

BRUNCH MENU

SATURDAY AND SUNDAY

BRUNCH SPECIAL DRINKS

1/2 PRICE REFILLS

MIMOSA

Organic orange juice,
French Champagne 8

ATMOSPHERE MIMOSA

Organic orange juice,
Grand Marnier,
French Champagne 10

HOUSE BLOODY MARY

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

SPRITZ

Aperol, Prosecco 11
St-Germain, Prosecco 12

LES SOUPES

SOUPE DU JOUR

Daily soup inspiration 8

SOUPE À L'OIGNON

Onion soup "Au gratin" 11

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

*Served with organic mixed greens
and potato chips*

CROQUE MONSIEUR

Ham and grilled Swiss cheese
Pain de mie sandwich 13
Croque Madame 14

FOCACCIA BALTIQUE

Grilled Focaccia bread
Housemade smoked salmon
Avocado Aioli, Arugula
Fresh goat cheese spread 15

APPETIZERS

ESCARGOTS ATMOSPHERE

Signature appetizer
Marinated escargots baked in garlic butter 13

TERRINE DE LAPIN

Rabbit Pâté, organic Arugula
Cornichons, Dijon mustard 11

RILLETTES DE SAUMON

Salmon, fresh herbs, and green peppercorn Aioli spread in glass jar
Grilled Baguette Crostini 12

BETTERAVE EN SALADE

Sliced beet, fresh goat cheese Quenelle, Julienne apple
Walnuts, red wine Vinaigrette 10

CROUSTILLANT DE BRIE

Fried Brie cheese served with organic Arugula
Apple purée, truffled honey 11

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 18

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

MERGUEZ GRILLÉES

Grilled Merguez lamb sausages
Lyonnaise potatoes, broccolini Fleurettes
Four spice Jus 16

PAIN PERDU

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

Sides: Merguez lamb sausage - Bacon - Smoked salmon
French fries - Creamy Bechamel spinach - Grilled Asparagus - 5

CUISINE : JEAN-MARC MÉTAIRIE

Kitchen splits - Appetizers and salads 2 - Entrées 4

Consumption of raw or undercooked food may result in foodborne illness