





## BREAKFAST & BRUNCH

**TARTINE D'AVOCAT AU SAUMON** 18.75   
2 rye bread slices, 2 poached eggs, avocado cream, salmon, Goat cheese, balsamic vinegar reduction and greens.



**FRENCH TOAST** 13.99   
Homemade French toast, dusted with powdered sugar, and served with fresh mixed berries.



**CROQUE MONSIEUR** 15.00   
White bread with ham, cheese, bechamel cream and melted cheese on top. Served with salad.



**CROQUE MADAME** 16.50   
White bread with ham, cheese, bechamel cream, melted cheese on top and a fried egg. Served with salad.



**SCRAMBLED OR FRIED EGGS** 13.99  
One croissant (or 2 toast with butter) with fried eggs (2 eggs) or scrambled (3 eggs) and 2 toppings: ham, cheese, tomato, spinach, onion, peppers, bacon or mushrooms.




**AMERICAN EGGS** 15.00  
Toasted Bread, 2 fried or scrambled eggs, bacon, 2 sausages and sautéed potatoes.

**OMELETTE EGGS** 13.99  
One croissant (or 2 toast with butter) with omelette (3 eggs) and 2 toppings: ham, cheese, tomato, spinach, onion, peppers, bacon or mushrooms.



**EGGS BENEDICT** 15.75   
Brioche bread, ham, 2 poached eggs with Hollandaise sauce and asparagus.



**OEUF COCOTTE EN CASSELETTE** 13.99   
Delicious eggs poached in tomato sauce with chorizo and sautéed onions, green bell peppers, and red bell peppers. Topped with melted cheese and served with crispy baguette strips.



**FRESH FRUITS WITH AÇAÍ** 13.49  
Açaí sorbet with strawberry, blueberry, blackberry, banana, kiwi, coconut, and granola



## SALADS

**CAPRESE** 16.00  
Fresh tomatoes, Mozzarella, pesto (made with pine kernel), basil leaves with house dressing.



**GREEK** 16.00  
Fresh tomatoes, mixed lettuce, Feta cheese, Kalamata olives, cucumber, mixed sweet peppers and house dressing.



Add Chicken 4.00  
Add Bacon 3.00

**CAESAR** 12.00  
Romaine lettuce, croutons, bacon, anchovy, Parmesan cheese and Caesar dressing.



**CHICKEN CAESAR** 16.00  
Romaine lettuce, chicken, croutons, bacon, anchovy, Parmesan cheese and Caesar dressing.



### Kids Menu

**KIDS BREAKFAST** 10.00  
2 scrambled eggs, berries and 1 French toast.

**KIDS SPAGUETTI** 6.99  
Spaghetti with butter and Parmesan cheese

## LUNCH AND DINNER

**GRILLED SALMON** 23.00  
Fresh Salmon served with 2 sides (French fries, House Salad, White Rice, Sautéed Potatoes, Vegetables) or 1 Side (Carbonara spaghetti)

**GRILLED MEAT (PICANHA)** 19.00  
Fresh Picanha served with 2 sides (French fries, House Salad, White Rice, Sautéed Potatoes, Vegetables) or 1 Side (Carbonara spaghetti)

**GRILLED CHICKEN BREAST** 17.00  
Fresh chicken served with 2 sides (French fries, House Salad, White Rice, Sautéed Potatoes, Vegetables) or 1 Side (Carbonara spaghetti)

**MEAT LASAGNA BONJOUR STYLE** 17.00  
Layered with meat sauce, smoked ham, creamy bechamel and melted cheese on top. Bread as a side.

## FRENCH SPECIALITIES



**LAMB SHANK** 23.00  
Lamb shank with rosemary honey sauce and gratin potatoes.

**BEEF BOURGUIGNON** 23.00  
Stewed Bourguignon with fresh pasta.

**LAMB STEW** 23.00  
Stewed Lamb with vegetables and rice.



TARTINE D'AVOCAT AU SAUMON

**MEDITERRANEO** 17.75  
Serrano ham, Manchego cheese, greens and special sauce made with mayo, shallots, mustard and apple.



**CHICKEN** 16.00  
Grilled chicken breast, tomatoes, red onion, arugula, and special sauce made with mayo, pesto, Dijon mustard and garlic.



**PROVENCE** 16.00  
Prosciutto ham, salami, smoked ham, Swiss cheese, pesto, sun-dried tomato and greens.



**PROSCIUTTO** 16.00  
Prosciutto ham, sun-dried tomato, greens, pesto, Provolone Cheese, olive oil and balsamic vinegar.

**HEALTHY** 16.00  
Roast turkey breast, smoked cheddar, cranberry marmalade, Old Style Mustard and greens.



**HAM AND CHEESE** 12.00  
Smoked ham and cheese slices.



## COMBO SANDWICH & SOUP

**Half Sandwich (Prosciutto, Provence, Healthy or Ham and Cheese) and Small Soup of the day.** 16.00

**QUICHE** 

**LORRAINE** 12.99  
French savory tart filled with egg custard, bacon and ham, baked in a pie crust shell. Melted cheese on top. Served with salad.



**SPINACH** 12.99  
French savory tart filled with egg custard and spinach, baked in a pie crust shell. Melted cheese on top. Served with salad.



**VEGETABLE** 12.99  
French savory tart filled with egg custard, mushroom, tomato, pepper and onion, baked in a pie crust shell. Melted cheese on top. Served with salad.



**VOL AU VENT** 

**TENDERLOIN** 12.99  
Puff pastry basket with tenderloin in stroganoff sauce, mushrooms and cream. Melted cheese on top. Served with salad.



**CHICKEN** 12.99  
Puff pastry basket with Chicken Ragù sauce, mushrooms and cream. Melted cheese on top. Served with salad.



## SOUPS

**ONION** BIG 12.00 SMALL 8.00  
Onion soup (French style) with bread and gratin cheese.



**TOMATO OR PUMPKIN** BIG 8.00 SMALL 6.50  
(upon availability)



**LOBSTER BISQUE** BIG 10.00  
Creamy French soup made with fresh lobster.

