

# *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. **19.75** (GF)
- Healthy Omelette** organic egg whites with spinach, mushrooms, tomato and green onions. **19.75** (GF)
- French Omelette** very softly scrambled and creamy organic eggs with Boursin cheese and chives. **19.75** (GF)
- Greek Omelette** organic eggs, tomatoes, spinach, Kalamata olives, feta cheese and onions. **19.75**
- Italian Omelette** organic eggs, fresh mozzarella, tomato and basil. **19.75** (GF)
- Moroccan Omelette** organic eggs, green onions, merguez (beef and lamb sausage) and Moroccan sauce. **19.75** (GF)
- 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. **19.95**
- Avocado Toast** avocado with extra-virgin olive oil and fresh lemon juice on sourdough bread, tomatoes, feta cheese, red onions, organic egg (sunny-side up), served with salad. **19.95** add cured Nova smoked salmon **2.95**
- Potato Skillet Breakfast** sautéed potatoes, bacon, green onions, two organic eggs on top (any style) **22.50** (GF)  
add roasted Salmon **12.00** add Merguez sausage **6.00**
- Smoked Salmon Plate** Nova smoked salmon, capers, cream cheese, tomato, red onions on salad with baguette. **19.95**  
*Quiches and Croques served with salad and sautéed potatoes*
- Quiche Lorraine** sautéed bacon and ham, organic eggs and cheese, nutmeg, in a pie crust. **19.50**
- Quiche Spinach** sautéed spinach and onions, organic eggs and cheese, nutmeg in a pie crust. **19.50**
- 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 **19.95**
- 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. **19.95**
- Filet Mignon (6oz) & two organic Eggs (any style)** served with sautéed potatoes. **34.50**
- Shakshuka w. two organic Eggs** bell pepper, tomato, onions, garlic, potatoes, harissa, tabil spice mix. **19.50**  
*Eggs Benedicts served with salad and sautéed potatoes*
- Eggs Benedict** brioche toast, organic eggs poached and hollandaise sauce. **15.50**  
add spinach **3.50** 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. **18.95**
- 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. **23.50**
- California Eggs Benedict** brioche toast, tomato, avocado, organic eggs poached and hollandaise sauce. **19.50**
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- 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. **18.95**
- 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. **16.95**
- La Provençale Crepe** tomato with basil, herbs, olive oil, cheese and topped with organic egg sunny-side up. **16.95**
- Smoked Salmon Crepe** cured Nova smoked salmon, homemade sauce, tomatoes, red onions. **18.95**

### 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**
- Crepe Suzette** fresh sliced oranges with caramelized orange sauce and Grand Marnier. **12.50**
- Ashta Crepe** decadent rose flavored ashta cream with pistachios and drizzled with syrup. **12.50**

V= Vegan

Vg= Vegetarian

GF= Gluten Free

All menu items and prices are subject to change

## APPETIZERS

**Escargot** sautéed in garlic, green onions, cilantro, thyme, parsley, butter and herbs de Provence. **19.50**

**Tuna Tartar** Yellowfin tuna, avocado, cucumber, scallions, cilantro, wonton, wasabi aioli, soy sauce, sweet chili sauce, lemon juice, sesame oil. **22.50**

**Gâteau de Crabe** three crab cakes (wild-caught lump and rock crab meat blended with red and green peppers, celery, Dijon mustard, organic eggs and unbleached panko), crab cakes on top of corn salsa with remoulade sauce. **22.50**

## SOUP

**Onion Soup** served with Croutons and melted cheese. **13.50**

## 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. **17.95**

**California BLT Sandwich** bacon, lettuce, tomatoes and avocado with Dijon mustard and mayo. **17.95**

**Ham & Swiss Cheese Sandwich** ham, Swiss cheese, tomato, Dijon mustard and mayo. **17.95**

**Mozzarella Sandwich** fresh mozzarella cheese, fresh basil, tomato, virgin olive oil, balsamic vinegar. **17.95**

**Merguez Sandwich** merguez (beef and lamb sausage), tomato, mayo, Dijon mustard, pickled cucumber and red onions. **18.95**

**Chicken Tarragon Sandwich** chicken breast salad (made with special tarragon house sauce), shoestring chips. **17.95**

**California Chicken Sandwich** chicken breast, tomato, avocado, jalapeños, parmesan cheese with house dressing. **17.95**

**Smoked Salmon Sandwich** cured Nova smoked salmon, cream cheese spread, capers, red onions and tomato. **18.95**

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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. **20.50**

