

Brunch

Starters

Baguette Chaude \$4.00

Crispy Baguette served with Garlic Butter

Les Oeufs Mimosa GF \$9.00

Deviled eggs

Escargot Persillade \$14.00

Snails Cooked in Garlic and Parsley Butter, Puff Pastry

Mondri's Brie Cuit Au Four \$14.00

Baked Brie Cheese, Baguette Toast, Fig Spread, Pecans

Oysters on the Half Shell GF

\$15/Half Dozen. | \$27/Per Dozen

Citrus Mignonette, Horseradish, Lemon

Plateau Parisienne \$38.00

Duck Liver Mousse, Saucisson, Jambon De Pays, Assorted
Accoutrements, Assortment of Cheeses, Sliced Baguette

Soups & Salads

The Classic Caesar Salade GF \$11.00

Romaine Lettuce, Parmesan Cheese, Croutons

La Parisienne Salade GF \$14.00

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

Salade De Betteraves ET Fromage De Chevre GF \$14.00

Roasted Beets and Goat Cheese, House Vinaigrette

Salade de Printemps GF \$14.00

Mixed Green, Strawberries, Blueberries, Apples, Cherry
Tomatoes, Sliced Onions, Goat Cheese, Vinaigrette

Soupe a l'oignon Gratinee \$12.00

Onions, Sliced Baguette, Gruyere

Bisque De Homard \$13.00

Lobster Bisque

Sandwiches

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

Lobster Salad Sandwich \$19.00

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

French Dip \$21.00

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

Sides \$6

Pork or Chicken Sausage * Glazed Bacon *

Breakfast Potatoes * Pommes Frites \$7

Eggs

Sautéed Vegetable \$15.00

Vegetable Omelette, Breakfast Potatoes

Omelette Jambon & Champignons \$16.00

Ham, Button Mushrooms, Swiss Cheese, Breakfast Potatoes

Oeufs Benedict \$18.00

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

Mille feuille aux Asperge hollandaise sauce \$18.00

Poached Eggs, French puff pastry, asparagus

Crab Cake Benedict \$29.00

Poached Eggs, Hollandaise Sauce, Breakfast Potatoes

Quiche & Crepes (Served With House Salad)

Quiche Lorraine \$15.00

Bacon, Swiss Cheese

Quiche Aux Saumon \$18.00

Fresh Salmon, Spinach, Red Onions, Goat Cheese

Aux Epinards ET Fromage De Chevre \$16.00

Spinach, Red Onions, Goat Cheese

La Crepe Au Jambon Fromage \$16.00

Ham, Swiss Cheese, Bechamel Sauce

La Crepe Au Champignons \$16.00

Mushrooms, Swiss Cheese, Bechamel Sauce

La Crepe Petit Dejeuner \$18.00

Scrambled Eggs, Bacon, Sausage, Cheddar Cheese

Brunch & Lunch Specialties

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

Parisienne Pancakes \$15.00

Honey Ricotta, Mixed Berries Compote, Whipped Cream

Spicy Rigatoni \$25.00 (Add Chicken \$10, Salmon \$12, Steak \$14)

Creamy Vodka Sauce

Poulet Frites GF \$25.00

Roasted Half Chicken, Pomme Frites, House Salad

Le Confit de Canard GF \$25.00

Duck Leg, Bordelaise sauce, Au Gratin, Frisée