

— 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

AMERICAIN 16
Applewood Smoked Bacon

CALIFORNIA 16
Organic Sliced Avocado

SOUPLE A L'OIGNON 8
Classic French Onion Soup



LES SALADES GOURMANDES

COBB 19
Diced Chicken, Tomato, Cucumber, Avocado, Applewood Smoked Bacon, Red Peppers, Blue Cheese, Egg, Red Onions

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

LYONNAISE 16
Romaine, Frisee, Applewood Smoked Bacon, Poached Egg, Croutons

LES CRÊPES AU CHAMPAGNE

French Crepes With A Champagne Sauce, Mixed Greens Salad

BRETONNE 18
Smoked Salmon, Creamy Spinach

PARISIENNE 15
Parisien Ham, Gruyere

FERMIERE 16
Chicken Breast, Mushrooms, Fricassee

LES OEUFs

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, SALADE 16
Imported French Ham Melted Gruyère Sandwich, Béchamel, sunny side up egg, Mixed Greens

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

MERGUEZ, RATATOUILLE 16
Pan Seared Spicy Lamb Sausages, Two Eggs Any Style, Ratatouille

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

CREPE AU NUTELLA 14
French crepe, Banana, Nutella, Almonds, vanilla ice cream

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

LES COCKTAILS

8

- MIMOSA CLASSIC
Champagne, Orange Juice
- MIMOSA
PAMPLEMOUSSE
Champagne, Grapefruit Juice
- BELLINI
Champagne, Peach Nectar
- TEQUILA SUNCHINE
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
House White
House Red
House 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

LES MOULES FRITES

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

MARINIÈRE
Garlic, Shallots,
Butter, Chablis,
Parsley

POIREAUX
Leeks, Chablis
Wine, Applewood
Smoked Bacon,
Crème Fraîche

ARRABIATA
Spicy Tomato,
Garlic, Chablis
Wine, Fresh Basil

LES PLATS

BAVETTE, CONFIT D'ECHALOTES ET OEUFS 24
Grass Fed Premium Grilled Skirt Steak With Shallots Confit, Two Eggs Any
Style, Roasted Yukons Potatoes Or French Fries

COQ AU VIN 22
Braised Organic Chicken In A Cabernet Wine Sauce, pearl onions,
Mushrooms, Carrots, Fresh Fettuccine

FETTUCCHINE, TOMATES ET BASILIC 17
Fresh Fettuccine, Chunky Tomato, Fresh Garlic, Fresh Basil

HACHIS PARMENTIER AU FOUR 22
Oven Baked Premium Short Ribs With Mashed Potatoes In A Cabernet
Sauce

LE BURGER MAISON, FRITES 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

LE BURGER DE SAUMON, FRITES 18
Chopped Atlantic Salmon On Sesame Brioche, Lettuce, Tomato, Red Onions,
Pickle, Tartare Sauce, French Fries

BOUDIN NOIR AUX POMMES 16
Homemade Blood Sausages Sautéed With Caramelized Apples, Haricots
Vert, Mashed Potatoes, Balsamic Reduction

FOIE DE VEAU AUX ECHALOTES 18
Pan Seared Calf's Liver, Gratin Dauphinois, Haricots Vert, Cabernet Wine
Shallots Sauce

SIDES

APPLEWOOD SMOKED
BACON 6

ROASTED YUKON
POTATOES 6

SCOTTISH SMOKED
SALMON 9

ORGANIC MIXED GREENS 6

BREAKFAST SAUSAGES 5

MASHED POTATOES 5

GARLIC FRENCH FRIES 5

RATATOUILLE 6