

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

\* *Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

## SOUPE, SALADES ET APPETIZERS

Bread from Blue Duck Bakery and Butter from Vermont	5
-----	
Bisque de homard, rouille, toast de baguette et Gruyère rapé	20
Lobster bisque with sides of rouille dressing Toasted baguette and shreaded Gruyère cheese	
Soupe à l'oignon gratinée	20
Traditional French onion soup with crouton and Swiss cheese	
-----	
Salade de homard à l'estragon frais et Cognac	34
Lobster salad with fresh tarragon, dices of apple, special Cognac dressing	
Escargots de Bourgogne flambés au Pernod et beurre persillé	20
Snails from Burgondy <i>flambés</i> with Pernod, covered with butter, garlic and parsley	
Brandade de Morue	20
Cod with little potato purée, olive oil, garlic and crème fraiche. Toasted baguette	
Sardines grillées Escabèche	20
Sardines Escabèche, grilled and marinated with raisins Onion confit, carrots and pine nuts	
Tarte flambée Alsacienne aux lardons et oignons	24
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	
-----	
Salade de tomate à la mangue et avocat	24
<b>Organic</b> Heirloom tomato with fresh mango and avocado Topped with lemon juice and virgin olive oil.	
Endive et frisée à la Fourme d'Ambert, noix et poire fraiche	26
Vinaigrette au Sherry	
Endive and frisee salad with Fourme d'Ambert, walnuts and fresh pear Sherry vinaigrette	
Crevettes sautées à l'ail, pommes de terre rôties	30
Ails confites, olives de Calamata	
Sautéed shrimp with roasted potatoes, garlic confit, Calamata olives and mesclun. Served with a tartine of Tapenade	

*\* Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

## MORE SALADES

- \*Salade Niçoise au saumon frais 32  
\*Seared fresh salmon with French string beans, mushrooms, potatoes  
Hard boiled eggs, tomatoes, Calamata olives and fresh anchovies
- Salade Caesar 18  
Romaine with Caesar dressing, parmesan cheese and croutons
- Salade Caésar au poulet **ORGANIC** grillé ou aux crevettes grillées 24  
Caesar salad with grilled **ORGANIC** chicken breast or grilled shrimp
- \*Salade frisée aux lardons et oeuf poché 24  
\* Frisée salad with warm bacon and poached egg

## EGGS

- Served with Mesclun and potato with fennel pollen*
- Omelette à la Provençale 24  
Omelet with ratatouille vegetables
- Omelette aux épinards et fromage de chèvre 24  
Omelet with goat cheese & baby spinach
- Omelette du curé d'Obernai 24  
Omelet with bacon, caramelized onions, mushrooms and chives
- \*Oeuf poché bénédicte 22  
\* Poached eggs with canadian bacon, english muffins & hollandaise sauce
- \*Oeuf poché florentine 24  
\* Poached eggs with baby spinach, english muffins & hollandaise sauce
- \*Oeuf poché au saumon mariné maison 26  
\* Poached eggs with house cured salmon, toasted brioche & hollandaise sauce
- \*Oeuf poché au homard flambée au Cognac et Tarragon 28  
\* Poached eggs with fresh lobster flambé with Cognac and tarragon  
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  
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  
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

*\* Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

## LES PLATS DE RESISTANCE

Fettuccini à la sauce au basilic, pignons, ail frais et parmesan Fresh Fettuccini with our home made pesto sauce	26
Moules "Poulette", pommes frites et mayonnaise Steamed mussels prepared with shallots and white wine and little cream Served with French fries and mayonnaise	32
Saumon poché, endives braisées à l'orange. Sauce Tartare *Poached salmon, served with orange braised endives. Tartare dressing	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	48
Homard du Maine, poché ou grillé. Pommes frites 2 lb lobster, steamed or broiled. Served with French fries.	48
Poulet de ferme <b>ORGANIC</b> rôti, jus à la sauge, ratatouille et purée de pommes de terre Roasted <b>certified organic grass fed</b> chicken, with ratatouille and potato purée	34
*Tartare de filet de boeuf <b>Angus</b> , mesclun et pommes frites *Tartar of <b>Angus</b> beef filet cut "à la minute" with tartar dressing, mesclun and French fries	34
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	26
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 \$16.00

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

## LES VEGETARIENS \$28.00

Select up to 4 choices

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

\* *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.*