

Please join us May 23rd and 24th

Spring Brunch in Paris

First seating 8:30am last seating 12:15

Choice of first course, entrée and dessert. Served with coffee, Italian soda and Small fruit plate. \$12.99
Single a la carte menu items are available reservations are encouraged

FIRST COURSE \$4.99

Salad aux Lardons – Frisée and watercress, bacon lardons, fried egg, port glaze and toasted walnuts.

Tarte Flambé – Classic Alsatian tart with caramelized onions, bacon, poached egg and herbs.

Crevette vol-au-vent- Roasted prawns in a garlic cream sauce, served in a puff pastry cup with roasted vegetables and parmesan crisp.

MID-COURSE

Mixed Berry and Yogurt Parfait

ENTRÉE COURSE \$5.99

Steak n Eggs – Grilled bavette steak, roasted potatoes, sauce Béarnaise and grilled asparagus.

Classic Eggs Benedict – Choice of ham, seared salmon or spinach. Poached eggs and hollandaise.
Roasted potatoes.

Mushroom and Spinach Omelet – Light and fluffy omelet with roasted mushrooms, asparagus and brie cheese. Small side salad and roasted potatoes.

DESSERT COURSE \$3.50

Crème Caramel- A rich caramel custard baked and turned out with tuile cookies and berries.

Torte au Chocolate- Chocolate flourless torte with Dark chocolate mousse and espresso glaze.

Crêpe Pommes et Baies – Apple and Berry crepes with fresh homemade Ice cream & vanilla Syrup.

