



LE MENU DE BRUNCH ET DEJEUNER

Tues-Fri 10am-2:30pm Sat-Sun 9am-3pm



APÉRITIF - APPETIZERS

GREEK YOGURT, FRUIT & GRANOLA 9
Seasonal fruit selection

**SOUPE A L'OIGNON
BOWL 5**

Caramelized onions, classic beef broth,
Swiss cheese

**SOUPE DU JOUR
BOWL 5**

Daily Selection, petite salad

ESCARGOT A LA BOURGUIGNON 10

Snails braised in a white wine garlic butter
reduction with puff pastries

QUICHE DU JOUR 11

Daily Selection, petite salad

POMME FRITES 5

Served with garlic aioli

ASSIETTE DE FROMAGES 13

Selection of Cheeses

ASSIETTE DE CHARCUTERIE 13

Selection of Cured Meats

ASSIETTE DE MIXTE 15

Charcuterie & Cheese Platter

LES SALADES - SALADS

SALADE DE MAISON 7

Mesclun greens, pickled shallots, fine
herbs, cherry tomatoes, citrus vinaigrette

SALADE PARISIENNE 12

Romaine lettuce, confit potatoes, Black
Forest ham, Swiss cheese, cherry
tomatoes, hard boiled egg, fine herbs,
balsamic truffle vinaigrette

SALADE NICOISE

13

Romaine lettuce, Seared tuna, tomatoes,
pickled haricot vert, boiled eggs, Nicoise olives,
confit potatoes, lemon pepper vinaigrette





BRUNCH

LES OMELETTES

Served with potatoes and petite salad

PARISIAN OMELETTE 11

With Honey Mustard on Multi-Grain Toast with Sweet Potato Fries

SALMON OMELETTE

13

Three egg omelette, Scottish smoked salmon, creme fraiche, fresh dill

PROVENCAL OMELETTE

13

Three egg omelette, yellow squash, eggplant, and zucchini ratatouille style, onions, tomatoes, creme fraiche

LORAINO OMELETTE

13

Three egg omelette, bacon, Swiss cheese, caramelized onions, fine herbs

LES BENEDICTS

Served with potatoes and petite salad

PROSCIUTTO BENEDICT 11

Two soft poached eggs, English muffin, prosciutto, fine herbs, hollandaise

SMOKED SALMON BENEDICT

13

Two soft poached eggs, English muffin, Scottish smoked salmon, red onion relish, tomato, hollandaise sauce, fresh dill

STEAK BENEDICT 14

Two soft poached eggs, English muffin, steak, hollandaise sauce

CRAB BENEDICT 14

Two soft poached eggs, English muffin, crab, hollandaise sauce

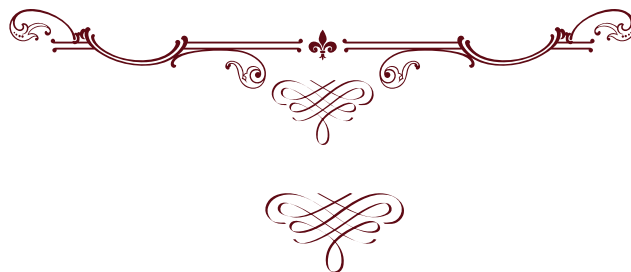
LES POELES - SKILLETS

SKILLET FLORENTINE 12

Two eggs any style, potatoes, tomatoes, mushrooms, spinach, onions, mornay sauce

SKILLET HAM & CHEESE 11

Two eggs any style, potatoes, Black Forest Ham, Swiss cheese, mornay sauce





LES SANDWICHES

Served with potatoes and petite salad

Jilly's Special Sandwiches

"CROQUE MADAME" 12

A French Style Grilled Ham and Cheese Sandwich Topped with Over Easy Eggs

"CROQUE POULET" 12

Toasted brioche bread, grilled chicken, Swiss cheese, mixed mushrooms, baby spinach, mornay sauce, topped with a fried egg

"CROQUE STEAK" 15

Toasted brioche bread, steak, Swiss cheese, caramelized onions, mornay sauce, topped with a fried egg

SAVORIE CREPES

Served with potatoes and petite salad

PROVENCAL 12

Yellow squash, eggplant and zucchini ratatouille style, onions, tomatoes, tomato coulis, creme fraiche, topped with a fried egg

FORESTER 13

Chicken confit, onions, baby spinach, mixed mushrooms, mornay sauce, topped with a fried egg

COQ AU VIN 13

Chicken confit in red wine sauce, bacon, mushrooms, carrots, celery, onions, topped with a fried egg

