

# *Creamy Spoon by Chef Josette*

## FRENCH BISTRO

### BRUNCH MENU

Served all day

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

*Omelettes made with organic eggs from a local farm served with salad and sautéed potatoes*

**Build Your Own Omelette** (choice of 3 items) green onions, mushroom, tomatoes, spinach, cheese, bacon, ham, merguez (beef and lamb sausage), Moroccan sauce. **17.95**

**Healthy Omelette** organic egg whites with spinach, mushrooms, tomato and green onions. **17.95**

**French Omelette** very softly scrambled and creamy organic eggs with Boursin cheese and chives. **17.95**

**Greek Omelette** organic eggs, tomatoes, spinach, Kalamata olives, feta cheese and onions. **17.95**

**Italian Omelette** organic eggs, fresh mozzarella, tomato and basil. **17.95**

**Moroccan Omelette** organic eggs, green onions, merguez (beef and lamb sausage) and Moroccan sauce. **17.95**

**Breakfast Sandwich** scrambled organic eggs on baguette served with salad and sautéed potatoes. (choice of 3 items) green onions, mushroom, tomatoes, spinach, cheese, bacon, ham. **17.50**

**Avocado Toast** avocado with extra-virgin olive oil and fresh lemon juice on sourdough bread, tomatoes, feta cheese, red onions, organic egg any style, served with salad. **16.95**

*add cured Nova smoked salmon 2.95*

**Potato Skillet Breakfast** sautéed potatoes, bacon bits, green onions, two organic eggs on top (any style) Moroccan sauce (roasted red bell pepper, roasted tomatoes, roasted onions and Moroccan spices). **17.95**

*add Filet Mignon 25.00      add roasted Salmon 12.00      add Merguez sausage 6.00*

**Smoked Salmon Plate** cured Nova smoked salmon, capers, cream cheese, tomato, croutons, red onions on salad. **17.95**

*Quiches and Croques served with salad and sautéed potatoes*

**Quiche Lorraine** sautéed bacon, organic eggs and cheese, nutmeg, in a pie crust. **16.95**

**Quiche Spinach** sautéed spinach and onions, organic eggs and cheese, nutmeg in a pie crust. **16.95**

**Croque-Madame Salmon** A classic French sandwich made with buttery brioche, cured Nova smoked salmon, Swiss cheese, creamy Béchamel, and topped with organic egg sunny side up **18.50**

**Croque-Madame Ham** A classic French sandwich made with buttery brioche, tender ham, Swiss cheese, creamy Béchamel, and topped with organic egg sunny-side up. **18.50**

**Filet Mignon & two organic Eggs (any style)** served with sautéed potatoes. **35.00**

**Shakshuka w. two organic Eggs (any style)** bell pepper, tomato, onions, garlic, potatoes, harissa, tabil spice mix. **17.50**

*Eggs Benedicts served with salad and sautéed potatoes*

**Eggs Benedict** brioche toast, organic eggs poached and hollandaise sauce. **14.50**

*add spinach 2.50      add ham 3.50      add bacon 3.50      add cured Nova smoked salmon 4.50*

**American Eggs Benedict** hash brown, ham, bacon, poached organic eggs and hollandaise sauce. **18.50**

**Crab Cake Eggs Benedict** brioche toast, crab cake (wild-caught lump and rock crab meat blended with red and green peppers, celery, Dijon mustard, organic eggs and unbleached panko), poached organic eggs and hollandaise sauce. **22.50**

