

BRUNCH
MENU

DAILY UNTIL 3PM

NOTICE TO CONSUMER

Consuming raw or Undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let us know of any allergies to take the necessary precautions to serve you, do know we have the following allergens in house and they might come in contact with: Milk, Egg, Fish, Tree nuts, Peanuts, Shellfish, Wheat and Soy

SOUFFLÉ PANCAKES

All orders come with 3 soufflé pancakes served with whipped cream and powder sugar This item is made to order, **please allow 35mins++** might take longer if kitchen is busy

Petit

Soufflé pancakes topped with butter and syrup 14.50

Trinity

Crème brûlée topped soufflé pancakes with caramelized bananas and berries 18.75

Champ de Baies

Soufflé pancakes topped with mixed berries compote and fresh berries 15.75

Reves de Chocolat

Nutella lovers favorite soufflé pancakes topped with nuts, caramel and bananas 16.95

Cheer me up!

Tiramisu style soufflé pancakes topped with mascarpone, cocoa powder and drizzled with espresso syrup 16.95

Heavenly breakfast

Bacon and egg layered soufflé pancakes topped with hollandaise sauce 17.95

LES SOUPS

Soupe Du Jour 8.95 | 6.50 French Onion 9.50 | 7.50

FRESH OYSTERS

1/2 Dozen 22.50 Dozen 42.50

\$3.95 each

\$1.55 each Tues-THurs Bar Menu ONLY 3-6pm

APPETIZERS

Bacon Dates

Dates encapsulated with panko crusted cream cheese, wrapped in crispy bacon, and topped with house apricot marmalade and garnished with pears, mixed greens, vanilla pomegranate dressing, parmesan cheese 15.75

Brie & Fig Tartines

5 slices of French baguette, apricot marmalade melted brie cheese, marinated figs, parmesan cheese 14.95

Carpaccio

Thin raw-beef slices, served with tomato, garlic truffle oil, mushrooms, capers, avocado and topped parmesan cheese 19.75

Charcuterie et Fromage

A trio of artisan chesses, cured meats ,apricot jam, caramelized walnuts, fresh fruit, French baguette 22.50

Coquilles Saint-Jacques

Pan seared scallops served with light cream lemon-garlic white wine sauce and a side of garlic mashed potatoes 27.95

Escargots Au Beurre Persillé

Six escargots served with herbs, maitre d' hotel butter, French baguette 17.25

Moules-frites

Steamed mussels in white wine, garlic, parsley, and fresh tomato over French fries 22.50

Polenta Fondue

Soft corn meal topped with sautéed mushrooms, artichokes, truffle oil, parmesan cheese with a side of French baguette 15.75

Poulpe Grillé

Grilled octopus served with roasted peppers, arugula, balsamic oil 20.25

Steak Tartar

Served raw and cold with egg yolk, capers, cornichons, parsley, dijon mustard and toast points 19.50

Paris Bistro and Creperie D'Amour, Inc. is not responsible for any falls or injuries caused by irresponsible/careless parental supervision. Please prevent your children from climbing chairs, tables or running around the restaurant. Please understand that it is for their own safety. Paris Bistro reserves the right to refuse service. Prices are subject to change at any time without notice and parties of 6 & more will inquire an 18% gratuity. Reservations are only held for 15mins pass their time and we will only seat COMPLETE parties. Please limit dining to an 1 hr 30mins during peak times. a 3% processing fee has been applied to prices, receive a cash discount.

