

BRASSERIE
— BC —
CENTRAL

BC BRUNCH FORMULE MENU
11:00 AM TILL 5:00 PM

Includes an Appetizer, Main Course,
Dessert and Unlimited BC Mimosas.

\$ 37.00

APPETIZER

PARFAIT AUX FRUITS
ROUGE

*Sheep's Milk Yogurt, Homemade
Granola and Berries*

SALADE LYONNAISE
*Frisee Lettuce, Soft Poached Egg,
Bacon Lardón, Croutons*

PATÈ CAMPAGNARD
*Country Style Pate,
Cornichon and Dijon Mustard*

FLOCON D'AVOINE
IRLANDAISE
*Steel Cut Irish Oatmeal
with Raisins and Banana*

VELOUTÈ DE POIREAUX
ET POMMES DE TERRE
Leek Potato Vichyssoise

SAUMON FUMÈ ECOSSAIS
*Smoked Salmon, Tomato, Capers
and Crème Fraîche*

MAIN COURSE

BRIOCHE FRENCH TOAST
OR BELGIAN WAFFLE
Seasonal Fresh Fruit – Maple Syrup

CROQUE MONSIEUR
OU CROQUE MADAME
*Warm Ham, Gruyère Cheese, Béchamel.
Topped with a Farm Egg for Madame.*

OEUF FLORENTINE
*Poached Eggs with Ham, Spinach,
Hollandaise Sauce and Toasted Baguette*

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MAIN COURSE

BOUDIN BLANC TRUFFE
*Truffle White Boudin, Apple,
Mashed Potatoes*

QUICHE MAISON
Daily Selection with Bibb Lettuce

OMELETTE AUX
FINES HERBES
*Three Egg Omelette with Potato,
Herbs and Gruyère Cheese*

CUISSE DE CANARD
A L'OEUF MOLLET
*Duck Confit, Salardaise Potato
topped with Soft Boiled Egg*

GALETTE DE SARRASIN AU
JAMBON ET FROMAGE
*Buckwheat Crepes with Ham,
Gruyère Cheese and Béchamel*

ONGLET A L'ECHALOTTE
*Hanger Steak with Shallot Sauce
and French Fries*

DESSERT

CRÊPES SUZETTE
Orange Infused Crepes

MOUSSE AU CHOCOLAT
Bittersweet Chocolate Mousse

PÊCHE MELBA
*Peach, Vanilla Ice cream,
Raspberry Coulis, Chantilly*

ILE FLOTTANTE
*Floating Island with
Vanilla Crème Anglaise*

PAIN PERDU
Bread Pudding

COUPE GLACÉ
Vanilla & Chocolate Ice cream