

# LE BRUNCH

A 20% service charge will be added to your bill. This charge goes entirely to increasing the wages of our employees to above the current minimum wage for all employees in DC. Tips are not expected, but always appreciated.

## CLASSIC PETIT DÉJEUNER

<b>FRUIT SALAD</b> .....	16
<i>To share. A medley of freshly cut fruits</i>	
<b>CROISSANT AU BEURRE</b> .....	6
<i>Flaky, buttery pastry, fruit jam</i>	
<b>CROISSANT AUX AMANDES</b> .....	8
<i>flaky croissant baked with a layer of almond frangipane topped with sliced almonds (cn, v)</i>	
<b>CINNAMON BUN (v)</b> .....	6
<b>PANCAKES</b> .....	15
<i>Strawberry, maple syrup mascarpone, crumble (v, cn)</i>	
<b>CEDRIC'S BAGUETTE FRENCH TOAST</b> .....	14
<i>orange zest custard (v)</i>	

## HORS D'ŒUVRES

<b>SOUPE À L'OIGNON GRATINÉE</b> .....	16
<i>classic french onion soup - caramelized onion, white wine, gruyere (v)</i>	
<b>LAITUE</b> .....	14
<i>butter lettuce, dijon vinaigrette (gf, V)</i>	
<b>BURRATA</b> .....	18
<i>grilled eggplant purée, confit bell pepper and tomato coulis, capers, olive, basil and crispy potato crumbs, saba (gf,v)</i>	
<b>SALADE D'ENDIVES AU ROQUEFORT</b> .....	15
<i>Belgium endive salad, candied pecan, pear, light blue cheese dressing (gf,cn,v)</i>	
<b>SALADE LYONNAISE</b> .....	17
<i>curly endive, bacon, poached egg, crouton, vinaigrette (df, cp)</i>	
<b>ESCARGOT</b> .....	15
<i>garlic herb butter, baguette.</i>	
<b>CARPACCIO DE THON NIÇOISE</b> .....	21
<i>bluefin tuna, green bean - tomato - olive tartare, crispy potato, capers, anchovy aioli (df, gf)</i>	
<b>POULPE GRILLÉ</b> .....	22
<i>grilled octopus, spicy potato salad, sauce verte and paprika (df, gf)</i>	
<b>PÂTÉ EN CROÛTE</b> .....	17
<i>foie gras, cured pork shoulder, veal sweetbread, pistachios baked in a savory pie crust, (cn,cp)</i>	
<b>FOIE GRAS MOUSSE</b> .....	19
<i>terrine of duck foie gras mousse seasoned with port wine and mild spices, caramelized onion jam and toasted brioche (gf)</i>	
<b>TARTARE DE BŒUF</b> .....	18/29
<i>knife cut raw black angus beef mixed with classic condiments, confit egg yolk; frites (df)</i>	

## LES OEUFS POCHÉS

<b>EGGS BENEDICT</b> .....	21
<i>English muffin, canadian bacon, hollandaise sauce; mixed greens &amp; frites (cp)</i>	
<b>EGG PRINTANIER</b> .....	21
<i>English muffin, spinach, asparagus, sweet peas, gruyere monay sauce, mixed greens &amp; frites (v)</i>	
<b>EGG ROYALE</b> .....	26
<i>Brioche, smoked salmon, hollandaise sauce, mixed greens &amp; frites</i>	

## ENTRÉES

<b>OMELETTE</b> .....	19
<i>gruyere, chives, piperade; frites (gf, v)</i> + parisian ham \$3	
<b>CRÊPES FORESTIÈRE</b> .....	20
<i>classic french crêpes, spinach, sautéed mushrooms, béchamel, gruyère cheese (cp,v)</i> + parisian ham \$3	
<b>CROQUE MADAME</b> .....	19
<i>baked ham &amp; cheese sandwich, bechamel, fried egg; frites (cp)</i>	
<b>QUICHE LORRAINE</b> .....	24
<i>bacon, onion, gruyere; mixed greens &amp; frites (cp)</i>	
<b>QUICHE AUX POIREAUX</b> .....	23
<i>leeks, gruyere; mixed greens &amp; frites (v)</i>	
<b>CHEESEBURGER: LE CLASSIQUE</b> .....	19
<i>double patty, cheddar, lettuce, tomato, onion, pickle, special sauce, sesame bun; French fries</i> + add bacon +\$2	
<b>STEAK &amp; EGGS</b> .....	38
<i>8 oz steak, two sunny side eggs, bacon, red wine bourguignon sauce; frites (gf, cp)</i>	
<b>GNOCCHI À LA PARISIENNE</b> .....	27
<i>carrots and ginger purée, asparagus, sweet green peas, spring onion, oyster mushroom in a charred vegetables demi-glace, crispy kale, pumpkin seeds, parmesan (v)</i> + replace gnocchi with quinoa (gf, V)	
<b>MOULES MARINIÈRE, FRITES</b> .....	29
<i>steamed mussels in a white wine, shallot, garlic &amp; thyme broth; French fries (gf)</i>	
<b>TRUITE AMANDINE</b> .....	32
<i>carolina mountain trout, almonds lemon and parsley butter, roasted green beans (cn)</i>	
<b>POULET RÔTI</b> .....	32
<i>roasted half lightly brined chicken, aged red wine-vinegar &amp; tarragon cream sauce, crushed potato (gf)</i>	
<b>BŒUF BOURGUIGNON</b> .....	38
<i>red wine braised beef paleron, crushed potatoes, mushroom, carrot, bacon, pearl onion (gf, cp)</i>	
<b>CASSOULET</b> .....	44
<i>confit duck leg, cured pork butt, Toulouse sausage, garlic sausage, tarbaix beans (df, gf, cp)</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase risk of food born illness.  
Restaurant does not assume liability for accidental cross contamination

gf - gluten free, df - dairy free, v - vegetarian, V - vegan, cn - contains nuts, cp - contains pork