All skillets are topped with two over easy eggs

Poêle a Steak

Diced Fillet mignon with country-fried potatoes, bell peppers, red onions, mushrooms, Bordeaux wine sauce topped with cheddar cheese 23.25

Poêle de Poulet

Roasted diced chicken, mushrooms, onions, spinach, diced potatoes, mornay sauce and gruyere cheese 17.95

Poêle de Ratatouille

Zucchini, yellow squash, tomato, eggplant, topped with goat cheese 17.95

Poêle de Chorizo

Chorizo, diced potatoes, onions, jalapeños, topped with chihuahua cheese 17.95

OMELETTE

(Choice of chocolate or butter croissant)

Legumes Omelette

Mushrooms, spinach and cheddar cheese omelette served with country fired potatoes, petit salad, bacon 18.25

Jambon Omelette

Hham, caramelized onions and cheddar cheese omelette served with country fried potatoes, petit salad, bacon 19.50

EGGS BENEDICT

Served with parmesan country style potatoes

Œuf Royaux

Smoked salmon on an English muffin, avocado slices, fresh dill cream sauce, capers, poached eggs and topped with hollandaise sauce 19.95

Œuf poché à la florentine

English muffin topped with sautéed spinach, poached eggs and hollandaise sauce 12.95

Œuf Bénédicté au prosciutto

Arugula and prosciutto on top of English muffin, with poached eggs and hollandaise sauce 15.95

SPÉCIALITÉS MAISON

French Brunch

A combination of three eggs cooked your way, butter or chocolate croissant, applewood bacon, country fried potatoes, petite salad and a choice of coffee or tea 18.50

Filet & Eggs

4oz filet mignon with bordelaise sauce, three eggs cooked your way served with country-fried potatoes and petit salad 24.50

Parfait trio

A trio of parfaits Greek yogurt, granola, peach, granola blueberries and strawberries, French silk Oreo crust, chocolate mouse whipping cream 13.95

Toast à l'avocat

Choose two out of the three different avocado toast styles. You can mix and match! 15.00

Capri style: mozzarella, tomato, basil, balsamic lemon

Smoke salmon: capers and red onions

Plain Avocado: with a poached egg on top

Les Légumes Quiche

Pie crust baked with zucchini, yellow squash, sundried tomato, mushrooms, spinach, artichokes topped with gruyere cheese served with petit salad and a choice of soup du jour or onion soup 16.50

Pâtes au poulet

Fettuccini pasta, diced chicken, peas, over a garlic white wine Provençal herbs sauce 17.50

Tilapia

Oven roasted tilapia fillet served with light spice tomato sauce, niçoise olives, capers sauteed spinach 18.75

WAFFLES

Canard et gaufres

Dairy braised fried duck leg, served in a waffle topped with liquor orange syrup 18.25

Vive la France

Blueberries, strawberries and whipped cream topped waffle 13.50

Chocolat Bananut

Waffle topped with chocolate chips, bananas and nuts. Drizzled with caramel sauce, syrup and whipped cream 15.50

FRENCH TOAST

Served with country fried potatoes

Grand Toast

Custard brioche topped with bacon, syrup and house apricot marmalade 16.50

French Monsieur

Two open face custard brioche topped with ham and gruyere cheese 13.50

LES SALADS

CHICKEN 6 | AHI TUNA 9 | SALMON 9 | STEAK 10 | SHRIMP 8

Bistro

Romaine lettuce, tomatoes, red onions, cucumber, French baguette, Provençal herbs dressing, parmesan cheese 9.25 / 12.25

Summer In Paris

Mixed greens, strawberries, candied walnuts, red onions, goat cheese, vanilla pomegranate vinaigrette dressing 9.75 / 13.50

Wedge

Iceberg lettuce, tomato, red onions, crumbled blue, cheese, bacon bits, & house blue cheese dressing 13.50

Niçoise

Mixed greens, grape tomatoes, haricot verts, fingerling potatoes, niçoise olives, red onions, soft-boiled egg, lemon-hone 9.65 / 13.95

Caesar

Romaine lettuce tossed with home-made caesar dressing and home-made croutons, topped with parmesan cheese 8.75 / 11.75

Salade Tropicale

Mixed greens, bacon bits, mango, avocado, cucumber, jicama, bell pepper, red cabbage, mango lime vinaigrette 13.95

