



**BRUNCH MENU**

**Soupe a l'Oignon Bistro Bordeaux 8.50**

Emmental / Gruyere / classic beef broth

**Escargots de Bourgogne 9.75**

Burgundy snails / herb butter / Pernod / garlic

**Mousse de Foie de Volaille 8.95**

Chicken liver mousse / pickled vegetables, Dijon mustard / toasted baguette

**Steak Tartare 9.95**

Capers / cornichons / shallot / egg yolk

**Assiette de Charcuterie 15.96**

Assortment of pates & sausages / pickled vegetables, Dijon mustard / toasted baguette

**Salade Maison 7.25**

Mixed greens / verjus vinaigrette

**Salade Lyonnaise 8.95**

Frisee / soft poached egg / bacon lardons / lemon pepper vinaigrette

---

**French toast 13**

Seasonal jam / powdered sugar / honey

**Steak and Eggs 17**

Hanger steak / Bernaise / sunny egg / Beef tallow frites

**Salmon Benedict 14**

Shaved smoked Scottish salmon / hollandaise / English muffin / salad

**Croque Madame 13**

Shaved Black Forest ham / brioche / fried egg / mornay / sunny egg / beef tallow frites

**Omelette 11**

seasonal veggies / cheddar cheese / salad

**Coq au Vin Crepe 12**

Burgundy braised chicken/ bacon Lardon / mushrooms / onions / sunny egg

---

**LES COCKTAILS 7.50**

**BB Bloody Mary**

Vodka & bloody Mary mix

**Kir Royal**

Crème de Cassis

**Mimosa**

Fresh squeezed OJ

**Kir Imperial**

Crème de Framboise

**Bellini / Pellini**

Seasonal fruit purée

---

**BOISSONS NON ALCOOLISÉES**

Coffee 3.75

Cappuccino 4.25

Espresso 3.50

Café Crème 4.25

Chocolat Chaud 4

Benjamin loose Tea 4

Fresh OJ Sml 2.50

Fresh OJ Lg 4.50

Evian 3.50

Badoit 3.50

Orangina 3.50

Ice Tea 3.00

Apple juice 2.50

Tomato juice 4.00

***Our new Executive Chef John Slack, Sous Chef Colin Scroggins***  
*a service charge of 20% may be added for parties of 6 or more*  
***Visit our sister restaurants Creperie Saint Germain & Patisserie Coralie***