

Brunch Menu

Les Kirs du Brunch 14

Mimosa – Bellini – Royal – Elderflower – Bubbly Lillet –Ginger Fizz –Spring Rosé

Les Plats

Omelette au Choix 15 - \$1 / Xtra topping

Three eggs omelette with one topping, served with French Fries and mesclun salad
Mushrooms / Gruyere / Onions / Oven-Dried Tomatoes / Bacon / Ham

Oeufs Lepic 19

Poached egg with ham, tomato & white wine cheese sauce
& Poached egg with crab meat & spinach, herb sauce on English muffins

Salade Niçoise 18

Mixed salad with tuna fish, green beans, boiled potato, anchovies and petites olives

Huitres frites 14

Fried oysters, organic mixed salad & cocktail sauce

Croque Monsieur or Madame 16

Parisian ham, Gruyère béchamel & petite salade

Tartare de saumon 14

Salmon tartar with fresh dill, extra virgin olive oil and lemon juice

Crevettes à la polenta 22

Shrimp, garlic tomato sauce and Ticino polenta

Merguez grillées, pommes sautées 28

Grilled spicy lamb sausage, mixed organic salad & pommes sautées

La grande salade de volaille tiède 25

Warm organic chicken salad with poached egg, wild mushrooms and balsamic vinegar

Steak grillé à cheval, pommes frites 35

Steak and egg with French Fries

Assiette de fromage 20

Cheese plate with apple, walnut & quince compote

Pain Perdu à la mode 13

French toast served with chocolate sauce (*à la mode* +\$3)

Salade de fruits frais 14 With Greek Yogurt 18

Fresh fruit salad with fresh mint

Sides 12

French fries, crispy bacon or sauteed spinach

Brunch menu available Saturday & Sunday, 11am to 2:30pm - Regular menu also available

Jean Baptiste Massala, Chef de Cuisine

BISTROT LEPIC
&
WINE BAR

BRUNCH MENU

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Regular menu also available