

# FONTAINE

## Caffe & Crêperie

### Old Town Brunch Club

-Served Saturdays and Sundays from 9am-2:30pm-

#### Beverages

Cola or Iced Tea	2.95
Bottle water (sparkling) 500ml	4.95
Blenheim "Not so Hot" Ginger Ale	4.95
Limonata or Orangina	3.95
Milk, Orange or Cranberry Juice	3.50
House-made fresh Tomato Juice	5.95
Coffee or Hot Tea	3.95
Espresso	2.50
Cappuccino, Latte, Hot Chai Latte	3.95
Iced Coffee	2.95
Iced Chai Latte or Iced Latte	3.95

#### Kinder Treat Crêpes

<i>Tea Party</i> – Banana and Chocolate Sauce	7.95
<i>Naptime</i> – Dusted with powdered sugar	5.95
<i>Playtime</i> – Ham and Cheese, made w/ Buckwheat Flour	9.95
<i>Lunch Box</i> – Crepe with Peanut butter and Strawberry Jam	

#### Cocktail Starter

\$8.95

##### Bloody Mary a la Fontaine

House-made tomato juice, vodka

##### The Ginger Shandy

French Sparkling Cider, Ginger beer

##### Normandy Royale

French Sparkling Cider, Crème de Cassis

##### Mimosa

Champagne, Orange Juice

##### St. Germain

Champagne & Elderflower

##### Bellini

Champagne, Peach schnapps

##### Americano

Campari, Sweet Vermouth, Club Soda

##### Campari Orange

Campari, Orange Juice

##### French 75

Champagne, Gin, fresh Lemon Juice

##### Kir Royale

Champagne, crème de cassis

French Fries	5.95
Fresh Fruit	6.95
2 slices of Honey Smoked Ham	2.95
2 slices of Italian Bacon (Pancetta)	3.95
Basket of Locally made French Baguette	3.95

<b>Assorted Artisanal Cheese and Fresh Fruit plate</b>	15.95
- served with a basket of Locally made French Baguette	

<b>Quiche of the day served with side salad</b>	11.95
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<b>Vanilla Brioche French Toast</b>	10.95
- topped with walnuts and served with 100% pure Maple Syrup	
<i>With Banana</i>	12.95
<i>With Fresh Strawberries</i>	14.95

<b>Pan-roasted Trout</b> - with Rosemary and Fresh Lemon	21.95
Served with baby spinach and tomato salad	

<b>Cold-Smoked salmon and two scrambled eggs</b>	16.95
-served with tomato, cucumber, capers, red onions, & French baguette	

<b>Breakfast Bruschetta</b> - served with house side salad	12.95
-Toasted brioche topped with Pancetta (bacon), tomatoes, two eggs fried in olive oil, and drizzled with pesto aioli and balsamic vinegar glaze	

<b>Mixed Greens Salad</b> -	10.95
topped with fresh apples, Roquefort cheese, walnuts tossed with mustard vinaigrette	
- With Chicken	13.95
- With Duck Liver Pate or Cold-Smoked Salmon	17.95

#### Savory Crêpes

Made with 100% buckwheat flour (GF) and served with our made to order house side salad tossed in house made red wine dijon vinaigrette

**Alexandrian**- Ham, Swiss cheese, Sautéed Mushrooms 12.95

**Farmer's Market** - Sautéed Zucchini, Fresh Spinach, Mushrooms, Tomatoes, Feta Cheese with balsamic vinegar glaze 13.95

**Norwegian** - Cold-Smoked Salmon, caramelized onions drizzled with crème fraiche with balsamic vinegar glaze 15.95

**Moroccan** - Spinach and feta cheese topped with mint-yogurt sauce with balsamic vinegar glaze 12.95

**Tuscan** - Italian sausage, tomatoes, cannellini beans, bell peppers, and onions 14.95

**Californian** - 2 Eggs scrambled with fresh baby spinach and tomato 12.95

**Parisienne** - A medley of herb roasted chicken, ratatouille and Brie Cheese 14.95

**Zenist** - Lentils, spinach and tomatoes simmered in a coriander coconut curry sauce 14.95

#### Sweet Crêpes (dusted with powdered sugar)

Made with wheat flour, for GF Buckwheat, please tell your server

**Add a scoop of Vanilla ice cream for \$3.00**

**Just Peachy** - Caramelized peaches, vanilla ice cream topped with toasted almonds and peach brandy 8.50

**Sweetest Thing** - Sweet mascarpone Italian cream cheese with dark Morello cherries marinated in red wine 7.95

**Lemon Drop** - House made lemon curd cream 6.50

**Wild Berry** - Strawberry Ice cream topped with fresh strawberries, toasted almonds and housemade raspberry sauce. 8.50

**Simply Nutella** - Plain and Simple - Nutella 6.25

**Sundae Afternoon** - Chocolate and vanilla ice cream, sliced banana topped with walnuts, housemade chocolate sauce, and whipped cream 10.50

**Bella** - Fresh Strawberries and Nutella 8.95

**Marathon** - Banana, Fresh apples or Both with Nutella, peanut butter, & house made chocolate sauce 8.95

Maximum of 2 credit cards per party, limit of 2 separate checks. Thank you for your understanding. 20% gratuity charge to party of 6 or more.  
 \*\*\*Consuming raw or undercooked meat, seafood, or egg can significantly increase risk to your health\*\*\*