

Brunch Menu



Provençal Bistro

Le Petit Dejeuner

EGG DISHES - Served with mixed greens & roasted potatoes

OMELETTE AUX HERBES FRAICHES	9
RATATOUILLE SCRAMBLE - Scrambled eggs mixed with a stew of tomatoes, bell peppers, eggplant & zucchini	11
EGGS BENEDICT - Poached eggs, Canadian bacon & hollandaise sauce served on toasted muffins	12
FLORENTINE BENEDICT - Poached eggs, spinach, smoked prosciutto & hollandaise sauce, served on toasted muffins	13
EGGS COCOTTE - Baked eggs with crème fraîche, smoked salmon & chives	13
SMOKED SALMON BENEDICT - Poached eggs, smoked salmon & hollandaise sauce, served on toasted muffins	14

Soup & Salad

SOUPE A L'OIGNON ET FENOUIL - Provençal style French onion and fennel soup w/three cheeses and a garlic crouton	9.50
SALADE FRAICHEUR - Organic greens, citrus segments, roasted almonds, balsamic vinegar & shallots dressing	8
SALADE NICOISE - Wild arugula, seared ahi tuna, marinated bell peppers, fennel, tomato confit, hard boiled egg, anchovies, olives, green beans	8/15

Quiche & Crêpes

Served with mixed greens & roasted potatoes

CREPE A LA RATATOUILLE - Vegetarian	9
CREPE CLASSIQUE - Ham, egg & cheese	10
QUICHE LORRAINE	10

Les Pâtes

CHEF'S CARBONARA Fresh linguini, eggs, bacon, parmesan, crème fraîche	16
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Kids Menu 7

CHEESE PIZZA
BREADED CHICKEN FINGERS Served with French fries
PASTA WITH TOMATO SAUCE
GRILLED HAM & CHEESE SANDWICH Served with French fries

Burgers & Sandwiches

Served with mixed greens & roasted potatoes (substitute French fries \$2)

GOURMET BURGER (add cheese or bacon - \$1 each) Organic grass fed beef, tomato confit, caramelized onions	12
CROQUE MONSIEUR - Grilled ham & cheese, béchamel, gruyère	10
CROQUE MADAME - Croque Monsieur with addition of a fried egg	11
ROTISSERIE CHICKEN SANDWICH AU JUS - Roasted free range chicken, gruyère, heart of romaine, aioli, au jus dip	13
PAN BAGNAT SANDWICH - Seared ahi tuna, tomato confit, roasted red peppers, pickled fennel, green onions, anchovy-black olive-tuna spread	14

Les Moules

Recommended with French fries

MARINIÈRE - White wine, shallots, parsley, Noilly Pratt vermouth, butter	8 / 15
VINCENTINA - Spicy salami, Espelette pepper, crispy jalapeños	9 / 17

Les Pizzas

French-style thin crust

MARGUERITE - San Marzano tomato sauce, fresh mozzarella, fresh basil	14
BLANCHE PROVENCALE - Roasted garlic cream sauce, grilled vegetables, fresh herbs, wild rocket	15
PARMA - San Marzano tomato sauce, fresh mozzarella, parmesan, speck	17

Les Desserts

CREME BRULEE A LA VANILLE DE BOURBON Vanilla Crème Brulée w/a Touch of Bourbon	8
BEIGNETS - FRENCH DONUTS Choose from plain or stuffed with Nutella, pastry cream or caramelized apples	8
FONDANT AU CHOCOLAT Warm Molten Chocolate Cake made with 70% Valrhona chocolate, served with crème Anglaise (allow 10 min. baking time)	8

À Côte

Fresh fruit	5
Rosemary & honey glazed Applewood Smoked Bacon	6
Pommes frites, served with aioli	5
Frîtes Provençales - French fries with garlic and parsley	6
Sautéed Green Beans	6
Ratouille	6