



Brunch

Eggs Benedict *poached eggs, ham, hollandaise sauce* \$13.5

Eggs Norwegian *poached eggs, smoked salmon, hollandaise sauce* \$14.5

Eggs Florentine *poached eggs, spinach, béchamel sauce* \$13.5

Omelettes *three eggs served with mixed organic greens salad*

Norwegian: *smoked salmon, goat cheese, dill, crème fraîche* \$14

Gamine: *merguez sausage, caramelized onions, gruyère, harissa* \$14.5

Paris: *ham and gruyère cheese* \$14

Vegetarian: *spinach, mushroom, goat cheese, caramelized onions* \$13

Egg White Omelette \$12

Oeufs au Plat *two eggs cooked any style, mixed organic greens salad*

Oeufs au plat \$9.5

Oeufs and Merguez sausage \$13.5

Oeufs and Bacon \$12.5

Oeufs Cocottes *poached eggs baked with cream, persillade croutons*

Salmon and goat cheese cocotte \$9.5

Tomato and basil cocotte \$9.5

Prosciutto cocotte \$9.5

French Toast *Pan-seared battered brioche bread, Vermont maple syrup* \$12.5