

# **Promotional Brunch Prix Fixe Menu**

~1st Course~

## ***Soupe Parmentier à L'Ail***

Potato garlic soup.

## ***Soupe de Poisson Bretonne***

Brittany fish soup with traditional garnish.

## ***Salade Maison***

Seasonal greens with Dijon vinaigrette.

## ***Escargots de Bourgogne***

Snails baked with butter, garlic, shallots, and white wine.

## ***Pâté de Campagne***

Odette's family recipe.

~2<sup>nd</sup> Course~

## ***Le Pain Perdu***

House made country bread French toast,  
served with seasonal berries, maple syrup, and whipped cream.

## ***Bœuf et Œufs***

Grilled sirloin served with braised potatoes and *brick egg*.

## ***Œufs Michel***

Organic eggs, poached, served with braised pork and creamed savoy cabbage.

## ***Quiche Tatin***

An upside down quiche with spinach, mushrooms, tomatoes, and onions.

## ***Omelette Fermière***

Frittata style oven roasted organic egg omelet with lardons, onions,  
mushrooms, tomatoes, potatoes and Swiss cheese, garnished with frisée and truffle vinaigrette salad.

~3<sup>rd</sup> Course~

[NO CHOICE]

## ***Chocolat***

A *panaché* of desserts including: Shortbread fresh fruit tarts with whipped white chocolate ganache, a slice of flourless dark chocolate cake, and our house made milk chocolate mousse.