



COCKTAILS

LILLET SPRITZ 11.
lillet rosé, sparkling wine, orange, mint

MOROCCAN BLOODY 12.
absolut peppar vodka, cumin, fennel, cardamom, harissa

LE PAMPLEMOUSSE 14.
grapefruit vodka, elderflower, campari, citrus, salted rim

BELLINI MARTINI 13.
fris vodka, peach, sparkling wine

LE JARDIN PROVENÇAL 14.
gordon's gin, cucumber, herbs de provence, lemon

SAINT TROPEZ 14.
flor de caña rums, mint, lime, passionfruit foam

JALAPEÑO MARGARITA 14.
tanteo tequila & lime

ESPRESSO MARTINI 14.
stoli vanilla vodka, kahlua, shot of espresso

ROSÉ SANGRIA 10.
provence rosé, croft pink port, citrus, berries

CHAMPAGNE COCKTAILS 10. each

Lychee - Lime Mimosa

Classic Mimosa Passion Mimosa

Pomegranate Mimosa Kir Royale Bellini

BEVERAGES

ORANGE JUICE 5.50.

AMERICAN COFFEE 4. CAFE AU LAIT BOWL 5.75

cappuccino 5 double cappuccino 6.

espresso 3.75 double espresso 5.

hot chocolate 5. cold brewed iced coffee 4.50

STEVEN SMITH'S TEA SACHETS 4.25

BRAHMINS CHOICE BREAKFAST LORD BERGAMONT EARL GREY

BUNGALOW DARJEELING JASMINE SILVER TIP GREEN WHITE PETAL

RED RODIBOS MEADOW GOLDEN CHAMOMILE

BIG HIBISCUS PEPPERMINT LEAVES

FRESH BREWED LOOSE TEA 6.

ASSAM (black) BAI MU DAN (green) Tai KWAN YIN (oolong)

BRUNCH

CROISSANT 4. NUTELLA CROISSANT 5.
TOASTED BAGEL cream cheese 6. GRANOLA berries & yogurt 8.
FRESH FRUIT SALAD 8.

STARTERS

FAVA BEAN HUMMUS tapenade, favas & house made taboon bread 10.

GRILLED ASPARAGUS hard cooked eggs, capers & olive oil 11.

HEIRLOOM TOMATO braised bacon, goat cheese, baby lettuce
& grilled sourdough 12.

KALE SALAD avocado, cucumber, tomatoes,
garlic vinaigrette 11.

SUMMER SALAD ripe peaches, endive, roquefort cheese,
frisee & arugula 12.

BURGUNDY SNAILS toasted bread crumbs 11.

CLASSIC FRENCH ONION SOUP 12. SOUP DU JOUR 10.

BRUNCH SPECIALTIES

ASPARAGUS & GOAT CHEESE OMELETTE 16.

OMELETTE AMERICAINE tillamook cheddar, cure 81 ham 17.

HEALTHY FRITTATA

egg whites, roasted peppers, spinach, leeks, pesto 16.

MOROCCAN SHAKSHUKA*

3 eggs baked in tomato sauce with ratatouille & basil ricotta 17.

SHORT RIB POLENTA*

creamy polenta, short ribs, red wine, 2 sunnyside up eggs 18.

CRAB & EGGS

eggs scrambled with jumbo lump crab, cream cheese,
scallions, chives, grilled baguette 19.

MUSHROOM PAIN PERDU*

parmesan french toast, mushroom ragout, 2 sunnyside up eggs 17.

MERGUEZ SAUSAGE & EGG SCRAMBLE

tomatoes, onions, sour cream 16.

EGGS BENEDICT OR COPENHAGEN*

canadian bacon or smoked salmon, hollandaise sauce 18.

BRICCHE FRENCH TOAST

maple - banana butter, candies cashews 14.

MULTI GRAIN WAFFLE

strawberries, whipped cream, maple syrup 13.

SANDWICHES

CHARRED AVOCADO TOAST 15.
roasted tomatoes, pickled mushrooms, chervil

CROQUE MADAME* 16.
smoked ham, gruyere & 1 fried egg on country white

SMOKED SALMON BAGEL 17.
cream cheese, sliced tomatoes, red onion

MARSEILLE BURGER* 19.
aged custom ground beef, raclette, burgundy onions,
rosemary aioli, brioche roll

SEAFOOD BURGER 19.
salmon, shrimp & scallops with moroccan spices,
roasted peppers, rouille, brioche roll

SALADS

MEDITERRANEAN CHICKEN 19.
tomatoes, cucumbers, peppers, onions, olives, pita croutons,
feta cheese, yogurt sauce, lemon vinaigrette

TUNA STEAK NICOISE* 23.

tomatoes, potatoes, summer beans,
peppers, fennel, olives, eggs

JUMBO LUMP CRAB 24.

tomatoes, endives, asparagus, mustard vinaigrette, hazelnuts

GRILLED SHRIMP 21.

bibb lettuce, avocado, jalapeno, tomatoes

LA GRILLADE

CHICKEN PAILLARD 21.

arugula salad with shaved parmesan,
pickled red onions, extra virgin olive oil

STEAK FRITES* 26.

angus hanger steak with bearnaise, fries

SIDES

APPLE SMOKED BACON OR CANADIAN BACON 5.

GRILLED SPICY LAMB SAUSAGE 5.

HOMEFRIES with peppers & salsa verde 4.

POMMES FRITES 5. TOASTED BAGEL 4.

*Consuming raw or undercooked meat, fish, shellfish or eggs
increases the risk of foodborne illness