

Creamy Spoon by Chef Josette

FRENCH BISTRO

WEEKEND BRUNCH SPECIAL

9:00 am to 3:00 pm

Breakfast combo items \$25.00 Per Person

**Breakfast combos include one item plus,
a glass of Mimosa or Sangria or Juice and Dessert**

BREAKFAST \$25 per person (choice of 1)

Omelettes served with salad and sautéed potatoes

Build Your Own Omelette (choice of 3 items)

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.

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

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

Quiches and Croques served with salad and sautéed potatoes

Quiche Lorraine Bacon and cheese

Quiche Spinach and cheese

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

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

Eggs Benedicts served with salad and sautéed potatoes

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

Eggs Benedict brioche toast, poached eggs and hollandaise sauce.

Add spinach

Add ham

Add bacon

Add salmon

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

CREPES

Chicken Crepe chicken breast, mushroom, béchamel sauce, fresh basil and cheese, served with salad.

Ham and Cheese Crepe Black Forest ham and cheese, served with salad.

La Bretagne Crepe spinach, mushroom and cheese, served with salad.

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

Nutella Crepe with strawberry & banana

Strawberry Crepe fresh strawberries, whipped cream and strawberry sauce.

DESSERT

Crème brûlée or Chocolate mousse