

BRASSERIE BC CENTRAL

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

UNLIMITED BRASSERIE CENTRAL MIMOSAS

Appetizers

PARFAIT AUX
FRUITS ROUGE
*Greek Yogurt, Homemade
Granola and Berries*

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

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

ARTICHOKE VINAIGRETTE
*Steamed Whole Artichoke
Ravigote Vinaigrette*

VELOUTÈ DE POIREAUX
ET POMMES DE TERRE
Leek Potato Vichyssoise

SAUMON FUMÈ
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
*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*

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,
Fresh Ham and Gruyère 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, Lobster Velouté*

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

QUICHE MAISON
*Daily Selection with
Bibb Lettuce*

LOCAL MAHI MAHI GRILLÈ
Harricort Vert - Rice Pilaf

BC FRESH SALMON
EGG BENEDICTINE
*English Muffin Topped with
Seared Salmon, Asparagus and
Lemon Zest Hollandaise*

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