
BRUNCH MENU

Served most Sundays from 11:30 am to 2:00 pm

Prix fixe \$31.00 for a 3-course brunch
Or a 2-course brunch with a Mimosa, a Bloody Mary or a glass of House Champagne

Vegetable soup of the day

Organic Greek yogurt, granola and fresh berry Parfait

Norwegian smoked Salmon served with Bagel, Dill Cream Cheese and Florida Onion

French Onion Soup

Salad of Mesclun greens with spiced pecans, dried cranberries,
crumbled goat cheese and sherry vinegar dressing

Fricassée of snails and mushroom Provençale served in a puff pastry shell



Avocado Toast on Organic Multigrain Bread,
topped with Applewood bacon, Goat cheese and a poached Egg

Eggs Benedict

Quiche Lorraine (Apple wood smoked bacon, onion and Emmental cheese)

Omelette Landaise (sweet pepper, onion, tomato, basil pesto and fresh goat cheese)

Omelet with wild Mushrooms, Herbs and Emmental cheese

Frittata with Pepper, Onion, Tenderloin Tips and Cheddar Cheese

Steak and Eggs

Grilled Norwegian Salmon served with Hollandaise Sauce

Pain Perdu "La Ferme" (Crème brûlée French toast served with apple wood smoked bacon,
spiced pecans and Maple syrup)

Crêpes filled with chicken, spinach and wild mushrooms, gratinéed with Mornay sauce

Linguini tossed with Fresh Vegetables, Olive Oil, Garlic and Arugula



Mixed sorbets served in a Tulip-shaped Cookie

Chocolate and Grand Marnier Cake

Warm crêpes filled with Milk chocolate and Hazelnut ganache and caramel sauce

Crème Brûlée

Homemade Waffle served with fresh berries and Sabayon

"Le Notre" Butter Croissant, Chocolate Croissant Basket \$5.00
Basket of freshly baked French bread with Jam \$3.50