

BRUNCH
MENU

DAILY UNTIL 3PM

LES SOUPS

Soupe Du Jour 8.00 | 5.50
Baked French Onion 8.95 | 6.50

FRESH OYSTERS

1/2 Dozen 21.99
Dozen 39.99

\$1 each Tues-Thurs Bar Menu ONLY

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 13.95

Brie & Fig Tartines

5 slices of French baguette, apricot marmalade melted brie cheese, marinated figs, parmesan cheese 12.95

Carpaccio

Thin raw-beef slices, served with tomato, garlic truffle oil, mushrooms, capers, avocado and topped parmesan cheese 17.50

Charcuterie et Fromage

A trio of artisan chesses, cured meats ,apricot jam, caramelized walnuts, fresh fruit, French baguette 19.50

Crevettes Au Pernoid

Sautéed shrimp with Pernod (alcohol) sauce and creamy spinach 15.75

Escargots Au Beurre Persillé

Six escargots served with herbs, maitre d' hotel butter, French baguette 14.50

Moules-frites

Steamed mussels in white wine, garlic, parsley, and fresh tomato over French fries 16.50

Polenta Fondue

Soft corn meal, sautéed wild mushrooms, artichokes, truffle oil, parmesan cheese, French baguette 11.95

Poulpe Grillé

Grilled octopus served with roasted peppers, arugula, balsamic oil 17.50

Steak Tartar

Served raw and cold with egg yolk, capers, cornichons, parsley, dijon mustard and toast points 17.50

SKILLETS

Poêle a Steak

Oven diced fillet mignon with country-fried potatoes, bell peppers, red onions, mushrooms, Bordeaux wine sauce topped with cheddar cheese and over easy eggs 22.50

Poêle de Poulet

Roasted diced chicken, mushrooms, onions, spinach, diced potatoes, mornay sauce gruyere cheese topped over medium eggs 16.95

Poêle de Ratatouille

Zucchini, yellow squash, eggplant, tomato, goat cheese topped with over medium egg 16.95

Poêle de Chorizo

Chorizo, diced potatoes, onions, jalapeños, chihuahua cheese topped with over medium eggs 16.95

SPICE IT UP, ADD: CHICKEN 6 | AHI TUNA 9 | SALMON 9 |
STEAK 10 | SHRIMP 8**Bistro Salad**

Romaine lettuce, tomatoes, red onions, cucumber, French baguette, Provencal herbs dressing, parmesan cheese 8.95/ 11.75

Summer In Paris

Mixed greens, strawberries, candied walnuts, red onions, goat cheese, vanilla pomegranate vinaigrette dressing 7.50/10.95

Wedge Salad

Iceberg lettuce, tomato, red onions, bacon bits, crumbled blue cheese, and house blue cheese dressing 11.75

Niçoise

Mixed greens, grape tomatoes, haricot verts, fingerling potatoes, niçoise olives, red onions, soft-boiled egg, lemon-hone 8.50/13.50

Caesar Salad

Romaine lettuce tossed with home-made caesar dressing and home-made croutons, topped with parmesan cheese 7.95/10.95

Salade Tropicale

Mixed greens, bacon bits, mango, avocado, cucumber, jicama, bell pepper, red cabbage, mango lime vinaigrette 12.75

SANDWICHES

All sandwiches come with either 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 13.95

Boeuf Sandwich

Brioche bun, braised beef short ribs, Bordelaise sauce and melted cheese 17.75

Homard Roll

4 oz Chopped lobster meat, chipotle-mayonnaise, sheered lettuce, tomato 26.75

Steak Sliders

A trio of filet mignon sliders spread with maitre d' hotel butter 20.50

Club sandwich

Turkey, ham, bacon, lettuce, tomato and mayo on Challah bread, 16.50

Croque Madame

Baked ham and gruyere cheese sandwich served over mornay sauce topped with a fried egg 16.50

Bistro Burger

10 oz burger, caramelized onions, applewood bacon, aioli, brioche bun 18.95

Les Legumes Burger

100% vegan burger, sliced tomato, lettuce, red onions, vegan cheese 16.75

Tour de France

Toasted rustic ciabatta bread, provolone cheese, diced oven roasted chicken breast, bacon artichokes, spinach, sundried tomatoes, mornay sauce 16.50

Oeuf Sandwich

Croissant or Brioche filled with fried egg and melted brie cheese served with a petit salad and country fried potato 10.95 Add Bacon \$3.75

FREE KIDS
CREPE!!

ASK HOW!