**French Toast avec crème brûlée** brioche toast, fresh berries and crème brûlée. **16.50**

### **SAVORY CREPES**

*Served with salad*

**Chicken Crepe** chicken breast, mushroom, béchamel sauce, green onions, fresh basil and cheese. **17.95**

**Ham and Cheese Crepe** ham, cheese and topped with organic egg sunny-side up. **17.95**

**La Bretagne Crepe** spinach, mushroom, cheese and topped with organic egg sunny-side up. **17.95**

**La Provençale Crepe** tomato with basil, herbs, olive oil, cheese and topped with organic egg sunny-side up. **17.95**

**Smoked Salmon Crepe** cured Nova smoked salmon, homemade sauce, tomatoes, red onions, capers with salad. **17.95**

### **DESSERT CREPES**

**Nutella Crepe** **12.50**      *add strawberry 2.50*      *mixed berries 3.50*

**Strawberry Crepe** fresh strawberries, whipped cream and strawberry sauce. **12.50**

**Lemon Crepe** fresh sliced lemons with caramelized lemon sauce. **12.50**

**Crepe Suzette** fresh sliced oranges with caramelized orange sauce and Grand Marnier. **12.50**

**All menu items and prices are subject to change**

## APPETIZERS

**Escargot** sautéed in garlic, green onions, cilantro, thyme, parsley, butter and herbs de Provence. **19.00**

## SOUP

**Onion Soup** served with Croutons and melted cheese. **12.50** (Vg)

## SALAD

**Caprese Salad** tomato, mozzarella cheese, basil, balsamic vinegar and olive oil. **13.95** (Vg)

**Caesar Salad** romaine lettuce, parmesan, house made dressing, croutons. **13.95**

*add chicken* **8.00**

*add scampi* **9.00**

*add salmon* **12.00**

**Greek Salad** romaine lettuce, tomatoes, red onions, feta cheese and Kalamata olives. **13.95** (Vg)

*add chicken* **8.00**

*add scampi* **9.00**

*add salmon* **12.00**

## SANDWICHES

*All sandwiches made with authentic French baguette and served with salad*

**Tuna Salad Sandwich** white Albacore tuna, green onions, tomato and mayo. **16.95**

**California BLT Sandwich** bacon, lettuce, tomatoes and avocado with Dijon mustard and mayo. **16.95**

**Ham & Swiss Cheese Sandwich** ham, Swiss cheese, tomato, Dijon mustard and mayo. **16.95**

**Mozzarella Sandwich** fresh mozzarella cheese, fresh basil, tomato, virgin olive oil, balsamic vinegar. **16.95**

**Merguez Sandwich** merguez (beef and lamb sausage), tomato, mayo, Dijon mustard. **16.95**

**Chicken Tarragon Sandwich** chicken breast salad (made with special tarragon house sauce), shoestring chips. **16.95**

**California Chicken Sandwich** chicken breast, tomato, avocado, jalapeños, parmesan cheese with house dressing. **16.95**

**Smoked Salmon Sandwich** cured Nova smoked salmon, cream cheese spread, capers, red onions and tomato. **17.95**

**French Dip Au Jus** fresh baguette bread, thinly-sliced beef, caramelized onions, Swiss cheese, melt it all happily together and voilà! You've got yourself a legit French dip served with French fries. **19.50**

**Tuna Melt Sandwich** white Albacore tuna, green onions, tomato, Swiss cheese and mayo on toasted sourdough bread served with salad. **16.95**

## ENTREES

**Vegan Burger** Beyond patty, sautéed onion and mushroom, fresh tomato with vegan mayo served with salad and sautéed potatoes or French fries. **17.50** (V)

**Creamy Spoon Burger** angus ground beef, sautéed onion and mushroom, fresh tomato with house made sauce served with salad and sautéed potatoes or French fries. **18.50**

**Filet Mignon** sautéed potatoes and baby vegetables (chef's choice). **37.00**

**Bœuf Bourguignon** red Burgundy and beef stock, generally flavored with celery, carrots, onions, garlic and garnished with potatoes. **35.00**

**Roasted Salmon** fresh Atlantic salmon with creamy lemon sauce, sautéed potatoes and baby vegetables (chef's choice). **29.00**

## PASTAS

**Beef Stroganoff** fettuccine, Filet Mignon, Paris mushroom, onions, sour cream, light heavy cream in red wine reduction. **30.00**

**Penne With Vodka Sauce** penne, tomatoes, shallots, garlic, vodka cream sauce, parmesan cheese topped with parmesan cheese and basil. **14.00**

*add chicken* **8.00**

*add scampi* **9.00**

*add salmon* **12.00**

**Creamy Pesto Farfalle** sun dried tomatoes, garlic, cream, pesto sauce with roasted pine nuts, topped with parmesan. **14.00**

*add chicken* **8.00**

*add scampi* **9.00**

*add salmon* **12.00**

**Fettuccine Alfredo** fettuccine, Alfredo sauce and parmesan. **14.00**

*add chicken* **8.00**

*add scampi* **9.00**

*add salmon* **12.00**

**Lemon Scampi Pasta** fettuccine with sautéed shrimp, white wine, garlic, capers, tomato, in creamy lemon sauce. **24.50**

## DESSERTS

(Availability of Items may vary)

Crème Brûlée **8.00**

## SIDE ORDERS

|                  |      |               |      |                  |      |                     |      |
|------------------|------|---------------|------|------------------|------|---------------------|------|
| Avocado          | 5.00 | Smoked Salmon | 6.50 | French Fries     | 5.95 | Berries             | 5.95 |
| Sautéed Mushroom | 4.50 | Bacon         | 5.50 | Hash Brown       | 5.50 | Baguette            | 3.50 |
| Sautéed Spinach  | 4.50 | Merguez       | 8.00 | Sautéed Potatoes | 5.50 | Bread, Butter & jam | 6.50 |

V= Vegan

Vg= Vegetarian

All menu items and prices are subject to change

# *Creamy Spoon by Chef Josette*

## FRENCH BISTRO

### WINE & BEER LIST

#### SPARKLING WINES & COCKTAIL

|                                     | Glass | Bottle |
|-------------------------------------|-------|--------|
| Mimosa or sparkling wine            | 9     | -      |
| Mimosa carafe (5 servings)          | -     | 35     |
| Sangria                             | 9     | -      |
| Montmartre Brut Sparkling Wine Rose | 10    | 35     |

Montmartre Brut makes a fine aperitif and accompanies a variety of light dishes.

