

Creamy Spoon by Chef Josette

FRENCH BISTRO

BRUNCH 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) 14.50

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. 14.50

Moroccan Omelette Organic eggs, onions, merguez (housemade sausage) 14.50
roasted tomato and red pepper sauce.

Italian Omelette Organic eggs, buffalo mozzarella, tomato, basil. 14.50

Campagnarde Omelette Organic eggs, bacon, cheese. 14.50

Smoked Salmon Plate cured smoked salmon, capers, cream cheese, tomato, onions on organic mixed greens. 14.50

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. 14.50

Quiches and Croques served with organic mixed greens and sautéed potatoes

Quiche 14.50

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

Croque-Madame béchamel sauce, Black Forest ham, topped with Swiss cheese and egg. 14.50

Croque-Madame Salmon béchamel sauce, cured smoked salmon, topped with Swiss cheese and egg. 16.50

Petite Filet Mignon & two Eggs (any style) served with sautéed potatoes and organic mixed greens. 19.50

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. 15.50

Ham and Cheese Crepe Black Forest ham and cheese 13.50

La Bretagne Crepe spinach, mushroom and cheese. 13.50

La Provençale Crepe tomato with basil, herbs, olive oil and cheese. 13.50

Add Organic Egg 1.50

DESSERT CREPES

Nutella Crepe 11.50

Strawberries Chantilly Crepe 11.50

Crêpes au Citron 11.50

All menu items and prices are subject to change

APPETIZERS

Served with Fresh Baguette by request

Escargot sautéed in garlic, parsley and butter. 12.00

SOUP

Served with Fresh Baguette by request

Soupe Du Jour 8.00
Onion Soup served with Croutons and melted cheese. 9.00 (Vg)

SALAD

Served with Fresh Baguette by request

Caesar Salad romaine lettuce, parmesan, housemade dressing, croutons 10.50
Add Chicken 3.00 Add Salmon 5.00
Caprese Salad tomato, mozzarella cheese, basil, balsamic vinegar and olive oil. 11.50 (Vg)
Greek Salad mixed greens, tomatoes, cucumber, red onions, feta cheese and olives. 11.50 (Vg)
Add Chicken 3.00 Add Salmon 5.00
Nicoise Salad with White Albacore Tuna tuna, egg, capers, tomato, aricotvert, potato, anchovy, green onions and olives served on mixed greens. 15.50

SANDWICHES

All sandwiches made with authentic French baguette and served with organic mixed green salad

Chicken Tarragon Sandwich chicken breast salad (made with special tarragon house sauce), shoestring chips. 15.00
Smoked Salmon Sandwich cured smoked salmon, cream cheese spread, capers, red onions and tomato. 15.00
Merguez Sandwich beef and lamb sausages (house made Merguez), tomato, mayo, mustard. 15.00
Roast Beef Sandwich garlic basil aioli, caramelized onions in balsamic vinegar and bleu cheese,. 15.00
Pork Tenderloin Sandwich pork tenderloin, crispy Swiss cheese, mayo and dill pickles. 15.00

ENTREES

Vegan Burger onion, mushroom served with sautéed potatoes or French fries and organic mixed greens 15.50 (V)
Creamy Spoon Burger angus ground beef, onion, mushroom served with sautéed potatoes or French fries and organic mixed greens. 15.50
Chicken Milanese fresh tomato salsa, served with sautéed potatoes and organic mixed greens 18.00

PASTAS

Penne With Vodka Sauce penne, tomatoes, shallots, garlic, red pepper, vodka, heavy cream, freshly grated parmesan cheese, plus more for topping. 14.00
Add Chicken 3.00 Add Shrimp 4.00
Lemon Scampi Pasta spaghetti with sautéed shrimp, white wine, garlic, capers, tomato, in creamy lemon sauce. 18.00
Ratatouille Lasagna zucchini, eggplant, cheese, onions and garlic Served with mixed greens salad. 15.00 (Vg)

SIDE ORDERS

Sautéed Potatoes	2.50	Smoked Salmon	3.50	Avocado	2.50	Pommes Frites	3.50
Sautéed Mushroom	2.50	Bacon	3.50	Brie Cheese	2.50	Hash Brown	3.50
Sautéed Spinach	2.50	Merguez	3.50	Berries	3.50	Gelato	3.50

V= Vegan

Vg= Vegetarian

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WINE LIST

SPARKLING WINES & COCKTAIL

	Glass	Bottle
Mimosa	7	-
Mimosa carafe	-	30
Montmartre Brut Sparkling Wine 187 ml	-	8
Montmartre Brut Sparkling Wine Rose	-	20
Montmartre Brut makes a fine aperitif and accompanies a variety of light dishes.		

WHITE WINE

Château D'eau Chardonnay 2016 (Organic)	9	23
Poultry cuisine, wonderful with strong cheese, grilled freshwater fish.		
Domaine des Brosses Sancerre White 2016	-	45
It will complement salmon, red tuna, seafood and mixed salads.		
Vallagarina Pinot Grigio 2016	9	23
It can be an aperitif wine. It matches vegetable starters and delicate soups.		