FOLLOW US FOR THE LATEST SPECIALS AND
GIVEAWAY DAYS

BRUNCH

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 17.75

Egg Benedicte

Crispy butter-toasted English muffin served with smoked salmon, avocado slices, fresh dill, capers, poached eggs topped with home-made hollandaise sauce 18.75

Canard et Waffles

Buttermilk braised fried duck leg, served in a waffle topped with bourbon orange syrup 17.50

French Toast

Custard brioche topped with applewood bacon, bourbon maple syrup served with country fried potatoes drizzled with house apricot jam 15.95

Filet & Eggs

4oz filet mignon with bordelaise sauce, three eggs cooked your way served with country-fried potatoes and petit salad 23.50

Tilapia

Oven roasted tilapia fillet served with light spice tomato sauce, niçoise olives, capers sauteed spinach 16.50

Parfaits

A trio of parfaits Greek yogurt, granola, peach, granola blueberries and strawberries, French silk Oreo crust, chocolate mouse whipping cream 13.50

Pâtes au poulet

Fettuccini pasta, diced chicken, peas, over a garlic white wine Provençal herbs sauce 16.50 (Other Pastas Available, Just Ask)

Toast à l'avocat

Choose two out of the three different avocado toast styles
Capri style: mozzarella, tomato, basil, balsamic lemon
Smoke salmon: capers and red onions
Plain Avocado: with a poached egg on top 14.50

French Legumes Omelet

Omelet stuffed with mushrooms and spinach served with country fired potatoes, petit salad, bacon, chocolate, or butter croissant 17.50

French Jambon Omelet

Omelet stuffed with ham, caramelized onions served with country fried potatoes, petit salad, bacon, chocolate, or butter croissant 18.50

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 13.95

SAVORY CREPES

Fruits de Mer

An 18" crepe stuffed with sauteed shrimp, calamari, scallops, mushrooms, spinach, and a choice of Mornay sauce or tomato parsley sauce 27.95

Jambon-Fromage

An 18" crepe stuffed with ham and provolone cheese, served with a petite salad 12.75

Les Légumes

An 18" crepe stuffed with roasted zucchini, yellow squash, mushrooms, sundried tomatoes, artichokes, spinach, tomato basil sauce, crumble goat cheese 17.50

Crêpe California

An 18" crepe stuffed with ham, fried egg, avocado, chipotle mayo, caramelized onions, mushrooms, and provolone cheese 17.50

Crêpe au Chorizo

An 18" crepe stuffed with scrambled eggs, mild chorizo, sour cream, avocado, cheddar cheese, and pico de gallo 16.50

Crêpe Lox

An 18" crepe stuffed with Smoked salmon, dill mayo, capers cucumber, red onion, spinach, and cream cheese 18.50

Mona Lisa

An 18" crepe stuffed with diced oven roasted chicken breast, bacon, mushrooms, sundried tomatoes, artichokes, spinach, and Mornay sauce 17.50

Boeuf Bourguignon

An 18" crepe stuffed with slowcooked short ribs, Bordelaise sauce, mushrooms, onion, provolone cheese 19.50

Saucisse Au Lapin

An 18" crepe stuffed with roasted rabbit sausage, bell peppers, and home-made pesto sauce 17.50

Crêpe Lorraine

An 18" crepe stuffed with ham, spinach caramelized onions over mornay sauce topped with an over easy egg 17.50

SWEET CREPES

ADD GELATO 3.50

Berry & Berry Nice

An 18" crepe stuffed with house berry mascarpone cream cheese fresh berries, and topped with whipped cream raspberry sauce and powdered sugar 9.50

Monkey & Nuts

An 18" crepe stuffed with Nutella, bananas, figs, caramelized walnuts, Chantilly cream, chocolate sauce and powdered sugar 9.50

Suzette

An 18" crepe stuffed with peaches that are flambéed with orange liqueur and topped with whipped cream caramel sauce and powdered sugar 9.50

La Citron

An 18" crepe topped with fresh squeezed lemon, lemon slices and powder sugar 9.50

Cannoli

An 18" crepe stuffed with chocolate chip ricotta impastata chantilly cream. Topped with whipped cream caramel sauce and powdered sugar 9.50

Crème de la Crème

An 18" crepe stuffed with house Bavarian cream custard, bananas, Chantilly cream and topped with whipped cream caramel sauce and powdered sugar 9.50

Pomme a la mode

An 18" crepe stuffed with flambéed cinnamon sugar apples and topped with whipped cream caramel sauce and powdered sugar 9.50

L' ACCOMPAGNEMENT

Fresh Cut Fruit 5.95

Green Beans 6.00

Frites 6.00

Broccoli 6.00

Fingerling Potatoes 6.00

Toast with Jam and Butter 5.50

Asparagus 6.00

Spinach 6.00

Mushrooms 6.00

Soft Polenta 6.00

Garlic Mashed potatoes 6.00

Parmesan Truffle Frites 7.50



CHECK OUT OUR SISTER
RESTAURANT ACROSS FROM
AMC FOR TACOS, TAPAS AND
EMPANADAS



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

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 full parties. Please limit dining to an 1 hr 30mins. Split checks limited to FOUR checks per table