

BRUNCH



BRUNCH

Freshly made Smoothie and Juice 19

Smoothies

Red Blast

strawberries, raspberries, blueberries, lemon

Pineapple Boat

pineapple, banana, coconut milk, lemon juice

Soy Sensation

blueberries, banana, soy milk, agave

Tropi-Kale

kale, pineapple, mango, coconut milk

Hangover Cure

banana, mango, low fat yogurt

Juices

Watermill

apple, carrot, beet, ginger

Lemon Cleanse

apple, carrot, lemon, ginger

Gibson

pineapple, beet, kale, parsley, ginger

Namaste

apple, beet, cucumber, ginger

Sweet Greens

apple, cucumber, kale, celery

Coupe Parfait 20

Fat free Oikos Greek Yogurt, Fresh Fruits and Granola

Tranche cannelle du Père, sirop d'érable et fruits frais 22

French toast, warm maple syrup, whipped cream and fresh fruits

Before placing your order, please inform your server
if a person in your party has a food allergy

Please note that there is no substitution on any dish

SOUPES, SALADES ET APPETIZERS

Bread from Blue Duck Bakery and Butter from Vermont	5

Bisque de homard, rouille, toast de baguette et Gruyère rapé	22
Lobster bisque with sides of rouille dressing Toasted baguette and shredded Gruyère cheese	
Gazpacho comme à Ibiza, pastèque et 0% yaourt Grec	22
Ibiza style gazpacho with fresh Long Island tomatoes (v) Watermelon and 0% Greek yogurt	

Salade de homard à l'estragon frais et Cognac	35
Lobster salad with fresh tarragon, dices of apple, special Cognac dressing (gf)	
Céviche de poulpe à la tomate, citron vert, coriandre et avocat	26
Octopus ceviche with tomatoes, cilantro, lime juice and avocado	
*Tartare de thon, avocat, graines de sésame et pommes paille	38
Tuna tartar with avocado, creamy wasabi dressing, toasted sesame seed Served with shoe string potatoes	
Crabe poêlé, pommes paille et sauce aux poivrons rouge	28/40
Pan-seared soft shell crab with shoe string potatoes and a mild red pepper sauce	
Tarte flambée Alsacienne aux lardons et oignons	26
Thin crust topped with fromage blanc, onions, and bacon	
*Huîtres de la baie de Peconic	P/A
* Peconic bay oysters on the half shell, with mignonette & lemon (gf, v)	

Salade de tomate à la mangue et avocat	24
Organic Heirloom tomato with fresh mango and avocado (gf, v, vg) Topped with lemon juice and virgin olive oil.	
Asperges blanches d'Alsace à la vinaigrette d'échalotte	42
White asparagus from Alsace with a shallot vinaigrette	
Endive et frisée à la Fourme d'Ambert, noix et poire fraîche	28
Vinaigrette au Sherry Endive and frisee salad with Fourme d'Ambert, walnuts and fresh pear (v) Sherry vinaigrette	
* <i>Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-born illness, especially if you have certain medical conditions.</i>	
(v) Vegetarian (vg) vegan (gf) gluten free	

MORE SALADES

- *Salade Niçoise au thon frais 34
*Seared fresh tuna with French string beans, mushrooms, potatoes (v, gf)
Hard boiled eggs, tomatoes, Calamata olives and fresh anchovies

- Salade Caesar 18
Romaine with Caesar dressing, parmesan cheese and croutons (vg, v)

- Salade Caésar au poulet **ORGANIC** grillé ou aux crevettes grillées 25
Caesar salad with grilled **ORGANIC** chicken breast or grilled shrimp (v)

- *Salade frisée aux lardons et oeuf poché 26
* Frisée salad with warm bacon and poached egg (gf)

EGGS

Served with Mesclun and roasted potato with fennel

- Omelette à la Provençale 24
Omelet with ratatouille vegetables (v, gf)

- Omelette aux épinards et fromage de chèvre 24
Omelet with goat cheese & baby spinach (v, gf)

