

Creamy Spoon by Chef Josette

FRENCH BISTRO

SATURDAY & SUNDAY BRUNCH MENU

9:00 AM - 03:00 PM

Bottomless Mimosa Per Person \$18.00

French Toast brioche toast, syrup and fresh fruit.	11.50
Creme Brulee French Toast brioche toast, syrup and fresh fruit.	13.50
Build Your Own Omelette (choice of 3 items)	13.50
Organic Eggs, green onion, mushroom, tomato, spinach, cheese, bacon, ham, merguez sausage, served with baguette and sautéed potatoes.	
Healthy Omelette Organic eggs whites with spinach, mushrooms and tomato. Served with baguette and sautéed potatoes.	11.50
Moroccan Omelette Organic eggs, onion, tomato, bell pepper, merguez sausage. Served with complimentary baguette and sautéed potatoes.	13.50
Italian Omelette Organic eggs, buffalo mozzarella, tomato and basil. served with baguette and sautéed potatoes.	12.50
Campagnarde Omelette bacon, Swiss cheese and potatoes.	11.50
Eggs Benedict brioche toast, poached eggs and hollandaise sauce. Served with sautéed potatoes and mixed greens.	13.00
Add spinach	
Add ham	2.00
Add salmon	3.00
Croque-Monsieur béchamel, ham, topped with Swiss cheese. Served with mixed greens.	13.00
Croque-Madame béchamel, ham, egg, topped with Swiss cheese. Served with mixed greens.	14.00
Quiche Lorraine ham and cheese served with mixed greens.	12.00
Smoked Salmon salmon, capers, cream cheese, tomato and onion. Served with baguette and green salad.	13.00

Savory Crepes

Served with mixed greens

Ham and Cheese Crepe	12.00
Chicken Crepe mushroom, béchamel sauce.	14.50
La Bretagne Crepe spinach, mushroom and cheese.	12.00
La Provençale Crepe tomato with basil, herbs, olive oil and cheese.	12.00
Add organic egg	1.50

Dessert Crepes

Nutella Crepe	9.50
Strawberries Chantilly Crepe	11.00

*We only use organic eggs and organic greens
We make everything from scratch, and hot dishes may take longer to prepare!*

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SOUP

Served with Fresh Baguette

Soupe Du Jour

Onion Soup served with Croutons and melted cheese.

Without cheese

8.00

9.00 (V)

(Vg)

SALAD

Served with Fresh Baguette

House Salad organic mixed green salad.

Goat Cheese Salad green salad, tomato, onion, egg, croutons and goat cheese.

Nicoise Salad with White Albacore Tuna tuna, egg, capers, tomato, potato, anchovy, green onion, served on mixed greens.

Greek Salad mixed greens, tomatoes, cucumber, red onion, feta cheese and olives.

Tuna Tartar Salad green onion, cucumber, mixed green with blood orange dressing.

5.50 (Vg)

12.00

14.00

10.50 (V)

16.00

SANDWICHES

Served with mixed green salad

All sandwiches made with French authentic baguette, lettuce, tomato, mayo or mustard and onions

Mozzarella Sandwich with tomato, fresh basil, greens and balsamic dressing.

Turkey Sandwich smoked turkey with brie cheese.

Ham & Swiss Cheese Sandwich

Smoked Salmon Sandwich cured salmon, greens and cream cheese.

Merguez Sandwich beef and lamb sausages (house made Merguez sausage).

Chicken Tarragon Sandwich chicken breast, tarragon, green onion, house sauce.

10.00

10.00

9.00

14.00

13.00

12.00

ENTREES

Vegan Burger with fingerling potatoes

CS Burger angus ground beef with fingerling potatoes

Ratatouille Lasagna zucchini, eggplant, cheese, onion and garlic.

Chicken Milanese fresh tomato salsa, fingerling potatoes.

Boeuf Bourguignon marinated with burgundy wine, sautéed with onion, carrots and celery. Served with potatoes.

Roasted Atlantic Salmon vegetables, fingerling potatoes, beurre blanc

12.50 (Vg)

12.50

15.00 (V)

15.00

26.00

21.00

Vg= Vegan

V= Vegetarian

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