

BRASSERIE
— BC —
CENTRAL

EXECUTIVE CHEF
Fabien Micard

GENERAL MANAGER
Raquel Zambrana

BC BRUNCH FORMULE MENU
11:00 am to 5:00pm

Includes an Appetizer, Main Course,
Dessert and Unlimited BC Mimosa.
\$ 45.00 +Tax

— *Appetizers* —

PARFAIT AUX
FRUITS ROUGE
*Sheep's Milk Yogurt, Homemade
Granola and Berries*

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

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

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

VELOUTÉ DE POIREAUX
ET POMMES DE TERRE
Leek Potato Vichyssoise

SAUMON FUMÉ
ECOSSAIS
*Smoked Salmon, Tomato,
Capers and Crème Fraiche*

BRANDADE DE MORUE
*Cod Brandade, Herbs,
Parmesan, Olive Oil*

MOULES MARINIÈRE,
FRITES
*Steamed Mussels in White Wine,
Garlic and Parsley – French Fries*

6 HUITRES
MIGNONETTE
*Blue Point Oysters on the Half Shell –
Red Wine Mignonette*

— *Main Course* —

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

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

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

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

COQ AU VIN LYONNAIS
*Slow Cooked Chicken in Red Wine
with Onions, Mushrooms,
Bacon Lardon*

OMELETTE AUX
FINES HERBES
*Three Egg Omelette with Spinach,
Herbs and Gruyere Cheese*

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

GALETTE DE SARASIN,
AU HOMARD ET EPINARD
*Buckwheat Crepes with
Lobster & Spinach,
Gruyere Cheese and Bechamel*

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

QUICHE MAISON
*Daily Selection with
Bibb Lettuce*

BROCHETTE
DE POISSON
Local Fish Skewered

LES OEUFS MOLLET
BENEDICTE
*Soft Boiled Eggs "Vol Au Vent"
Benedict with Artichoke,
Pork Belly and Hollandaise Sauce*

..... *Desserts*
et Patisserie

POIRE BELLE HELENE
*Vanilla Ice Cream, Poached Pears,
Chocolate Ganache and Chantilly*

ILE FLOTTANTE
*Floating Island with
Vanilla Crème Anglaise*

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

CRÊPES
SUZETTE
Orange Infused Crepes

MOUSSE AU
CHOCOLAT
Bittersweet Chocolate Mousse

COUPE GLACÉ
*Vanilla & Chocolate
Ice Cream*

PAIN PERDU
Bread Pudding