

Marché

BRUNCH MENU \$35

Choice of beverage and pastry basket included

CAESAR CLASSIC

romaine/parmesan/spicy croûtons *V*

YELLOWFIN TUNA NIÇOISE

green beans/potatoes/hard-boiled eggs/anchovy *DF*

EGGS BENEDICT

English muffin/poached cage free eggs/Hollandaise sauce
choice of smoked salmon or Canadian bacon

TRADITIONNAL OMELETTE

cage free eggs/slow cooked ham/Comté cheese

FRENCH TOAST

orange blossom brioche/almond crust/berries

CROQUE MONSIEUR OR MADAME (\$1.50 supplement)

smoked ham/Comté cheese/fried egg

EGG WHITE FRITTATA

sauteed mushrooms/red peppers/wasabi spinach

TEXAS AKAUSHI CHEESEBURGER 6oz

fresh tomato/caramelized onions/Vermont cheddar cheese

MARINATED HANGER STEAK (\$5 supplement)

pepper sauce/French fries/baby gem lettuce

BRUNCH BEVERAGES

Your choice of non-alcoholic or alcoholic beverages

LA COLOMBE COFFEE

MARIAGE FRERES TEA

ICE TEA

MIMOSA

BELLINI

BLOODY MARY

Our menu is designed to accommodate dietary preferences.

A \$5 charge per guests will be added for split dish. 18% gratuity will be added for parties of 6 or more

V: VEGETARIAN

VG VEGAN

GF: GLUTEN FREE

DF: DAIRY FREE