
LES OMELETTES



~served with mixed greens~

Omelette Forestière 14
wild mushrooms and duck confit

Omelette du Marin 14
scallops, crab, spinach, goat cheese

Omelette Provençale 12
tomato, basil, garlic

Omelette Lorraine 12
Bacon, cheese, caramelized onions

LES OEUFs BÉNÉDICTE



~served with Lyonnaise potatoes~

Traditionnel 12
*poached eggs on toasted brioche
with Black Forest ham, hollandaise*

Norvegienne 12
*poached eggs on toasted brioche
with sea salt-cured salmon, hollandaise*

Florentine 12
*poached eggs on toasted brioche
with spinach, hollandaise*

Crab Cake Américain 18
*shaved asparagus, mâche lettuce,
poached egg, coriander hollandaise*

Anis

Café & Bistro

BISTRO • CAFÉ • BAR A VINS

Sunday Brunch

11:30 to 2:30

LES CRÊPES



Façon Croque Monsieur 14
*buckwheat crêpes, Black Forest Ham,
Gruyère, Béchamel sauce*

Façon Croque Madame:
with a sunny-side up egg 15

Légumes 12
*buckwheat crêpes, spinach, tomato,
artichokes, Mediterranean salad*

Poire et Brie 14
buttery crêpes, pear, brie, pecans

Nutella et Banane 8
*buttery crêpes, bananas, nutella,
whipped cream, toasted almonds*

Fruits Rouges 8
*buttery crêpes, mixed berries,
whipped cream, toasted almonds*



\$1.50 split plate charge. Please, no separate checks

LES SPECIALITÉS



Eggs and Merguez 12
*two eggs sunny-side up, Merguez sausage,
melted tomatoes, sourdough toast*

Gauffre 12
*homemade Belgian waffle,
whipped cream, berries*

Quiche du Jour 13
with mixed greens

Gravlax 12
*sea salt-cured salmon, toasted bagel,
soft goat cheese, tomatoes,
Bermuda onions, capers*

Plat de Charcuterie 15
*assortment of prosciutto, saucisson,
pâté, olives and sweet peppers*

Moules Marinières 13
*our famous mussels, white wine,
garlic, parsley, cream
with frites 17*

Moules Provençales 13
*our famous mussels, garlic,
tomatoes, onions
with frites 17*

Steak Frites 19
*grilled bistro steak with sauce au poivre,
frites, baby greens
à Cheval: with a sunny-side up egg 20*

LES SALADES



Salade Maison 8

*organic greens, tomatoes, red onions,
balsamic vinaigrette, olive tapenade
and goat cheese toast*

Salade d'Arnaud 9

*hearts of Bibb, endive, grape tomatoes
artichokes, aged red wine vinaigrette*

Tartare de Tomate 10

*roasted vine-ripe tomatoes,
buffalo mozzarella, baby arugula,
saba vinegar*

Salade de Saumon 14

*Atlantic salmon, baby greens,
spiced pecans, Roquefort, tomatoes,
red onions, balsamic vinaigrette*

Salade Niçoise 16

*Abi tuna, mixed greens, haricots verts,
egg, roasted peppers, saffron potato,
olives, balsamic vinaigrette*

Salade du Boucher 16

*grilled hanger steak, baby greens,
blue cheese, balsamic vinaigrette*

CAFÉ



Espresso	Café au lait
Noisette	Café Americano
Cappuccino	Café Latte

LES SANDWICHES



~served with mixed greens~

Croque Monsieur 12

*grilled sandwich of Black Forest ham
and Gruyère, topped with Béchamel sauce*

Croque Madame: with a sunny-side up egg 13

Croque Saumon 12

*grilled sandwich of sea salt-cured salmon,
roasted sweet tomatoes, soft goat cheese,
roasted Bermuda onions, capers*

Sandwich au Poulet 12

*chicken salad, Seckel pear, pecans,
arugula, avocado*

BLT Américain 10

bacon, lettuce, tomato, barissa aioli

LES SIDES



Applewood Smoked Bacon 4

Merguez Sausage

one for 5 two for 9

Lyonnaise Potatoes 4

Fries 4

Spinach 4

Mixed Berries 5

Croissants 5

Tartines and Confitures 5

trio of Bonne Maman preserves

BRUNCH COCKTAILS



~available after 12:30pm~

Bloody Marie

*classic spicy bloody mary,
with St. George Green Chili vodka*

Mimosa

Champagne, fresh-squeezed orange juice

Bellini

Champagne, white peach puree

Blood Orange Mimosa

Champagne, blood orange puree

Poinsettia

Champagne, cranberry

Kir Royale

Champagne, crème de cassis, lemon twist

French 75

*Champagne, lemon, botanical gin,
a hint of sweet*

Chili Mule

St. George Chili vodka, ginger beer, lime

Georgia Mule

vodka, ginger beer, white peach puree

Moscow Mule

vodka, ginger beer, lime

