

# Fontaine Breakfast & Lunch Menu

## Monday -Friday

<b>Cocktail Starter</b> 8.95
<b>St. Germain</b> <i>Champagne &amp; Elderflower</i> <b>Mimosa</b> <i>Champagne, orange juice</i>
<b>The Ginger Shandy</b> <i>French Sparkling cider, Ginger beer</i>
<b>Bloody Mary a la Fontaine</b> <i>House-made fresh tomato juice, vodka</i>
<b>Normandy Royale</b> <i>French sparkling cider, crème de cassis</i>
<b>Bellini</b> <i>Champagne, Peach schnapps</i>
<b>Americano</b> <i>Compari, sweet vermouth, club soda</i>
<b>Campari Orange</b> <i>Camapri, orange juice</i>
<b>French 75</b> <i>Champagne, gin, fresh lemon juice</i>
<b>Kir Royale</b> <i>Champagne, crème de cassis</i>

<b>Soft Beverages</b>
Cola or Iced Tea 2.95
Bottle water (sparkling) 500ml 4.95
Blenheim “not so hot” Ginger Ale 3.95
Limonata (Italian sparkling) or Orangina 3.5
Milk, Orange Juice, or Cranberry Juice \$3.50
Coffee or Hot Tea 3.95
Espresso 2.50
Cappuccino, Latte, Hot Chai Latte 3.95
Iced Coffee 2.95
Iced Chai Latte or Ice Latte 3.95

<b>Fontaine Breakfast- all day</b>		
<b>Yogurt with Organic Granola, &amp; Fresh fruits</b>	<i>GF, V</i>	8.95
<b>Overnight Oats with Banana, Walnut &amp; maple syrup</b>		9.50
- served with 2% milk or soy milk <i>GF, V, VV</i>		
<b>Continental Breakfast***</b>		12.95
-Two eggs scrambled, Ham, tomatoes, cucumbers & French baguette		
<b>French Toast with Fresh strawberries &amp; maple syrup</b>	<i>V</i>	12.95
<b>Breakfast Cobb Salad ***</b>	<i>-served with French baguette</i>	15.95
-Olive oil fried eggs, avocado, bacon, tomatoes, blue cheese on mixed green		
<b>Steak &amp; Eggs with Chimichurri sauce***</b>		25.95
<b>Quiche of the day</b>	<i>-served with side green salad</i>	11.95
<b>Local Kale &amp; Lentil Salad</b>	<i>GF, V -served with French baguette</i>	12.95
tomatoes, red onions, and Feta cheese with mustard red wine vinaigrette		
<b>Pan- roasted Trout with Rosemary &amp; Lemon***</b>		21.95
Served with baby spinach and tomatoes salad		
<b>Savory Crêpes – (GF-made with 100% Buckwheat flour)</b>		
-Served with side salad tossed in red wine mustard olive oil vinaigrette		
<b>-Add Two Eggs to any Savory crepe 4.95 -</b>		
<b>Alexandrian</b>	-Ham, mushrooms, Swiss cheese with thyme	11.95
<b>Moroccan</b>	- Spinach and feta cheese topped with mint-yogurt sauce <i>V</i>	12.95
<b>Californian***</b>	-2 Eggs scrambled with fresh baby spinach & tomatoes	12.95
<b>Tuscan</b>	- Italian sausage, cannellini beans, red peppers, onions in tomatoe sauce	13.95
<b>Old Towner</b>	- Ham, Sautéed Spinach, and caramelized onions	12.95
<b>Parisian</b>	- Roasted herb chicken, ratatouille with brie cheese	13.95
<b>Farmer’s Market</b>	- Zuchinni, spinach, mushrooms, tomatoes, Feta cheese <i>V</i>	12.95
<b>Norwegian***</b>	-Cold- Smoked salmon, caramelized onions & cream fraîche	15.95
<b>Zenist</b>	- Lentils, spinach, tomatoes simmered in coriander coconut curry sauce <i>V</i>	13.95

<b>Mussels and Frites ***</b>	Sautéed with tomatoes, onions, and white wine	18.95
<b>Pâté</b>	- Duck liver pâté with cornichons, mustard and toast	12.95
<b>Fontaine Salad</b>		14.95
Salad of Baby spinach, Roasted chicken breast, fresh apples, and goat cheese		
<b>Provençal Salad Mixed</b>	Green with Roquefort cheese, walnuts	10.95
-Add Roasted Chicken breast 3		
-Add Duck Liver Pâté or Smoked Salmon*** 7		
<b>Pan-Seared Salmon with spinach &amp; tomato salad</b>		24.95
<b>Sandwich of the day</b>	-served with side green salad	10.95
<b>Soup du jour</b>	<b>Cup</b> 5.95	<b>Bowl</b> 7.95
<b>French Fries</b>	5.95	<b>Side Green Salad</b> 5.95
<b>Fresh Fruits</b>	6.95	<b>Basket of Baguette</b> 3.95

<b>Sweet Crêpes -For GF (Buckwheat, please tell your server)</b>		
<i>-Add a scoop of vanilla ice cream \$3-</i>		
<b>Grand Chocolate</b>	- Duo of Dark chocolate and Praline mousse , & dark chocolate sauce	10.50
<b>Simply Nutella</b>	- Nutella & powered sugar	5.95
<b>Wild Berry</b>	- Fresh strawberries, strawberry ice cream, toasted almonds, & raspberry sauce	8.50
<b>Sundae Afternoon</b>	- Chocolate & vanilla ice cream, banana, walnuts, chocolate sauce, & whipped cream	10.50
<b>Just Peachy</b>	- Caramelized peaches, vanilla ice cream with toasted almonds, & peach brandy	8.50
<b>Bella</b>	- Fresh Strawberries & Nutella	8.95
<b>Sweetest Thing</b>	- Sweet Mascapone Italian cheese cream, dark sour Morello cherries	7.50
<b>Lemon Drop</b>	- Lemon cream dusted with powdered sugar	6.50
<b>Marathon-</b>	- Banana or Fresh Apple, Nutella, and peanut butter and chocolate sauce	8.95

\*\*Maximum of 2 credit cards per table, limit of 2 separate checks. Thank you for your understanding.  
20% gratuity charge applies to party of 5 or more.  
\*\*\*Consuming raw or undercooked meat, seafood, or egg can significantly increase risk to your health