERON~
~COMTÉ~

Served with fig country bread and garnitures

ONE.....6 TWO.....9 THREE.....12

EGGS

OEUF BENEDICT AU CRAB.....14
Egg Benedict with blue crabmeat, tomato-piquillo, fingerling potato, pepper coulis, hollandaise sauce

OEUFS BENEDICTE, ASPERGES, POMME DE TERRE.....12
Egg Benedict, brioche, bacon, fingerling potato, hollandaise sauce

OMELETTE AUX TROIS FROMAGES, SALADE VERTE...11
Omelet with emental, Parmesan and cheddar cheese, organic mix greens

OMELETTE AU CRABE ET A LA TOMATE.....13
Omelet, blue crabmeat, tomato, organic mix greens

BRUNCH

ASSORTIMENT DE MINIVIENNOISERIES.....12
Mini pastry basket, croissant, chocolate croissant, sugar brioche, fig bread

YAOURT ET GRANOLA, CONSOMMÉ DE FRAISES ET BASILIC..7
Granola and yogurt, fresh berries, basil-strawberry consommé

PAIN PERDU, SIROP D'ÉRABLE.....9
French toast, huckleberry maple syrup.

COUPE DE FRUITS FRAIS.....6
Fresh mix berries, basil-strawberry consommé

SALADE DE GORGONZOLA.....11
Organic lettuce & arugula salad, strawberries, tangerines, almonds, shallot-balsamic vinaigrette

SALADE DE QUINOA AUX AGRUMES.....10
Quinoa, candy striped beet, fresh avocado, burrata cheese

RAVIOLIS AUX CHAMPIGNONS.....11
Homemade mushroom raviolis, white truffle oil, parmesan, Port wine mushroom sauce

QUICHE LORRAINE.....12
Homemade quiche, lardon bacon, onion, guyere, organic mix greens

TARTINE DU JOUR DE PROSCIUTTO & BURRATA.....12
Fig country bread tartine, onion compote, mushroom, prosciutto & burrata

PLANCHE DE CHARCUTERIE ET FROMAGES.....19
Charcuterie and cheese board, garnishes and fig country bread

TRADITIONNEL COQ AU VIN, POMME SAUTÉES.....20
Braised chicken leg, roasted fingerling potatoes, bacon, red wine sauce

PALETTE DE BOEUF GRILLÈE, SAUCE AU POIVRE, SALAD VERTE.....18
Grilled flat iron steak, organic mix green, gorgonzola, peppercorn sauce

SPLIT CHARGE $2.5

Chef owner: Vincent Viale | Executive sous chef: Brandon Montes

*Consuming raw or undercooked meat, fish or egg may increase the risk of food born illness.

ET VOILÀ!
FRENCH BISTRO

DRINK MENU

CHAMPAGNE DRINKS $7

MIMOSA
Orange Juice

BELLINI
White Peach Purée, House Marinated Peaches

RUBY
Elderflower Liqueur, Ruby Red Grapefruit

BUBBLING GUAVA
Guava Purée

CHAMPAGNE ET JUS DE FRUIT $23

ONE BOTTLE OF CHAMPAGNE
One 1/2 liter of Orange Juice, Cramberry juice or Guava juice (add $3)

COCKTAILS $7

BLOODY MARIE
Skyy Vodka, Housemade Bloody Mary Mix, Garden Garnish

MOROCCAN TEA
Sweet Tea Vodka, Lemon, Spearmint

CUCUMBER COOLER
New Amsterdam Gin, Elderflower Liqueur, Lemon, Cucumber, Basil, Seltzer

SPIKED VERBENA LEMONADE
Skyy Vodka, Lemon Juice, Verbena Syrup, Muddled Lemon, Peychaud's Bitters

GOYAVE
Skyy Vodka, Aperol, Muddled Strawberries, Guava Juice

NON-ALCOHOLIC COCKTAILS $6

VIRGIN VERBENA LEMONADE
Lemon Juice, Verbena Syrup, Seltzer

LAVENDER HONEY LEMONADE
Lemon Juice, Honey, Lavender Bitters

CUCUMBER ZEN
Lemon Juice, Muddled Cucumber, Basil, Seltzer

JUICES $3

Orange, Apple, Pineapple, Cranberry, Tomato, Grapefruit, Guava

COFFEE

ESPRESSO 3.5
CAPPUCCINO 4
COFFEE 3
HOT TEA 3
GREEN: PREMIUM GREEN
HERBAL: ORANGE SPICE, LEMON GINGER, CHAMOMILE, PEPPERMINT
BLACK: ENGLISH BREAKFAST, EARL GREY
LATTE 3.5
ICED COFFEE 3
ICED TEA 3

WINE BY THE GLASS

WHITE

CHAMPAGNE & SPARKLING
HARD CIDER KYSTIN OPALYNE
Normandy $6

CHARDONNAY
SINGING TREE
California, Russian River Valley $9

BOURGOGNE BLANC ALIANE
Burgundy, Côte de Beaune $12

SAUVIGNON BLANC
TURNBULL
California, Napa $10

SANCERRE DOM. GIRAULT
Loire Valley $13

GRENACHE ROSÉ
CH DE LAUZADE
Côte de Provence $8

RED

CABERNET SAUVIGNON
ANGELINE RESERVE 2014
California, Paso Robles $9

CH. ST AHON
Bordeaux, Haut-Médoc $12

PINOT
MOSSBACK
California, Russian River $10

BOURGOGNE ROUGE ALIANE
Burgundy, Côte de Beaune $12

SYRAH & GRENACHE
CÔTES DU RHÔNE
DOMAINE DE GARANCE
Southern Rhone $8

CABERNET FRANC
DOM. DE ROCFONTAINE
Loire, Saumur-Champigny $10