

Brunch

Starters

Mondri's Baked Brie \$14.00

Sliced Baguette, Brie Cheese, Fig Spread, Warm Pecans

Wild Escargots \$14.00

Absinthe Butter, French Herbs, Roasted Garlic in a puff pastry

Caesar \$11.00

Romaine Lettuce, Parmesan Cheese, Croutons

Mediterranean \$11.00

Cherry Tomatoes, Persian Cucumber, White Onions, Mint, Lemon

Parisienne \$13.00

Mixed Green, Berries, Green Apple, Walnuts, Feta Cheese, Vinaigrette

Wedge Salad \$12.00

Iceberg Lettuce, Blue Cheese dressing, Lardons

Gratinée Soupe a l'Oignon \$11.00

Onions, Sliced Baguette, Gruyere

Lobster Bisque \$13.00

Lobster Knuckle, Crème Fraîche, Sherry Wine

Boards

Charcuterie \$22.00

Old Fashioned Mustard, Cornichons, Sliced Baguettes

Fromage-Cheese \$18.00

Assorted cheeses, Berries, Honeycomb, Sliced Baguettes

Saumon Fumé - Smoked Salmon \$21.00

Red onions, Capers, Cucumber, Avocado

Crêpes

Ham & Cheese \$16.00

Parisian Ham, Gruyere, Cream Sauce

Steak & Mushroom \$18.00

Supreme Sauce, Tenderloin, Pleurote Mushroom

Breakfast \$15.00

Soft Scramble, Comte Cheese, Mushrooms

Raclette Cheese \$14.00

Baby Spinach, Raclette Cheese, Asparagus Tips

Eggs

Ratatouille Omelette \$15.00

Red onion, Green Peppers, Tomatoes

Ham & Mushroom Omelette \$16.00

French Prosciutto, Cheese

Croissant Benedict \$16.00

Paris Ham, Poached Egg, Sauce Hollandaise

Smoked Salmon Benedict \$18.00

Brioche, Chives, Poached Egg

Steak & Eggs \$31.00

6oz Tenderloin, Fried Egg, Bearnaise Sauce

Quiche (Served With House Salad)

Vegetarian Vert KuKu* \$16.00

Mixed herbs, Eggs, Garnished with Roasted Walnut & Barberries

Spinach \$15.00

Sautéed Spinach In Beurre Noisette, Ham Brunoise

Lorraine \$15.00

Bacon, Gruyère, Parsley

Chicken & Mushroom \$15.00

Chicken, Mushrooms, Spinach, Sundried Tomatoes

Brunch Specialities

Classic Avocado Toast \$16.00

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

Truffle Burrata Caprese Toast \$18.00

Shaved Prosciutto, Heirloom Tomatoes, Balsamic Glaze Vinegar, Basil Pesto

Pain Perdu (French Toast) \$14.00

Chantilly Cream, Seasonal Berries

Tenderloin Hash \$18.00

Steak, Poached Egg, Roasted Potatoes

Croque Madame \$15.00

Gruyere Cheese, Sunny Side Up, Brioche, Ham, Mixed Greens

Parisienne Burger \$18.00

Double Patty, Melted Brie, Truffle Aioli, Mushrooms, Brioche, Pommes Frites

Duck & Waffles \$25.00

Belgium Waffle, Crispy Leg Confit, Foie Gras Butter



BOTTOMLESS
MIMOSAS 🍊 \$27

Sides

Sausage: Chicken or Pork \$7

Glazed Bacon \$7.00 | Breakfast Potatoes \$7

Warm Baguette with Butter and Jam \$4

Ask your server about High Tea Reservations!

