

BRUNCH MENU

SATURDAY AND SUNDAY

BRUNCH SPECIAL DRINKS

1/2 PRICE REFILLS

MIMOSA

Organic orange juice,
French Champagne 8

ATMOSPHÈRE MIMOSA

Organic orange juice,
Grand Marnier,
French Champagne 10

HOUSE BLOODY MARY

Tomato mix, horseradish,
Worcestershire sauce,
Celery salt, garnish 10

SPRITZ

Aperol, Prosecco 10
St-Germain, Prosecco 12

LES SOUPES

SOUPE DU JOUR

Daily soup inspiration 8

SOUPE À L'OIGNON

Onion soup "Au gratin" 10

LES SALADES

SALADE MAISON

Mesclun mix greens with
Marinated tomatoes,
Niçoise olives, Parmesan, and
Balsamic Vinaigrette 10

SALADE ROQUEFORT

Belgian endive salad with
Roquefort cheese,
Julienne apple, walnuts, and
Red wine vinaigrette 12

SALADE DE SAUMON

Pan roasted salmon fillet
Served with organic mesclun,
Marinated tomatoes, and
French green beans
Blue cheese and walnuts 18

SANDWICHES

CROQUE MONSIEUR

Ham and grilled cheese sandwich,
Housemade French fries
Organic mixed greens 13
Croque Madame 14

LE CATALAN

Grilled Focaccia bread
Bayonne Prosciutto, Tapenade
Avocado Aioli, Arugula
Fried egg, Espelette pepper.
Housemade French fries 15

APPETIZERS

ESCARGOTS ATMOSPHÈRE

Signature appetizer
Marinated escargots baked in garlic butter 13

ASSORTIMENT DE CHARCUTERIE ET DE FROMAGES

Assorted cured meats and imported French cheeses
Cornichons, Dijon mustard, dried fruits and nuts pairing 22
Charcuterie only 17 Cheese only 15

RILLETES DE SAUMON

Salmon Rillettes with fresh herbs and green peppercorn Aioli
Grilled Baguette Crostini 12

EGGS

Served with organic greens and Housemade French fries

OMELETTE DU JOUR

Omelet of the day 12

OEUF BROUILLÉS

Scramble eggs, served with choice of:
Apple wood smoked bacon or smoked salmon 13

OEUFS BÉNÉDICTINE

Eggs Benedict, choice of ham, bacon or smoked salmon, Hollandaise sauce 15

OEUFS FLORENTINE

Poached eggs, Béchamel spinach, Hollandaise sauce 14
Ham, bacon or smoked salmon add 2

ENTRÉES

CARPACCIO DE BOEUF

Thin slices of raw Wagyu beef, Parmesan Reggiano
Organic E.V.O.O., fresh lemon 17

MOULES MARINIÈRES

Steamed Mussels in white wine, shallots, garlic, and light cream broth 17
With Housemade French fries add 5

CRÊPE AU POULET

Chicken and mushroom Velouté Crêpe
Housemade French fries, organic Mesclun 15

L'ONGLET FRITES

Hanger steak, Housemade French fries, organic mixed greens
Mustard butter 23

SAUCISSES GRILLÉES

Choice of grilled spicy Lamb Meguez or
Herbed Bistro style Chipolata French sausages
Lyonnais potatoes, broccolini Fleurettes
Four spice Jus 14

PAIN PERDU

French toast topped with fresh strawberries, maple syrup
Chantilly whipped cream 12

SIDES

In-House smoked salmon - Applewood smoked bacon
French fries - Creamy Béchamel spinach - French green beans
Lamb Merguez sausage - Bistro style herbed Chipolata French sausage 5

CUISINE : ADAM OLEJNICZAK

Kitchen splits - Appetizers and salads 2 - Entrées 4

Consumption of raw or undercooked food may result in foodborne illness