ROSE WINE

Miradou Cotes de Provence 2016	10	26
Food suggestion: Salads and green vegetables		

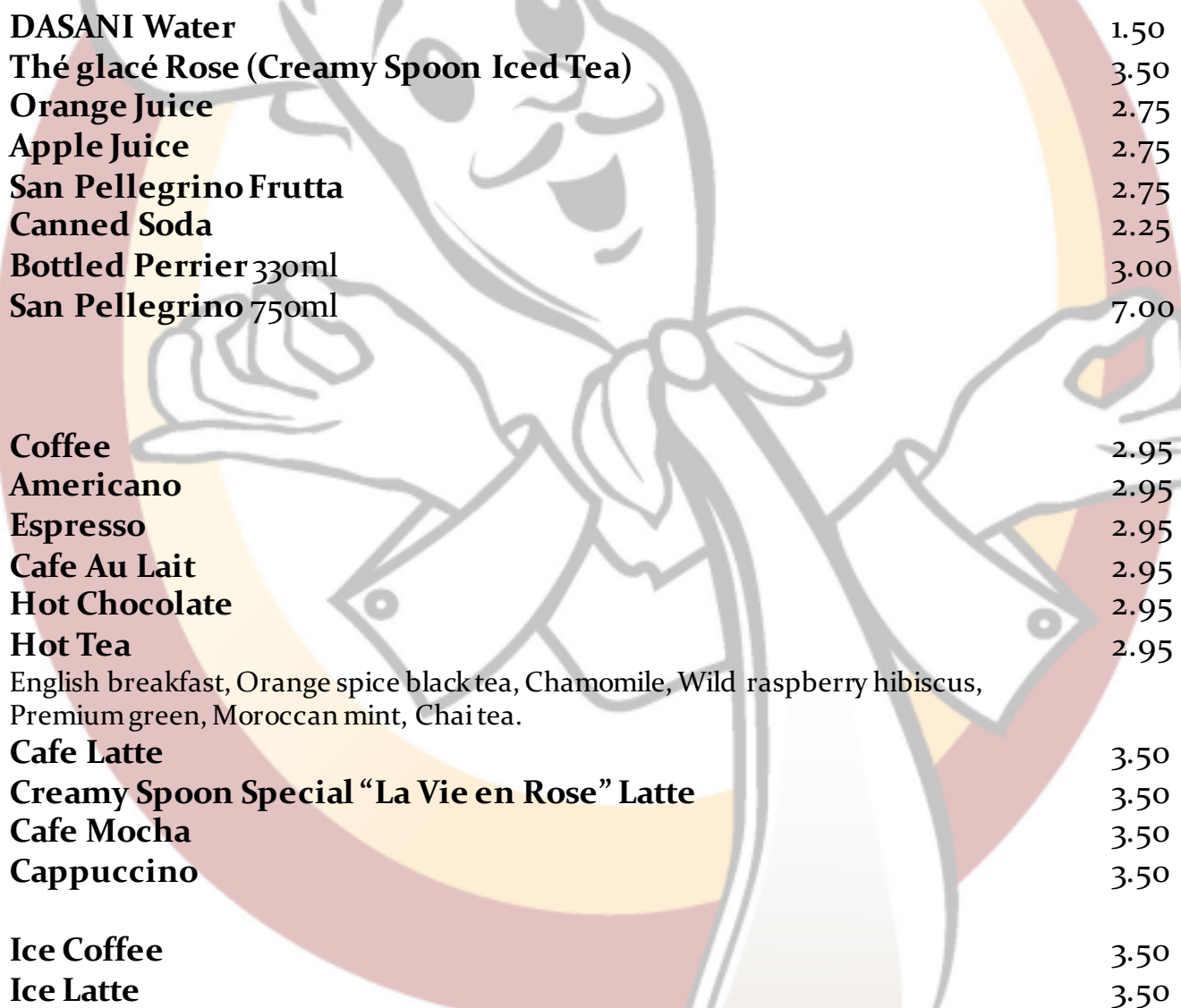
RED WINE

Château Des Tours Brouilly 2015	-	38
Food suggestion: Chicken or turkey.		
Henry Cuvelier Bordeaux Red 2014	-	34
Food suggestion: Beef and venison.		
Côtes du Rhône Les Violettes 2015	-	32
Ideal for all red meat, grilled or in sauce, or testy with roast lamb, prime rib or duck breast.		
Château D'eau Pinot Noir 2015 (Organic)	10	28
BBQ, red meats, cheeses, pizza, grilled vegetables, chocolate.		
Château Du Rouffiac Cahors "Seduction" 2014	-	28
Ideal for beef, lamb, venison and poultry		
Lido Bay Cabernet Sauvignon 2014	-	38
Ideal for beef, lamb, venison and poultry.		

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DRINKS




DASANI Water	1.50
Thé glacé Rose (Creamy Spoon Iced Tea)	3.50
Orange Juice	2.75
Apple Juice	2.75
San Pellegrino Frutta	2.75
Canned Soda	2.25
Bottled Perrier 330ml	3.00
San Pellegrino 750ml	7.00
Coffee	2.95
Americano	2.95
Espresso	2.95
Cafe Au Lait	2.95
Hot Chocolate	2.95
Hot Tea	2.95
English breakfast, Orange spice black tea, Chamomile, Wild raspberry hibiscus, Premium green, Moroccan mint, Chai tea.	
Cafe Latte	3.50
Creamy Spoon Special "La Vie en Rose" Latte	3.50
Cafe Mocha	3.50
Cappuccino	3.50
Ice Coffee	3.50
Ice Latte	3.50

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Kids Menu



Pizza	5.50
Cheese, Pepperoni or Mushroom	
Chicken tenders	5.50
Pommes frites (French Fries)	5.50
Pasta with	5.50
Marinara sauce, Butter or Parmesan cheese	
Fruit salad	4.50
Gelato sundae	3.50

Drinks

Kids Drink	1.25
Orange juice, Apple juice, Milk	

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FRENCH BISTRO

Current Opening Hours

Everyday

9:00 am – 5:00 pm

**OPEN FOR PRIVATE EVENTS
AFTER REGULAR
BUSINESS HOURS
WITH RESERVATIONS
MONDAY TO SATURDAY**