

BRASSERIE
— BC —

CENTRAL

BC BRUNCH FORMULE MENU

11:00 AM TILL 5:00 PM

(Includes and Appetizer, Main Course
and Dessert and Unlimited BC Mimosas)

\$ 39.00

APPETIZER

PARFAIT AUX FRUITS
ROUGE

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

SALAD LYONNAISE

*Frisee Lettuce, Soft Poached Egg,
Bacon Lardon, Croutons*

PATE CAMPAGNARD

*Country Style Pate,
Cornichon and Mustard*

FLOCON D'AVOINE
IRLANDAISE

*Steel Cut Irish Oatmeal
with Raisins and Banana*

VELOUTÉ DE POIREAUX
ET POMME DE TERRES

Leek Potato Vichyssoise

SAUMON FUME ECOSSAIS

*Smoked Salmon, Tomato, Capers
and Crème Fraiche*

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.*

OEUFS FLORENTINE

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

— **MAIN COURSE** —

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

QUICHE MAISON
Daily Selection with Bibb Lettuce

OMELETTE AUX
FINES HERBES
*Three Eggs Omelette with Potatoes,
Herbs and Gruyere Cheese*

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

SARRASIN CRÊPE DE
JAMBON ET FROMAGE
*Buckwheat Crepes with Ham,
Gruyere 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
Flotting Island Vanilla Anglaise

PAIN PERDUE
Bread Pudding

COUPE GLACÉ
Vanilla & Chocolate Ice cream