

Brunch Menu C

\$ 39 per person

Appetizer

La Soupe à l'Oignon

French onion soup

La Salade d'Endive

Endive, apple, walnuts, raisins & crumble bleu cheese, balsamic vinaigrette

Entree

Smoked Salmon Florentine

English muffin, poached eggs, smoked salmon, sautéed spinach, capers, red onions, dill & hollandaise sauce. Roasted potatoes & salad

Bistro61 Burger

Topped with sautéed onions, assorted mushrooms & roquefort cheese.
Served with french fries & salad

Les Moules Marinières

Steamed mussels with garlic, shallots & parsley in white wine sauce

L'Omelette au Chèvre et Poivron Rouge

Goat cheese, roasted red pepper, onion, spinach & fresh herbs. French fries & salad

Le Saumon Grillé

Grilled Atlantic salmon served with fennel, red pepper
& onion fricassée, cucumber & dill yogurt sauce

Le Steak Frites

Grilled hanger steak served with french fries & touch of mixed greens.
Choice of sauces: shallot, bleu cheese, green peppercorn, porcini or mustard

Dessert

Assorted Desserts

Warm Chocolate Soufflé, Crème Brulée, Chocolate Fondue,
Assorted Flavors of Gelato & Sorbet, Fresh Fruit Salad, Fruit Flambés,
Crêpes au Sucre, Crêpes au Nutella, Crêpes à la Confiture or Tarts

American Coffee, Tea, Cappuccino or Espresso

You may add hors d'oeuvres, assorted croissants & bagels, smoked salmon platters,
cheese platters or cold cut platters for the first half hour of your event.
Beverages may be on a consumption basis or a beverage package can be added.
Packages vary & may include mixed drinks, wine, beer, soda & juice.

Depending upon the size of the party, this menu may not be available during certain hours