

# Brunch

## Starters

Baguette Chaude \$4.00

Crispy Baguette served with Garlic Butter

Les Oeufs Mimosa \$9.00

Deviled eggs

Gougeres \$12.00

Gruyere Cheese, Pate a Choux

Mondi's Brie Cuit Au Four \$14.00

Baked Brie Cheese, Baguette Toast, Fig Spread, Pecans

Moules Mariniere et Frites \$21.00

Sautéed Mussels, Shallots, Garlic, Parsley, White Wine Sauce

The Classic Caesar Salade \$11.00

Romaine Lettuce, Parmesan Cheese, Croutons

Wedge Salade \$12.00

Iceberg Lettuce, Blue Cheese dressing, Lardons, Boiled Eggs

La Parisienne Salade \$14.00

Mixed Green, Green Apple, Avocados, Walnuts, Goat Cheese

Salade De Betteraves ET Fromage De Chevre \$14.00

Roasted Beets and Goat Cheese, House Vinaigrette

Warm Goat Cheese Mushroom Salade \$18.00

Warm Goat Cheese, Portobello Mushroom, Cherry Tomatoes

Niçoise Salade \$20.00

Seared Fresh Tuna, Tomatoes, Red Onions, Boiled Eggs, Potatoes, Green Beans, House Vinaigrette

Soupe a l'oignon Gratinee \$12.00

Onions, Sliced Baguette, Gruyere

Bisque De Homard \$13.00

Lobster Bisque

## Boards

Plateau De Charcuterie \$25.00

Duck Liver Mousse, Saucisson, Jambon De Pays served with assorted Accoutrements with Fresh Baguette

Plateau De Fromage \$22.00

Chef's Assortment of Cheese Served with Fresh Baguette

Plateau La Parisienne \$38.00

Combination of Charcuterie and Fromage above.

## Sandwiches

La Baguette Au Brie \$15.00

Melted Brie, Tomatoes, Apples, Mixed Greens, Red Onions served on French Baguette

Club Sandwich \$15.00

Turkey, Ham, Bacon, Swiss Cheese, Pesto Aioli, House Made Chips

Parisienne Burger \$18.00

Two Beef Patties, Brie, Aioli, Mushrooms, Brioche, Pommes Frites

French Dip \$21.00

Shaved Tenderloin, Swiss Cheese, Mushrooms Au Jus, Pommes Frites

## Eggs

Sautéed Vegetable Ratatouille \$15.00

Vegetable Omelette, Breakfast Potatoes

Omelette Jambon & Champignons \$16.00

Ham, Button Mushrooms, Swiss Cheese, Breakfast Potatoes

Smoked Salmon Benedict \$23.00

Brioche, Chives, Poached Egg

Oeufs Benedict \$18.00

Poached Eggs, Canadian Bacon, Sauce Hollandaise on English Muffins served with Breakfast Potatoes

Crab Cake Benedict \$29.00

Poached Eggs, Hollandaise Sauce, Breakfast Potatoes

## Quiche (Served With House Salad)

Aux Epinards ET Fromage De Chevre \$16.00

Spinach, Red Onions, Goat Cheese

Lorraine \$15.00

Bacon, Swiss Cheese

Au Poulet ET Champignons \$16.00

Chicken, Mushrooms, Sundried Tomatoes

## Crêpes

La Crepe Au Jambon Fromage \$16.00

Ham, Swiss Cheese, Bechamel Sauce

La Crepe Au Champignons & Mushroom \$16.00

Mushrooms, Swiss Cheese, Bechamel Sauce

La Crepe Petit Dejeuner \$18.00

Scrambled Eggs, Bacon, Sausage, Cheddar Cheese

## Brunch Specialities

Croque Madame \$18.00

Sourdough Bread, Ham, Bechamel Sauce, Swiss Cheese, Sunny Side Up

Pain Perdu \$15.00

French Toast, Seasonal Berries, Nutella, Whipped Cream

Classic Avocado Toast \$16.00

Avocado Mash, Asparagus Tips, Lemon, Cilantro, Chili Flakes, Tomato

Short Rib Hash \$18.00

Braised Beef, Poached Egg, Hollandaise Sauce, Breakfast Potatoes

Lobster Salad Sandwich \$19.00

Lobster, Diced Onions, Capers, Boiled Egg, Brioche Buns, Chips

Parisienne Pancakes \$15.00

Honey Ricotta, Mixed Berries Compote, Whipped Cream

## Sides

Sausage: Chicken or Pork \$5.00

Glazed Bacon \$5.00 | Breakfast Potatoes \$5.00

Parmesan Pommes Frites \$7.00

MIMOSAS 🍷 \$10

SANGRIA 🍷 \$14

*\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*