



THANKSGIVING MENU

Brunch 9am to 1pm

Appetizers

Soupe a l'Oignon

Classic French onion soup, \$8

Salade de Mesclun

Organic mixed greens salad, house vinaigrette, \$7

Saumon Fume maison

Homemade smoked salmon, vodka cream, \$12

Mousse de Foie gras de Canard

Homemade Duck foie gras Mousse, \$14



Main Course

Coq au Vin

Braised organic chicken in red wine sauce, seasonal vegetables, \$16

Raviolis au Lobster

Lobster ravioli a la vodka, light tomato sauce, \$18

Moules Mariniere

Garlic, shallots and white wine, \$19

Burger

Onion soup burger

Angus beef, caramelized onions, melted Gruyere and Parmesan cheese, \$16

Stilton cheese Burger

Angus beef, melted Stilton cheese, \$18

Pepper crust Filet Mignon Burger

Black pepper sliced filet mignon, fried onions, BBQ sauce, \$22

Add cheese or toppings 1.5 each

Swiss, American, cheddar, blue, bacon, avocado, mushroom, red onion

Notre Dinde Maison

Traditional organic turkey (dark & white meat) with chestnut and sausage stuffing, sweet potato, green beans, turkey jus and fresh cranberry sauce, \$24



Eggs

Boudin Blanc

Seared veal sausage with scramble eggs, \$14

Saumon au Oeuf

Smoked salmon, scramble eggs, \$16

Benedicte Classic

English muffin, Ham, poached eggs, hollandaise sauce, \$14

Benedicte Norvegienne

English muffin, Smoked salmon, poached eggs, hollandaise sauce, \$16



Brunch Classic

French Toast aux Fruits

Classic french toast, fresh fruit, champagne butter sauce, \$14

French Toast aux Noix de Pecan

Classic French toast, pecan, whipped cream, bourbon sauce, \$16

La Crepe Bretonne

Crepes filled with smoked salmon, spinach, champagne butter sauce, \$18



Bon Appétit !