

BRASSERIE BC CENTRAL

BRASSERIE CENTRAL BRUNCH **Includes:** an Appetizer, Main Course
11:30 AM TILL 5:00 PM & Dessert \$ 45.00 + Tax & Gratuity

UNLIMITED BRASSERIE CENTRAL MIMOSAS

Appetizers

MOUSSE DE FOIE DE VOLAILLE
Chicken Liver Mousse,
Condiments, with Toasted
Campagne Bread

SALADE DE BETTERAVES
Beets, Endive, Apples,
French Feta, Shallot Vinaigrette

PATÈ DE CAMPAGNE
Country Style Pate,
Cornichon and Dijon Mustard

ARTICHOKE VINAIGRETTE
Steamed Whole Artichoke
Ravigote Vinaigrette

GNOCCHI A LA PARISIENNE
Spinach and Artichoke Gratinée

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

ESCARGOT DE BOURGOGNE
Wild Burgundy Snail with
Garlic and Parsley

MOULES MARINIÈRE
Steamed Mussels in White Wine,
Garlic and Parsley

6 HUITRES MIGNONETTE
Oysters on the Half Shell
Red Wine Mignonette

Main Course

NIÇOISE SALADE
Tuna, Cucumber, Artichoke,
Haricot Vert, Egg, Tomato, Anchovies
and Potatoes with Mustard Vinaigrette

**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

TRUITE AMANDINE
Pan Roasted Trout with Almond,
Brown Butter and Haricots Vert

BOEUF BOURGUIGNON
Slow Cooked Boneless Short Ribs
in Red Wine Stew with Bacon
Lardon, Mushrooms, Pearl Onions

**OMELETTE AU
JAMBON AND
RATATOUILLE**
Three Egg Omelette with Vegetables,
French Ham and Gruyere Cheese

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

**GALETTE DE POULET ET
CHAMPIGNONS**
Buckwheat Crêpes, Creamy Chicken,
Mushroom, Spinach and Swiss Cheese

**CONTRE FILET
A L'ECHOLETTE**
New York Steak with Shallot
Sauce and French Fries

QUICHE MAISON
Daily Selection with
Bibb Lettuce

LOCAL MAHI MAHI GRILLÉ
Ratatouille and Rice Pilaf

**BC SMOKED SALMON
EGG BENEICTINE**
English Muffin Topped with Smoked
Salmon and Hollandaise Sauce

Desserts et Pâtisserie

CREME CARAMEL
Upside Down Caramel Flan

MOUSSE AU CHOCOLAT
Bittersweet Chocolate Mousse

CRÊPES SUZETTE
Orange Infused Crepes

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

ILE FLOTTANTE
Floating Island with
Vanilla Crème Anglaise

COUPE GLACÉ
Vanilla & Chocolate Ice
Cream or Mango Sorbet

PAIN PERDUE
Bread Pudding,
Caramel and Chantilly