BRASSERIE LUNDI

BREAKFAST
Monday - Friday 8am-11am

LUNCH
Monday - Friday 11am - 3pm

DINNER
Sunday - Thursday 5pm - 10pm
Friday & Saturday 5pm - 11pm

BRUNCH
Saturday - Sunday 11am - 3pm

Patisserie

CROISSANT CLASSIQUE
6.5

ALMOND CROISSANT
8

PAIN AU CHOCOLAT
6.50

ASSORTED MUFFINS
Banana or Raisin
6.50

OYSTERS ON
THE HALF SHELL • MP
Pink peppercorn mignonette, cucumber, lemon

HORS D'OEUVRES

YOGURT PARFAIT 14
Granola, fresh and dry fruit, local honey

GARDEN SALAD 12
Fines herbs, radish, sherry vinaigrette

FRISEE SALAD 17
Bacon lardon, poached egg, crouton, bacon vinaigrette

CHICKEN WALDORF SALAD 19
Apple, grape, celery, butter lettuce, lemon aioli, walnut

SOUPE A L'OIGNON 21
Caramelized onion, beef jus, comte cheese, crusty sourdough

ENTRÉES

FRENCH OMELETTE 20
Boursin cheese, petite salade

AVOCADO TOAST 15
Poached egg, radish, arugula, parmesan

TWO EGGS 18
Any style, lyonnaise potatoes, petite salade, toast

EGGS BENEDICT 25
Jambon de Paris, hollandaise

EGGS NORWEGIAN 27
Smoked salmon, capers, dill, hollandaise

RICOTTA PANCAKES 18
Fruit compote, maple syrup, cinnamon chantilly

FRENCH TOAST 17
Fruit compote, whipped creme fraiche, almond crumble

B.E.C. SANDWICH 16
Sourdough, bacon, egg, raclette, aioli

CROQUE MADAME 25
Brioche, jambon de paris, gruyere, sunny side egg

BURGER LUNDI 29
Dry age blend, pickled red onion, lettuce, tomato, raclette, sauce mystère, pommes frites

STEAK FRITES 38
7 oz NY Strip, sauce cafe de paris, pommes frites

LES ACCOMPAGNEMENTS

TOAST sourdough, multigrain, gluten free	5	**SMOKED SALMON**	12
CHICKEN SAUSAGE	7	**POMMES FRITES**	10
LYONNAISE POTATOES	7	**AVOCADO**	7
BACON	7	**GREEN SALAD**	7

Les Boissons

HOT BEVERAGES

ESPRESSO • 4

DOUBLE ESPRESSO • 4.50

CAFÉ AMÉRICAIN • 5.00

DRIP COFFEE • 4.50

CAPPUCCINO • 6.50

CAFFE LATTE • 6.50

CHOCOLAT CHAUD • 6.50

HOT TEAS • 5.75
Earl Grey, English Breakfast, Jardin Bleu, Chamomille, Mint, Darjeeling, Jasmin

ICED BEVERAGES

ICED LATTE • 7

ICED COFFEE • 6

ICED TEA • 5

JUICES

FRESH ORANGE JUICE • 5.50

FRESH GRAPEFUIT JUICE • 5.50

WATER

SAN PELLEGRINO • 8

ACQUA PANNA • 8

Lundi* BRUNCH HOUR

BLOODY MARY/MARIA BAR
BUILD YOUR OWN $17

Comes with House Made Pickles, Salts, Spices, Condiments and Hot Sauces

Add House Made Pickled Shrimp **+$4**

Upscale your Vodka
Tito's **+$1** Chopin **+$3** Grey Goose **+$4**
Upscale your Tequila
Espolon **+$2** Teramana **+$3** Casamigos **+5**

MIMOSA & BELLINI
BOTTOMLESS $25

One beverage at a time; no sharing.
Final pour at 60 minutes.

EXECUTIVE CHEF
AKHTAR NAWAB

CHEF DE CUISINE
NICHOLAS TARNATE

BRASSERIELUNDI.COM • @BRASSERIELUNDI

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

COCKTAILS

KIR / KIR ROYAL • $15/$16
Crème de Cassis, Sauvignon Blanc / Crémant

BRIZA VERDE • $16
Tequila, Cucumber, Coco Aloe Water, Lime

MIMOSA / BELINI • $12
Crémant, Orange Juice / Peach Puree

FRENCH 75 • $16
Gin, Crémant, Lemon, Simple

BRIZA VERDE • $15
Tequila, Aloe Coco, Cucumber, Lime Juice

LA PÊCHE • $16
French Rum, Peach Liqueur, Boomsma, Lime

HUGO SPRITZ • $16
St-Germain, Crémant, Mint

BLOODY MARY • $13
Vodka, House mix, Spices

ZERO-PROOF

CITRUS & SMOKE • $14
Orange, Pineapple, Lime, Smoked Paprika

ALLIGATOR BEER • $14
Lychee, Ginger, Lime, Pomegranate