

BRASSERIE BC CENTRAL

BRASSERIE CENTRAL BRUNCH **Includes:** an Appetizer, Main Course
11:00 AM TILL 5:00 PM & Dessert \$ 47.00 + Tax & Gratuity

UNLIMITED BRASSERIE CENTRAL MIMOSAS (2 hours)

Appetizers

SALADE LYONNAISE
Frissee, Soft Poached Egg,
Bacon Lardon, Rustic Crouton

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,
Lettuce, Red Onions,
Crème Fraîche, Capers

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

FILET DE SAUMON GRILLE
Grilled Salmon Filet, Ratatouille,
Olive Oil and Lemon

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
Mediterranean Vegetables,
Ham and Gruyère Cheese

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

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

**CONTRE FILET
SAUCE BEARNAISE**
New York Steak, Potato,
Spinach, Béarnaise Sauce

QUICHE MAISON
Daily Selection with
Bibb Lettuce

LOCAL MAHI MAHI STEAK
Haricot Verts and Rice Pilaf

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

OEUFS FLORENTINE
Poached Eggs with Ham,
Spinach, Hollandaise Sauce

Desserts et Pâtisserie

MOUSSE AU CHOCOLAT
Bittersweet Chocolate Mousse

CRÊPES SUZETTE
Orange Infused Crepes

PAIN PERDU
Bread Pudding with Vanilla

ILE FLOTTANTE
Floating Island with
Vanilla Crème Anglaise

CREME CARAMEL
Upside Down Caramel Flan