**Tuna Melt Sandwich** white Albacore tuna, green onions, tomato, Swiss cheese and mayo on toasted sourdough bread served with salad. **17.95**

## ENTREES

**Vegan Burger** Vegan patty, sautéed onion and mushroom, fresh tomato with vegan mayo served with salad and sautéed potatoes or French fries. **20.50 (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. **21.50**

**Filet Mignon (8oz)** sautéed potatoes and baby vegetables (chef's choice). **39.50**

**Bœuf Bourguignon** red Burgundy and beef stock, generally flavored with celery, carrots, onions, garlic and garnished with potatoes. **38.00**

**Roasted Salmon** fresh Atlantic salmon with creamy lemon sauce, sautéed potatoes and baby vegetables (chef's choice). **34.50**

## 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, topped with parmesan cheese and basil. **15.00**

**Creamy Pesto Farfalle** sun dried tomatoes, garlic, cream, pesto sauce with roasted pine nuts, topped with parmesan. **15.00**

**Fettuccine Alfredo** fettuccine, Alfredo sauce and parmesan. **15.00**

**Spaghetti Primavera** spaghetti, roasted garlic, grape tomatoes, spinach, mushrooms, Kalamata olives, virgin olive oil, fresh basil and parmesan. **15.00**

*Add Protein:      chicken 8.00                      scampi 9.00                      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**

**Butter Croissant 3.75**

**Pan de Chocolate 3.75**

## SIDE ORDERS

<b>Avocado</b>	<b>5.50</b>	<b>Smoked Salmon</b>	<b>8.00</b>	<b>French Fries</b>	<b>6.95</b>	<b>Berries</b>	<b>6.50</b>
<b>Sautéed Mushroom</b>	<b>5.50</b>	<b>Bacon</b>	<b>5.50</b>	<b>Hash Brown</b>	<b>5.50</b>	<b>Baguette</b>	<b>4.50</b>
<b>Sautéed Spinach</b>	<b>5.50</b>	<b>Merguez</b>	<b>8.00</b>	<b>Sautéed Potatoes</b>	<b>5.50</b>	<b>Bread, Butter &amp; jam</b>	<b>7.50</b>

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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	11	33
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	-	33
Delicious as an aperitif or with fish dishes, white meat and cheese.		

#### ROSE WINE

Le Cengle Cotes de Provence	11	33
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	11	38
BBQ, red meats, cheeses, pizza, grilled vegetables, chocolate.		
Wish Cabernet Sauvignon	-	38
Ideal for beef, lamb, venison and poultry.		

#### BEER

Stella Artois		5
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## 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	4.25
<b>Creamy Spoon Special Iced Tea (Orange-Rose)</b>	4.50
<b>Orange Juice</b>	4.25
<b>Apple Juice</b>	4.25
<b>Lemonade</b>	4.25
<b>San Pellegrino Frutta</b>	4.25
<b>Canned Soda</b>	4.25
<b>Coffee</b>	5.00
<b>Americano</b>	5.50
<b>Espresso</b>	5.50
<b>Cafe Au Lait</b>	5.00
<b>Hot Chocolate</b>	5.50
<b>Hot Tea</b>	5.00
English breakfast, Earl Grey, Orange spice black tea, Chamomile, Wild raspberry hibiscus, Premium green, Moroccan mint, Chai tea.	
<b>Cafe Latte</b>	5.50
<b>Hawaiian latte</b>	5.50
<b>Creamy Spoon Special "La Vie en Rose" Latte</b>	5.50
<b>Cafe Mocha</b>	5.50
<b>Cappuccino</b>	5.50
<b>Chai Latte</b>	5.50
<b>Dirty Chai Latte</b>	5.50
<b>Cold Brew Coffee</b>	5.50
<b>Iced Coffee</b>	5.50
<b>Iced Hawaiian Latte</b>	5.50
<b>Iced Latte</b>	5.50
<b>Iced Mocha</b>	5.50

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FRENCH BISTRO

## **Kids Menu**

Breakfast Plate	12.50
2 Eggs(any style) ; 1 Hash Brown Pate ; 2 Slices of Bacon	
Grilled Cheese Sandwich	6.50
Chicken Tenders	8.50
French Fries	6.50
Pasta with	9.50
Marinara sauce, Alfredo sauce, Butter or Parmesan cheese	
Nutella Crepe	10.50
Strawberry Crepe	10.50
Mixed Berries	6.50

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