- Omelette du curé d'Obernai 24
Omelet with bacon, caramelized onions, mushrooms and chives (gf)

Available on Fridays Saturdays Sundays and bank holidays

- | |
|---|
| *Oeuf poché bédicte 24
* Poached eggs with canadian bacon, english muffins & hollandaise sauce |
| *Oeuf poché florentine 26
* Poached eggs with baby spinach, english muffins & hollandaise sauce (v) |
| *Oeuf poché au saumon mariné maison 28
* Poached eggs with house cured salmon, toasted brioche & hollandaise sauce (v) |
| *Oeuf poché au homard flambée au Cognac et Tarragon 30
* Poached eggs with fresh lobster flambé with Cognac and tarragon (v)
Served on toasted brioche & hollandaise sauce with frisée salad and shoe string potatoes |

SANDWICHES

- Pain de santé à l'avocat, oeuf poché et quelques graines 28
Seven grain bread toasted with avocado, roasted pistachio, pine nuts and sunflower seeds (v)
Topped with poached eggs, Balsamic reduction, Virgin Olive Oil & a sprinkle of fleur de sel

- Croque Monsieur à la sauce Béchamel et à la truffe ou Croque Madame 28
Toasted brioche bread with ham & melted swiss cheese & Bechamel sauce with Truffle (v)
Croque Madame is topped with an egg sunny side up. Add \$3.00

- Panini au saumon cru, poché et fumé. Aneth et jus de citron 24
Smoked, steamed and raw salmon Panini with Swiss cheese, dill and lemon juice (v)

LES PLATS DE RESISTANCE

Fettuccini à la sauce au basilic, pignons, ail frais et parmesan Fresh Fettuccini with our home made pesto sauce (v, vg)	26
Moules "Poulette", pommes frites Steamed mussels prepared with shallots and white wine and little cream (v, gf) Served with French fries	32
Saumon poché, endives braisées à l'orange. Sauce Tartare *Poached salmon, served with orange braised endives. Tartare dressing (v, gf)	34
Fricassée de homard du Maine, flambée au Cognac. Pommes frites 2 lb Maine lobster fricassée, flambé with Cognac and tarragon. Served with French fries (v, gf)	48
Homard du Maine, poché ou grillé. Pommes frites 2 lb lobster, steamed or broiled. Served with French fries (v, gf)	48
Poulet de ferme green circle ORGANIC rôti, jus aux herbes Ratatouille et mousseline de pommes de terre Roasted green circle certified organic grass fed chicken Served with ratatouille and potato mousseline	36
*Tartare de filet de boeuf Angus , mesclun et pommes frites *Tartar of Angus beef filet cut "à la minute" with tartar dressing, mesclun and French fries	34
*Onglet de boeuf de Paturage grillée, sauce 1/2 glace au Porto Cresson et pomme frite *Grilled Pasture raised hanger steak with sauce 1/2 glace of Port wine (gf) Watercress and French fries	44
Steak haché Americain, pommes frites * Hamburger with lettuce and tomato on brioche bread. Served with French fries Choice of Swiss, American, cheddar cheese and bacon	24
Steak haché Americain "à cheval", pommes frites * Hamburger with lettuce and tomato topped with one egg sunny side up on brioche bread. Choice of Swiss, American, cheddar cheese and bacon. Served with French fries	27
Steak haché "L'Oriental", Brioche au Sésame. Pomme frites * Beef burger with lettuce, sun dried tomato, pickels and a secret Oriental dressing. Served on a Sesame Brioche Bun. Served with French fries	28

GARNITURES \$17.00

Mashed Potatoes - Pommes Frites - Gratin Dauphinois - Cauliflower gratin
Haricots Vert - Steamed spinach - Ratatouille - Kale Salad - Braised endive - Mesclun

LES VEGETARIENS \$30.00

Select up to 4 choices

Mashed Potatoes - Pommes Frites - Gratin Dauphinois - Cauliflower gratin
Haricots Vert - Steamed spinach - Ratatouille - Kale Salad - Braised endive - Mesclun