

P'tit Louis

BISTRO

WEEKEND BRUNCH 11:00am – 2:30pm on SATURDAY & SUNDAY

3 Course Extravaganza!

\$20 per person – brunch with bread/pastries

\$25 per person – includes a glass of Champagne

\$26 per person – includes a Mimosa Cocktail Drink

HORS D'OEUVRE

Le Pâté Maison (house pâté served with cornichons)

Pain Perdu (french toast, chantilly crème, fruit, syrup)

Crêpe Aux Pommes De Jellee (sweet crêpe, apple, cherrie & almonds)

Crêpe De Saumon Fumé (smoked salmon crêpe, capers, brie, shallots)

Soupe a L'Onion Gratinee (french onion soup)

LES ENTRÉES

Le Steak Maitre D'Hotel (6 oz. strip, french fries)

La Quiche Du Jour (quiche special of the day)

Omlette Du Terrior (omlette with ham, bell pepper & brie)

Moules Marinières (mussels steamed in white wine & shallots)

Croque Madame (grilled ham & swiss cheese on sourdough,
sauce béchamel, topped with an egg)

Crabe Bénédicte (crab cake, poached eggs, sauce béarnaise)

LES DESSERTS

Cherry Clafoutis, Creme Brulee, Chocolate Mousse, Crème Caramel,

Lemon Fruit Tartlet