LES DESSERTS - SWEET CREPES

AU SUCRE 5

Powdered sugar with lemon wedges

BANANE A LA CREME 7

Banana cream, roasted bananas in caramel sauce, chantilly

Suzette 7 *(served warm)*

caramelized citrus sugar, candied orange, flambée with Grand Marnier

NUTELLA A LA FRAISE 6.50

Nutella, mixed berry coulis, strawberries, pastry cream, chantilly

MARQUIS 8

Dark chocolate mousse, white chocolate sauce, strawberries, MIXED BERRY COULIS, chantilly

Myrtille 6 *(served cold)*

layered mascarpone cheese, blueberries, mixed berry coulis

NUTELLA A LA BANANA 7

Nutella, banana, banana cream, chantilly

FRUIT DES BOIS 8

Pastry cream, mixed berry coulis, mixed berries, chantilly, almonds

Fromage de Chèvre 6 *(served cold)*

whipped goat cheese, sliced poached pear in red wine, local honey

NORMANDY 7.50

Caramelized apple compote, cinnamon, chantilly, walnuts





HORS D'OEUVRES

SEARED FOIE GRAS 18

with Caramelized Granny-Smith Apples and Raspberry Ale Reduction

with 2 oz of Sauternes Wine
20

SALMON FUME 10

Scottish smoked Salmon, Potato Pancake, Crispy Onion, Tarragon Creme

ESCARGOT A LA BOURGUINION 10

Snails braised in a white wine garlic butter reduction with puff pastries

MOULES MARINIÈRES 13

PEI mussels tossed with Fresh Herbs, Shallots, White Wine, Garlic, Marinara and Mild

CHEVRE CROUSTILLANT 10

Crispy Goat Cheese, Grilled Asparagus and Tomato Balsamic Relish

QUICHE DU JOUR 11

Chef's choice of vegetarian style quiche

ASSIETTE DE FROMAGES 13

Selection of Cheeses

ASSIETTE DE CHARCUTERIE 13

Selection of Cured Meats

ASSIETTE DE MIXTE 15

Charcuterie & Cheese Platter

LES SOUPES ET SALADES

FRENCH ONION SOUP 5

SOUP DU JOUR 5 SALADE DE BETTERAVE 8

Red Beets, Baby spinach, Walnuts, Goat Cheese, Balsamic Vinaigrette

SALADE DE POIRE 8

Mixed Greens, Poached Pear, Walnuts, Roquefort Cheese, Endive, Red Wine Vinaigrette

SALADE LYONNAISE

Frisee lettuce, Bacon, Shallot, Poached egg, Bacon Balsamic Vinaigrette

CESAR SALAD 8

with Parmesan Cheese, Anchovies and Garlic Croutons

SALADE MAISON 7

Mesclun Greens, Pickled Shallots, Fine Herbs, Cherry Tomatoes, Citrus Vinaigrette





LES ENTREES – VIANDES (MEATS)

CARRE D'AGNEAU A LA GRILLE 32

New Zealand Rack of Lamb, Blue Cheese Whipped Potatoes, Asparagus and Red Wine Au Jus

STEAK FRITES 30

with Pomme frites, Maître D' Butter and Petit Salade

SHORT RIBS BOURGUIGNON 28

with Horseradish Whipped Potatoes and Red Wine Demi-glace

ROTI DE PORC AU FOUR 26

Roasted Pork Chop, Sweet Potato Puree and Lingonberry Sauce

MAGRET ET CONFIT DE CANARD 26

Seared Duck Breast & Duck Leg Confit with Parisian Style Gnocchi, Carrots, Hericort Vert, Spinach, Sauce a L'Orange

COQ AU VIN 24

Chicken Braised in Red Wine with Mushrooms and Baby Onions

LES ENTREES – POISSONS (FISH)

RISOTTO AUX FRUIT DE MER 35

Seafood Risotto with Diver Sea Scallops, Shrimp, Cherry Tomato, Asparagus, Pesto Cream Sauce

TRUITE AMANDINE 26

Rainbow trout, Hericort Vert, Potato Hemispheres, Spinach, Sliced Almonds, Citrus Butter Sauce

FILET DE SAUMON 24

Salmon Filet, Whipped Potato and Fried Leeks, Red Wine Butter Sauce

BOUILLABAISSSE 26

Scallops, Shrimp, Mussels and Market Fish with Braised Fennel, Roma Tomato, Garlic, Saffron, White Wine and Crouton with Rouille

VEGETARIAN

RISOTTO AUX CHAMPIGNONS 16

Mushroom Risotto, Herbs, Roma Tomato, Asparagus and Garlic, Finished with Parmesan Cheese

