



BRUNCH MENU

(Available Saturday and Sunday only)

Saumon tartare

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

Or

Salade Bistrot Lepic

Mixed baby green salad

Or

Huitres frites

Fried oysters, organic mixed salad & cocktail sauce

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Duo d'Oeufs Lepic

Poached egg with tomato & white wine cheese sauce on English muffin

Poached egg with crab meat & spinach, herb sauce on English muffin

Or

Steak grillé à cheval, pommes frites

Steak and egg with hand cut French Fries

Or

Truite meunière amandine

Pan seared rainbow trout, roasted almonds, sauteed spinach & pomme purée

Or

Salade Niçoise

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

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Tarte au chocolat

Chocolate Tart served warm with crème Anglaise

Or

Crème Brulée

\$45.00 per person

Please Add a 20% Service Charge and 10% Sales Taxes.



MENU #1

Salade Bistrot Lepic

Mixed baby green salad

Or

Soupe du Jour

Or

Pied de cochon

Crusty boneless pig's feet, onion Dijon mustard sauce

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Salade aux fruits de mer

Spring garden salad with grilled salmon, trout and shrimp

Or

Truite meunière amandine

Pan seared rainbow trout, roasted almonds, sauteed spinach & pomme purée

Or

Médallions de boeuf poêlés

Beef medallions with creamy polenta, seasonal vegetables

Wild mushroom rosemary jus

Or

Risotto végétarien

Vegetarian mushroom risotto with Parmesan cheese

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Assiette de Fromages affinés (add \$10.00)

Cheese Plate served with French Country Bread

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Choice of desserts

\$62 per person

Please Add a 20% Service Charge and 10% Sales Taxes.



MENU #2

Saumon tartare

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

Or

Fricassée de Champignons

Wild mushroom sauteed with olive oil and butter

Or

Escargots au beurre d'ail

Snails baked in garlic butter

Or

Salade Bistrot Lepic

Mixed baby green salad

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Médailles de boeuf poêlés

Beef medallions with creamy polenta, seasonal vegetables

Wild mushroom rosemary jus

Or

Paillasson de saumon

Salmon in potato crust, butternut squash sauce

Or

Poulet fermier au curry

Free range organic chicken with curry, coconut milk lemongrass & saffron Basmati rice

Or

Risotto végétarien

Vegetarian mushroom risotto with Parmesan cheese

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Assiette de Fromages affinés (add \$10.00)

Cheese Plate served with French Country Bread

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Choice of desserts

\$72.00 per person

Please Add a 20% Service Charge and 10% Sales Taxes.



MENU #3

Foie gras de canard poêlé

Seared duck foie gras served with seasonal aspic & Port wine

Or

Saumon tartare

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

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Salade Bistrot Lepic

Mixed baby green salad

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Joues de Veau Braisées

Braised veal cheeks, Orechiette pasta, basil and truffle oil

Or

Médallions de boeuf poêlés

Beef medallions with creamy polenta, seasonal vegetables

Wild mushroom rosemary jus

Or

Truite meunière amandine

Pan seared rainbow trout, roasted almonds, sauteed spinach & pomme purée

Or

Coquilles Saint-Jacques poêlées

Sautéed sea scallops with esfelette on ginger broccoli mousse and lemon oil

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Assiette de Fromages affinés (Add \$10.00)

Cheese Plate served with French Country Bread

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Choice of Desserts

\$99.00 per person

Please Add a 20% Service Charge and 10% Sales Taxes.