

# 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