LES GARNITURES

POMME FRITES 4

SAUTEED SPINACH 4

STEAMED BROCCOLI 4

SAUTEED MUSHROOMS 4

HARICOTS VERTS 4

WHIPPED POTATOES 4

SWEET POTATO PUREE 4

ASPARAGUS 6





LES VINS

CHAMPAGNES & SPARKLING

Le Grand COURTAGE Brut
glass 12 / bottle 42

Le Grand COURTAGE Rose
glass 12 / bottle 42

MARSURET PROSECCO, Italy
glass 10 / bottle 40

(375ml) LAURENT PERRIER Brut la
Cuvee
bottle 40

(375 ml) LAURENT PERRIER Demi-
Sec
bottle 40

MOET&CHANDON Brut Imperial,
France
bottle 85

VEUVE CLICQUOT, Yellow Label,
France
bottle 105

LES ROSES

ROSE, *Chateau Haut Sarthes*,
France
glass 8 / bottle 30

ROSE, *Conundrum*, CAYMUS, Ca
glass 15 / bottle 55

LES BLANCS

PINOT GRIGIO, *Cesari Due Torri*,
Veneto, Italy
glass 9 / bottle 34

RIESLING, *Hirschbach Piesporter*
Spatlese, Germany
glass 8 / bottle 30

CHARDONNAY, *Novellum*,
Languedoc Roussillon, France
glass 9 / bottle 34

SAUVIGNON BLANC, *Fire Road*,
Marlborough, New Zealand
glass 10 / bottle 38

SAUVIGNON BLANC, *Emmola*, Napa
glass 12 / bottle 44

VOUVRAY, *Dom. Denis Breussin*,
Loire, France
glass 9 / bottle 36

CHARDONNAY, *Decoy*, Sonoma
glass 12 / bottle 46

WHITE BLEND, *Conundrum*,
CAYMUS, Ca
glass 15 / bottle 55

LES BLANCS (cont.)

SANCERRE, *Dom. De la*
Villaudiere, Loire, France
bottle 48

CHARDONNAY, *Mer Soleil Reserve*,
Santa Lucia Highlands
bottle 48

LES ROUGES

PINOT NOIR-GAMAY, *Dom.*
Dupeuble Pere Et Fils, Beaujolais
France
glass 9 / bottle 36

MINERVOIS Cuvee Speciale, *Cha.*
De Paraza, Languedoc-Roussillon,
France
glass 8 / bottle 34

PETITE SIRAH, *The Crusher*, Ca
glass 8 / bottle 32

SHIRAZ, *Yalumba*, Australia
glass 9 / bottle 34

MALBEC, *Catena Vista Flores*,
Argentina
glass 9 / bottle 36

COTES-DU-RHONE, *E. Guigal*,
France
glass 10 / bottle 40

BERGERAC ROUGE, *Chateau Haut*
Sartes, France
glass 10 / bottle 38





LES VINS

LES ROUGES (cont.)

**BORDEAUX, *Cha. Des Judes*,
France
glass 10 / bottle 40**

**RED BLEND, *Conundrum*, CAYMUS,
California
glass 15 / bottle 55**

**PINOTAGE, *Longridge*, South Africa
bottle 48**

**CABERNET SAUVIGNON, *Decoy*,
Sonoma
bottle 52**

**13 MERITAGE, *Estancia*, Paso
Robles
bottle 60**

**16 PINOT NOIR, *Belle Glos Las*
Alturas, Santa Lucia Highlands, CA
bottle 65**

**11 *Carpineto* VINO NOBILE DI
MONTEPULCIANO RISERVA,
Tuscany, Italy
bottle 62**

**12 AMARONE DELLA
VALPOCLICELLA, *Plazzo Maffei*,
Veneto, Italy
bottle 74**

LES ROUGES (cont.)

**12 BAROLO, *Querciola Sori* DOCG,
Piedmont, Italy
bottle 80**

**14 MERLOT, *Duckhorn*, Napa
bottle 96**

**15 CABERNET SAUVIGNON,
Caymus, Napa
bottle 185**

**14 *Domaine JM Burgaud Morgon*
Les Charmes
bottle 60**

**15 *Darnaud Crozes Hermitage Mise*
En Bouche
bottle 70**

**12 *Domaine Piaugier Gigondas*
bottle 74**

**12 *Domaine Pierre Usseglio*
Chateauneuf Du Pape Tradition
bottle 85**

**11 *Benjamin Leroux Gevrey*
Chambertin
bottle 140**

**11 *Les Tourelles de Pichon Pauillac*
bottle 140**

