

— CAFE DU SOLEIL —

BISTRO FRANCAIS

BRUNCH | 9 AM - 4 PM | WE CATER: WWW.VOILACATERERS.COM

LES QUICHES DE MAMAN

(Daily Made Savory Egg And Cream Open Tart, With Organic Mixed Greens)

LORRAINE 14
Classic: Lardons, Gruyère

SOLEIL 16
Roquefort, Mushrooms, Caramelized Shallots

KALE 16
Kale, Cheddar, Applewood Smoked Bacon

VEGGIE 14
Eggplant, Tomato, Zucchini, Onion Confit

LES OEUFs BENEDICTES

(Poached Eggs On Toasted English Muffins, Hollandaise Sauce, Roasted Yukon Potatoes)

CLASSIQUE 16
Canadian Bacon

NORVEGIENNE 19
Scottish Smoked Salmon

AMERICAINE 17
Applewood Smoked Bacon

CALIFORNIENNE 16
Organic Sliced Avocado

LA SOUPLE A L'OIGNON 8
Classic French Onion Soup



LES SALADES GOURMANDES

POULET CURRY 16
Organic Chicken Breast With Curry Mayo, Organic Greens, Cranberries, Roasted Walnuts, Classic Bistro Vinaigrette

NICOISE DU SOLEIL
Yukon Potato Salad, Cherry Tomato, Red Beets, Haricots Vert, Shaved Radishes, Boiled Egg, Black Nicoise Olives, Classic Bistro Vinaigrette
With Albacore Wild Tuna 19
With Fresh Burrata 17

SAUMON FROID, LENTILLES, ARUGULA 21
Cold Poached Atlantic Salmon, Lentils Salad, Baby Arugula, Shaved Radishes, Classic Bistro Vinaigrette

LES EGGS BOWLS

(All Served With A Poached Egg)

A LA RATATOUILLE 14
Baby Arugula, Provencal Vegetables Hachis (With Merguez) 18

AU SAUMON FUME 18
Scottish Smoked Salmon, Lentils Salad

AU CHÈVRE 14
French String Beans Salad, Yukon Potato Salad, Goat Cheese

A LA LYONNAISE 14
Frisée Salad, Applewood Smoked Bacon, Croutons

LES PLATS

BREAKFAST AMERICAIN 16
Applewood Smoked Bacon, Sausages, Two Eggs Any Style, Roasted Yukon Potatoes

OMELETTE PARISIENNE 16
Brie Omelet With Imported French Ham, Organic Mixed Greens

OMELETTE PROVENCALE 14
Ratatouille Omelet, Organic Mixed Greens

CROQUE MADAME 16
Imported French Ham Melted Gruyère Sandwich, Béchamel, Egg Sunny Side Up On The Top, Organic Mixed Greens

BOUDIN BLANC 18
Pan Seared Veal Sausages, Two Eggs Any Style, Roasted Yukon potatoes

PANCAKES AUX FRUITS ROUGES 16
Buttermilk Pancakes, Assorted Berries, Roasted Walnuts, Bananas, Vermont Maple Syrup

LE PAIN PERDU 16
Classic French Toast, Seasonal Fruits, Roasted Walnuts, Banana, Vermont Maple Syrup

CRÊPE FERMÈRE 18
French Crêpe With Organic Chicken Breast, Gruyère, Creamy Champagne
Sauce, Organic Mixed Greens

LES MOULES FRITES

(Prince Edward Island Steamed Mussels,
Served With Garlic French Fries) 19

MARINIÈRE

Garlic, Shallots, Butter, Chablis, Parsley

ROQUEFORT

Garlic, Shallots, Chablis, Roquefort, Chives, Cream

MOUTARDE A L'ANCIENNE

Shallots, Whole Grain Mustard, Applewood Smoked Bacon, Chablis,
Crème Fraiche

LES PLATS

STEAK FRITES ET OEUFS DE VOTRE CHOIX 24

Grilled Prime Skirt Steak, Two Eggs Any Style, Roasted Yukons Potatoes

COQ AU VIN AU REISLING 22

Organic Braised Chicken In A Reisling White Wine Sauce, pearl onion,
Mushrooms, Carrots, Fresh Fettuccine

FETTUCCINE, TOMATES ET BASILIC 17

Fresh Fettuccine, Chunky Tomato, Fresh Garlic, Fresh Basil

LE BURGER DE SAUMON 19

Chopped Atlantic Salmon On Sesame Brioche Bun, Lettuce, Tomato, Tartare
Sauce, Garlic French Fries

LE BURGER MAISON 16

Angus Beef, Burger On Sesame Brioche Bun, Lettuce, Tomato, Red Onion,
Pickle, Garlic French Fries

Add: Blue Cheese, Swiss, Cheddar, Brie, Goat Cheese, Apple-Wood
Smoked Bacon, Mushrooms, Caramelized
Onion, Avocado \$2 each

LES SIDES

APPLEWOOD SMOKED
BACON 6

ROASTED YUKON POTATOES
6

SCOTTISH SMOKED SALMON
9

ORGANIC MIXED GREENS
SALAD 6

BREAKFAST SAUSAGES 5

LENTIL SALAD 5

2 EGGS ANY STYLE 5

RATATOUILLE 6

GARLIC FRENCH FRIES 6



LES COCKTAILS

8

MIMOSA CLASSIC
Champagne, Orange Juice

**MIMOSA
PAMPLEMOUSSE**
Champagne, Grapefruit Juice

BELLINI
Champagne, Peach Nectar

SOLEIL
Tequila, St Germain, Grapefruit
Juice

BLOODY MARY
Vodka, Tomato Juice, Spices

APEROL SPRITZ
Champagne, Aperol, Fizzy
Water

KIR ROYAL
Champagne, Crème De Cassis

KIR BLANC
Sauvignon Blanc, Crème De
Cassis

KIR PARISIEN
St Germain, Champagne

PÉTILLANT
Brut Blanc De Blanc

LES VINS MAISONS
Chardonnay
Pinot Noir
Rosé

LES CAFÉS

REGULAR 3.75

ESPRESSO 3.95

DOUBLE ESPRESSO 5.25

LATTE 4.5

CAPPUCCINO 4.5

TEA 3.5

ICED COFFEE 4.95

ICED LATTE 4.95

ICE TEA 4.25

MACCHIATO 4.50

SIGNATURE CAFÉS

FRENCH VANILLA ICED
LATTE 5.95

CARAMEL ICED
CAPPUCCINO 5.95

HAZELNUT ICED COFFEE
5.95