

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. **16.95**

Healthy Omelette organic egg whites with spinach, mushrooms, tomato and green onions. **15.95**

French Omelette very softly scrambled and creamy organic eggs with Boursin cheese and chives. **16.95**

Greek Omelette organic eggs, tomatoes, spinach, Kalamata olives, feta cheese and onions. **16.95**

Italian Omelette organic eggs, fresh mozzarella, tomato and basil. **15.95**

Moroccan Omelette organic eggs, green onions, merguez (beef and lamb sausage) and Moroccan sauce. **16.95**

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. **16.50**

Avocado Toast avocado with extra-virgin olive oil and fresh lemon juice on sourdough bread, tomatoes, feta cheese, cilantro, 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). **14.95**

add Filet Mignon 25.00 add roasted Salmon 12.00 add Merguez sausage 8.00

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. **15.95**

Quiche Spinach sautéed spinach and onions, organic eggs and cheese, nutmeg in a pie crust. **15.95**

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 **17.50**

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. **17.50**

Filet Mignon & two organic Eggs (any style) served with sautéed potatoes. **33.00**

Shakshuka w. two organic Eggs (any style) bell pepper, tomato, onions, garlic, potatoes, harissa, tabil spice mix. **15.50**

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 4.50 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. **18.50**

Ham and Cheese Crepe ham, cheese and topped with organic egg sunny-side up. **17.50**

La Bretagne Crepe spinach, mushroom, cheese and topped with organic egg sunny-side up. **16.50**

La Provençale Crepe tomato with basil, herbs, olive oil, cheese and topped with organic egg sunny-side up. **16.50**

Smoked Salmon Crepe cured Nova smoked salmon, homemade sauce, tomatoes, red onions, capers with salad. **18.50**

DESSERT CREPES

Nutella Crepe **12.50** *add strawberry 2.50* *add raspberry 2.50* *add blueberry 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. **18.00**

SOUP

Onion Soup served with Croutons and melted cheese. **11.50** (Vg)

SALAD

Caprese Salad tomato, mozzarella cheese, basil, balsamic vinegar and olive oil. **13.50** (Vg)

Caesar Salad romaine lettuce, parmesan, house made dressing, croutons. **11.95**

add chicken **8.00**

add scampi **9.00**

add salmon **12.00**

Greek Salad romaine lettuce, tomatoes, red onions, feta cheese and Kalamata olives. **11.95** (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**

Egg Salad Sandwich made with boiled organic eggs, mayo, green onions and tomato. **15.95**

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

Roasted Vegetables Sandwich onions, mushroom, spinach, roasted tomato and herbs de Provence. **15.95** (Vg)

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**

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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**

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 sundried 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**

Fruit Tart **7.00**

Panna Cotta **7.00**

SIDE ORDERS

Avocado **4.50**

Smoked Salmon **6.50**

French Fries **5.95**

Berries **5.95**

Sautéed Mushroom **2.50**

Bacon **5.50**

Hash Brown **4.50**

Baguette **3.50**

Sautéed Spinach **2.50**

Merguez **6.00**

Sautéed Potatoes **4.50**

Bread, Butter & jam **6.50**

V= Vegan

Vg= Vegetarian

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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

Henry Cuvelier Bordeaux Red	-	34
Food suggestion: Beef and venison.		
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.		
Lido Bay Cabernet Sauvignon	-	38
Ideal for beef, lamb, venison and poultry.		

BEER

Stella Artois		5
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DRINKS

Free refills are only for drip coffee

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

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FRENCH BISTRO

Kids Menu

Grilled Cheese Sandwich	5.50
Chicken Tenders	5.50
French Fries	5.50
Pasta with	5.50
Marinara sauce, Butter or Parmesan cheese	
Berries	5.50

Drinks

Kids Drink	2.25
Orange juice, Apple juice, Milk	

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