

Cocktail Starter

\$8.95

Ginger Peach Cider Sangria

Bloody Mary a la Fontaine

*House-made fresh 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

Comari, sweet vermouth, club soda

Campari Orange

Camapri, orange juice

French 75

Champagne, gin, fresh lemon juice

Kir Royale

Champagne, crème de cassis

Soft Beverages

Iced Latte \$3.95

Iced Chai Latte \$3.95

Iced Coffee \$2.95

Coffee or Hot Tea \$3.95

Espresso \$2.95

Cappuccino or Latte \$3.95

Hot Chi Latte \$3.95

Hot Chocolate \$4.95

Cola or Iced Tea \$2.95

Blenheim "not so hot"

Ginger Ale \$3.95

Limonata or Orangina \$3.25

Bottle water (sparkling) \$3.95

Milk or Orange Juice \$3.5

Father's Day Brunch Special

\$32.95/per person

-Price is per person-no sharing, thank you-

2 Course Prix-Fixe with a glass of Mimosa (Orange Juice for under 21 years)
Choice of Savory Crêpe, Bruschetta, Tartine, Quiche, Tuna salad, or French toast
& Choice of Sweet Crêpe

1st Course

Crêpes served with side green salad tossed in mustard red wine vinaigrette -
(Savory crêpes are made with 100% Buckwheat flour and we cook with 100% Olive Oil)

Moroccan- savory crêpe

Spinach and feta cheese topped with mint-yogurt sauce

Alexandrian- savory crêpe

Honey-smoked Ham, Swiss cheese, & sautéed mushrooms

***Norwegian- savory crêpe**

Smoked Salmon and caramelized onions with Cream fraîche

Parisienne- savory crêpe

Roasted herb chicken and ratatouille with brie cheese

Tuscan- savory crêpe

Italian sausage, cannellini beans, red bell peppers, onions in tomato sauce

Farmer's Market- savory crêpe

Sauteed Zucchini, fresh baby spinach, mushrooms, tomatoes
topped with Feta cheese

Quiche- Tomatoes with Gruyere cheese

*** Breakfast Bruschetta – Served with side salad**

Toasted brioche topped with Pancetta, two eggs fried in olive oil, and tomatoes
drizzled with pesto aioli

***Cold-Smoked salmon & Avocado Tartine** (French open-faced sandwich)
- topped with tomatoes & crème fraîche-

Curried Chicken & Apple Salad

Vanilla Brioche French toast with Banana, walnut and 100% maple syrup

2nd Course

-Made with wheat flour-

For Buckwheat(GF), please tell the server

Blueberry Pie

Maine blueberry ice cream topped with fresh blueberries & maple syrup

Sweet Dream

Filled with Lavender infused Lemon cream

Suzette

Fresh Peaches and Creme

Bella

Fresh Strawberries and Nutella (chocolate & hazelnut paste)

Sweet Tooth

Crème De Marrons (Sweet Chestnut spread) with Dark Chocolate sauce

Price is per person. No substitution. Menu is subject to change due to availability

**"Kinder Treat Crêpe"- for 8 years and under
Tea Party**

Banana and Chocolate sauce **\$7.95**

Naptime

Dusted with Powdered sugar **\$5.95**

Playtime (made with Buckwheat Flour)

Ham and Cheese **\$8.95**

Lunch Box

Peanut butter and Strawberry jam **\$7.95**

****Maximum of two credit card charges per party, limit of 2 separate checks. 20% gratuity charge applies to party of 6 or more.**

***Consuming raw or undercooked meat, seafood, or egg can significantly increase risk to your health**