



BREAKFAST MENU

Monday - Friday from 9:00 AM - 11:30 AM

Breakfast items come with fresh squeezed OJ & Choice of American Drip Coffee or Tea

Le Petit Dejeuner - 14

Comes with jam and butter. Espresso drinks are available for an additional \$2.

Choice of:

Two soft boiled eggs with toast soldiers

Plain croissant, two eggs any style, and bacon

Toasted baguette, sliced cheese, and Jambon de Paris or smoked salmon

Pain Perdu, fresh berries, banana, passion fruit sauce

Fruit Plate - 14

seasonal fruit selection

Grapefruit Brûlée - 9

topped with brown sugar

Lemon Ricotta Pancakes (GF) - 19

served with homemade berry jam and a choice of fresh banana, strawberries or blueberries

Challah French Toast - 17

seasonal fruit, passion fruit coulis

Belgian Waffle - 19

fresh bananas, walnuts, crème fraîche

Sandwich Parisien - 16

ham, gruyère, sunny side up egg, green salad

Eggs Any Style - 18

chicken sausage, organic turkey bacon, or applewood smoked bacon

Home-made Granola - 15

greek yogurt, mixed berries, acai coulis

Breakfast Croissant - 16

Paris ham, American cheese, scrambled egg & home fries

English Breakfast - 19

boudin noir, bacon, white and black beans, roasted tomato, roasted mushrooms, two sunny side up eggs, crostini

Healthy Frittata - 18

egg whites, spinach, goat cheese, caramelized onions

Breakfast Shakshuka - 18

two eggs baked in tomato sauce, red and green peppers, goat cheese

ADD MERGUEZ 4

Make Your Own Omelette - 19

Choose three: SMOKED SALMON, HAM, SPINACH, ONIONS, RED PEPPERS, TOMATOES, MUSHROOMS, SWISS CHEESE, OR GOAT CHEESE

SWEET CRÊPES

Nutella and Banana - 17

whipped cream

Peach Melba - 18

poached peaches, raspberry sauce, vanilla ice cream, homemade whipped cream

Crêpes Suzette - 18

orange, grand marnier, caramel ice cream

SAVORY CRÊPES

Come with two eggs over medium, béchamel sauce, and a side salad

Crêpes Parisienne - 19

gruyère, ham

Crêpes Florentine - 19

mushrooms, spinach, gruyère

Make Your Own - 22

Choose three: HAM, SMOKED SALMON, MERGUEZ, ROASTED TURKEY BREAST, SWISS CHEESE, GOAT CHEESE, BRIE, GRUYÈRE, SPINACH, CARAMELIZED ONIONS, RED PEPPERS, ROASTED TOMATO, MUSHROOMS

Executive Chef & Partner S.Guaman