

Creamy Spoon by Chef Josette

FRENCH BISTRO

WEEKDAY MENU

Served all day

We only use organic eggs and organic greens

We make everything from scratch, and hot dishes may take longer to prepare!

Served with Fresh Baguette by request

Omelettes served with organic mixed greens and sautéed potatoes

Build Your Own Omelette (choice of 3 items) 13.50

Organic eggs, green onions, mushroom, tomato, spinach, cheese, bacon, black forest ham, merguez sausage, roasted tomato and red pepper sauce.

Healthy Omelette Organic egg whites with spinach, mushrooms, tomato. 13.50

Moroccan Omelette Organic eggs, onions, merguez (housemade sausage) 13.50
roasted tomato and red pepper sauce.

Italian Omelette Organic eggs, buffalo mozzarella, tomato, basil. 13.50

Campagnarde Omelette Organic eggs, bacon, cheese. 13.50

Smoked Salmon Plate cured smoked salmon, capers, cream cheese, tomato, onions on organic mixed greens. 13.50

Breakfast Sandwich scrambled eggs on baguette served with mixed greens and sautéed potatoes (choice of 3 items) green onions, mushroom, tomato, spinach, cheese, bacon, ham. 13.50

Quiches and Croques served with organic mixed greens and sautéed potatoes

Quiche 13.50

Lorraine Black Forest ham and cheese **Spinach** and cheese

Croque-Madame béchamel sauce, Black Forest ham, topped with Swiss cheese and egg. 13.50

Croque-Madame Salmon béchamel sauce, cured smoked salmon, topped with Swiss cheese and egg. 15.50

Petite Filet Mignon & two Eggs (any style) served with sautéed potatoes and organic mixed greens. 18.50

Eggs Benedicts served with mixed greens and sautéed potatoes

Eggs Benedict brioche toast, poached eggs and hollandaise sauce. 13.50

Add spinach 1.00 Add ham 2.00

Add bacon 2.00 Add salmon 3.50

American Eggs Benedict hash brown, ham, bacon, poached eggs and hollandaise sauce. 16.50

Crab Cake Eggs Benedict crab cake, poached eggs and hollandaise sauce. 17.00

French Toast brioche toast, pure maple syrup and fresh berries. 12.50

Crème brûlée French Toast brioche toast, pure maple syrup, fresh berries and crème brûlée 14.50

SAVORY CREPES

Served with organic mixed greens

Chicken Crepe chicken breast, mushroom, béchamel sauce, fresh basil and cheese. 14.50

Ham and Cheese Crepe Black Forest ham and cheese 12.50

La Bretagne Crepe spinach, mushroom and cheese. 12.50

La Provençale Crepe tomato with basil, herbs, olive oil and cheese. 12.50

Add organic egg 1.50

DESSERT CREPES

Nutella Crepe 11.00

Strawberries Chantilly Crepe 11.00

Crêpes au Citron 11.00

All menu items and prices are subject to change