

Brasserie 23

brunch

brunch

LÉGER

Croissant 12
Traditionally Prepared Individual Croissant

ENTRÉES

L'Essentiel * 14
Toulouse Style Sausage or Local Bacon,
Two Eggs to your liking, Lyonnaise Potatoes,
Sautéed Onions, Toast

Croque Madame 22
Local Ham and Gruyère Cheese with a Flavorful
Béchamel Sauce, Fried Egg. Served with a Petite
Frisée Salade

Quiche Lorraine 21
Crisp Local Bacon, Caramelized Onions,
Gruyère Cheese in a Flaky Pastry.
Served with a Petite Salade

Brasserie Omelette ^{GF+V} 17
Asparagus, Baby Kale, Tarragon and Whipped Feta
Cheese served with a Petite Frisée Salade.
Add House Smoked Salmon to your Omelette +4

Short Rib Benedict * 21
Wine Braised Short Ribs, Savory Waffle, Poached
Eggs, Hollandaise Sauce, Lyonnaise Potatoes,
Sautéed Onions

Tortilla de Patatas * V 19
A Traditional Spanish Omelet, accompanied by a
Petite Frisée Salade

v = vegetarian gf = gluten-free
we underlined our favorites!

SUCRÉ

Lemon Ricotta French Toast 15
Lemon Ricotta Stuffed, Berry Compote,
Fresh Berries

The Grand Bébé ^V 15
A Classic Dutch Baby Pancake accompanied by a
Mixed Berry Compote

Sweet Crêpes ^V 15
Warmed with Pan Roasted Pears,
Walnuts, Dried Fruits, Honey

CAFÉ

ADDITIONAL SHOT OF ESPRESSO +2

Cappuccino 6
Illy Espresso with Steamed Whole Milk and Foam

Café Illy 4
Cup of Freshly Brewed Illy Coffee

Rose Latté 6
Rose Water Infused Illy Espresso with
Steamed Whole Milk

Lavender Latté 7
Lavender and Honey Infused Illy Espresso
with Steamed Whole Milk

Café Espresso 5
Shot of Illy Espresso

Americano 5
Illy Espresso with Hot Water

Latté 7
Illy Espresso with Steamed Whole Milk

Chocolate-Chambord Latté 7
A Marriage of Dutch Cocoa and Chambord with
Illy Espresso and Steamed Whole Milk

* Items are served raw, or undercooked, or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.