SANDWICHES

All sandwiches come with frites OR a petite salad

Veg Out

Toasted rustic ciabatta bread with home-made pesto, grilled zucchini, yellow squash, artichokes, spinach, fresh mozzarella cheese, balsamic glaze 14.95

Boeuf Sandwich

Brioche bun, braised beef short ribs, Bordelaise sauce and melted cheese 18.50

Homard Roll

4 oz Chopped lobster meat, chipotle-mayonnaise, sheered lettuce, tomato 27.75

Filet Steak Sliders

A trio of filet mignon sliders spread with maître d' hotel butter 21.75

Club sandwich

Turkey, ham, bacon, lettuce, tomato and mayo on Challah bread, 17.50

Croque Madame

Baked ham and gruyere cheese sandwich served over mornay sauce topped with a fried egg 17.50

Bistro Burger

10 oz burger, caramelized onions, applewood bacon, gruyere cheese, provolone cheese, aioli on a brioche bun 19.95

Les Legumes Burger

100% vegan burger, sliced tomato, lettuce, red onions, vegan cheese 17.50

Tour de France

Toasted rustic ciabatta bread, provolone cheese, diced oven roasted chicken breast, bacon artichokes, spinach, sundried tomatoes, mornay sauce 17.25

Oeuf Sandwich

Croissant or Brioche filled with fried egg and melted brie cheese served with a petit salad and country fried potato 11.50
Add Bacon \$3.95

SAVORY CRÊPES

Fruits de Mer

Sauteed shrimp, calamari, scallops, mushrooms, spinach, and a choice of Mornay sauce or tomato parsley sauce 29.00

Jambon-Fromage

Ham and provolone cheese, served with a petite salad 13.50

Les Légumes

Roasted zucchini, yellow squash, mushrooms, sundried tomatoes, artichokes, spinach, tomato basil sauce, crumble goat cheese 18.25

Crêpe California

Ham, fried egg, avocado, chipotle mayo, caramelized onions, mushrooms, and provolone cheese 18.25

Crêpe au Chorizo

Scrambled eggs, mild chorizo, sour cream, avocado, cheddar cheese, and pico de gallo 17.25

Crêpe Lox

Smoked salmon, dill mayo, capers cucumber, red onion, spinach, and cream cheese 19.25

Mona Lisa

Diced oven roasted chicken breast, bacon, mushrooms, sundried tomatoes, artichokes, spinach, and Mornay sauce 18.25

Boeuf Bourguignon

Slowcooked short ribs, Bordelaise sauce, mushrooms, onion, provolone cheese 20.50

Saucisse Au Lapin

Roasted rabbit sausage, bell peppers, and home-made pesto sauce 18.25

Crepe Lorraine

Ham, spinach caramelized onions over mornay sauce topped with an over easy egg 18.25

SWEET CRÊPES

18" COLOSSAL crêpes served with whipped cream (except citron) and topped with powder sugar.
All crêpes can be made gluten free
ADD GELATO 3.95

Suzette

Peaches flambéed with orange liqueur and caramel 13.99
Pairs well with French vanilla gelato

Crème de la Crème

Whipped custard mascarpone cream, stuffed with bananas and drizzled with caramel sauce 14.50
Pairs well with sea salt caramel gelato

La Citron

Fresh squeezed lemon & lemon slices in a buttery crêpe 10.75
Pairs well with French vanilla gelato

Cannoli

Chocolate chip ricotta impastata stuffed crêpe drizzled with caramel sauce 13.95
Pairs well with pistachio gelato

Monkey & Nuts

Nutella banana stuffed crêpe with figs & caramelized walnuts drizzled with chocolate sauce 15.75
Pairs well with Nutella gelato

Berry & Berry Nice

Whipped berry mascarpone filling, fresh berries, and drizzled with raspberry sauce 15.75
Pairs well with frutta di bosco gelato

Pomme a la mode

Flambéed with orange liqueur, cinnamon sugar, apples and drizzled with caramel sauce 13.95
Pairs well with French vanilla gelato