#### WHITE WINE

|   |   |    |
|---|---|----|
| Château D'eau Chardonnay  | 9 | 26 |
| Poultry cuisine, wonderful with strong cheese, grilled freshwater fish. |   |    |
| Domaine des Brosses Sancerre White                                      | - | 45 |
| It will complement salmon, red tuna, seafood and mixed salads.          |   |    |
| Delle Venezie Pinot Grigio  | - | 26 |
| Delicious as an aperitif or with fish dishes, white meat and cheese.    |   |    |

#### ROSE WINE

|  |   |    |
|--|---|----|
| Le Cengle Cotes de Provence                  | 9 | 26 |
| Food suggestion: Salads and green vegetables |   |    |

#### RED WINE

|  |   |    |
|--|---|----|
| Côtes du Rhône Les Violettes   | - | 32 |
| Ideal for all red meat, grilled or in sauce, or testy with roast lamb, prime rib or duck breast. |   |    |
| Pinot Noir   | 9 | 26 |
| BBQ, red meats, cheeses, pizza, grilled vegetables, chocolate.                                   |   |    |
| Wish Cabernet Sauvignon  | - | 38 |
| Ideal for beef, lamb, venison and poultry.   |   |    |

#### BEER

|               |  |   |
|---------------|--|---|
| Stella Artois |  | 5 |
|---------------|--|---|

All menu items and prices are subject to change

# *Creamy Spoon by Chef Josette*

## FRENCH BISTRO

### DRINKS

*Free refills are only for drip coffee*

|  |      |
|--|------|
| <b>San Pellegrino</b> Sparkling Natural Mineral Water Bergamo-Italy 750ml  | 7.00 |
| <b>Perrier</b> Carbonated Mineral Water Vergeze-France 330ml   | 3.00 |
| <b>Creamy Spoon Special Iced Tea (Orange-Rose)</b>   | 3.50 |
| <b>Orange Juice</b>  | 2.75 |
| <b>Apple Juice</b>   | 2.75 |
| <b>Lemonade</b>  | 2.75 |
| <b>San Pellegrino Frutta</b>   | 2.75 |
| <b>Canned Soda</b>   | 2.75 |
| <b>Coffee</b>  | 3.50 |
| <b>Americano</b>   | 3.50 |
| <b>Espresso</b>  | 3.50 |
| <b>Cafe Au Lait</b>  | 3.50 |
| <b>Hot Chocolate</b>   | 3.50 |
| <b>Hot Tea</b>   | 3.50 |
| English breakfast, Earl Grey, Orange spice black tea, Chamomile, Wild raspberry hibiscus,<br>Premium green, Moroccan mint, Chai tea. |      |
| <b>Cafe Latte</b>  | 4.50 |
| <b>Hawaiian latte</b>  | 4.50 |
| <b>Creamy Spoon Special "La Vie en Rose" Latte</b>   | 4.50 |
| <b>Cafe Mocha</b>  | 4.50 |
| <b>Cappuccino</b>  | 4.50 |
| <b>Chai Latte</b>  | 4.50 |
| <b>Dirty Chai Latte</b>  | 4.50 |
| <b>Cold Brew Coffee</b>  | 4.50 |
| <b>Iced Coffee</b>   | 4.50 |
| <b>Iced Hawaiian Latte</b>   | 4.50 |
| <b>Iced Latte</b>  | 4.50 |
| <b>Iced Mocha</b>  | 4.50 |

All menu items and prices are subject to change

# *Creamy Spoon by Chef Josette*

FRENCH BISTRO

## **Kids Menu**

|  |       |
|--|-------|
| Grilled Cheese Sandwich                                  | 5.50  |
| Chicken Tenders  | 5.50  |
| French Fries   | 5.50  |
| Pasta with   | 5.50  |
| Marinara sauce, Alfredo sauce, Butter or Parmesan cheese |       |
| Nutella Crepe  | 12.50 |
| Mixed Berries  | 5.50  |

All menu items and prices are subject to change