

L'Enfant café-bar Brunch Menu

STARTERS

YOGURT PARFAIT	\$5.95
Layers of Greek yogurt, raspberry sauce and fruit muesli, with sliced strawberries & Honey	
CEDAR-SMOKED SALMON EN CROUTE	\$8.00
Citrus Caper Mousse, Pickled Red Onions, Frisee, Lemon-Thyme vinaigrette	
GOAT CHEESE TART	\$8.00
Goat Cheese, Fig, Truffled Onion, Peppered Bacon	
BEEF CARPACCIO	\$9.00
Chanterelle Mousse, Peppered Beef Tenderloin, Baby Arugula	
TUNA NICOISE	\$13.00
Seared Ahi Tuna, Nicoise Olives, Peruvian Potatoes, Hard Boiled Egg, Mache, Tomato Tarragon Vinaigrette	
L'ENFANT HOUSE SALAD	\$8.95
Red and Yellow Pear Tomatoes, Pickled Red Onions, Mixed Greens, Pine Nuts, Colossal Crouton, Roasted Garlic Champagne Vinaigrette	

SOUPS

HARVEST BISQUE	7.00
Fall vegetables, pears, Toasted Hazelnut, Salted Carmel Crème	
FRENCH ONION SOUP	7.95

LES SANDWICHES

BISTRO BURGER	\$13.00
Certified Angus Beef, Goat Cheese, Crispy Prosciutto, Grilled Portobello	
CLASSIC FRENCH DIP	\$12.95
Baked med-rare roasted beef, Swiss cheese, au jus on baguette - Served with petite salad	
LE CROQUE MONSIEUR	\$10.95
Baked French ham and Swiss cheese in Bechamel on bread - Served with petite salad (add egg... 1.50 additional)	

MAIN PLATES

CREPE COMPLETE	\$11.95
Classic French crepe with French ham, gruyere cheese and an egg cooked over easy, served with roasted potatoes	
FRENCH TOAST STICK	\$13.00
Pure Maple Pears, Vanilla Crème, peppered Bacon	
EGGS BENEDICT	\$11.95
Poached Eggs on top of French ham and croissant, champagne hollandaise, served with roasted potatoes	

LOBSTER BENEDICT	\$17.00
Poached Eggs on top of Croissant, Fresh Lobster, Grilled Asparagus, Champagne Hollandaise, served with roasted potatoes	

EGGS NORWEGIAN	\$13.95
Poached Eggs on top of smoked salmon and croissant, champagne hollandaise, served with roasted potatoes	

STEAK FRITES	\$20.00
Very tender bistrot filet, Crispy Onions, Ruby Port Butter, Herbed Fries, Chipotle Cumin Ketchup	

MOULES MARINERE	\$17.00
White Wine, Shallots, Fresh Thyme, Butter, Grilled Fennel, Red Onion, Crusty Baguette	

BLACK PEPPER RAVIOLI	\$15.00
Wild Mushrooms, Fresh Mozzarella, Herbs, Truffled Cognac Butter	

FRITTATA DU JOUR	\$11.95
Our baked egg dish made with fresh market ingredients, served with roasted potatoes	

LE GRAND NEW YORK BAGEL	\$13.95
Toasted plain bagel, smoked Norwegian salmon, cream cheese, capers, tomato & red onion with petite salad	

SIDES

POMMES FRITES	\$6.95
CANTALOUPE WEDGE OR GRAPEFRUIT	\$2.25
OVEN ROASTED POTATOES	\$3.00
CROISSANT	\$2.95

L'Enfant café-bar Beverage Menu

GREAT STARTER DRINKS

BLOODY MARY	7.95
MIMOSA	7.95
KIR ROYALE	9.00
LE GRANDE MIMOSA	9.50

Sparkling and Crème de Cassis
Sparkling, Grand Marnier, and Orange Juice

CHAMPAGNES AND SPARKLES

VEUVE CLICQUOT	\$85 BTL.
Champagne, Brut Yellow Label	
NICOLAS FEUILLATE	\$52 BTL.
Champagne, Brut	
MARQUIS DE LATOUR BRUT	\$8.50 GL./\$40 BTL.
French Sparkling Brut, Loire	
MARQUIS DE LATOUR ROSE'	\$9 GL./\$42 BTL.
French Sparkling Rose', Loire	

WHITE WINES

HOUSE WHITE	\$7.50 GL.
Chenin Blanc/Sauvignon Blanc/Chardonnay, R.Barbier-France	
POUILLY FUISSE	\$10.50 GL./\$49 BTL.
Louis Jadot, Burgundy, 2008	
SAUVIGNON BLANC	\$8.00GL./\$34 BTL.
Mouton Cadet, Bordeaux, 2009	
MUSCADET SEVRES ET MAINE	\$8.50GL./\$36 BTL.
Remy Pannier, Loire, 2009	

RED WINES

HOUSE RED	\$7.50 GL.
Full Bodied Blend of Cabernet Sauvignon & Syrah, JP Chenet	
PINOT NOIR/GRENACHE	\$8.50 GL.
Full, Fruity Blend of Pinot Noir & Grenache JP Chenet, France	
MALBEC	\$8.50GL/\$36 BTL.
Diseno, Mendoza, Argentina, 2009	
BORDEAUX ROUGE	\$9.50GL./\$40 BTL.
Chateau le Haut de Miaile, Bordeaux, 2008	
SYRAH/GRENACHE	\$8.50GL./\$36 BTL.
Cotes du Ventuoux, Rhone, 2008	

L'Enfant café-bar Crepes

SAVORY CREPES:

CREPE COMPLETE	\$11.95
French ham, gruyere & egg over easy, served with potatoes	
These crepes are served with petite salad	
FRENCH HAM & GRUYERE	\$9.95
Mustard cream sauce	
SALMON & BOURSIN	\$12.95
Herb Cheese Basil cream sauce	
SPINACH SOUFFLÉ AND	\$10.95
Gruyere	
ROASTED RED PEPPER AND	\$10.95
Goat Cheese	

Additional ingredients: 1.50 per item
(Chicken, Ham, Spinach Souffle, Egg, Eggplant Confit)

SWEET CREPES:

LEMON & SUGAR CREPE	\$6.95
BUTTER & SUGAR CREPE	\$6.95
HONEY CREPE	\$6.95
NUTELLA & RASPBERRY COULEE CREPE	\$7.95
NUTELLA & FRESH STRAWBERRIES CREPE	\$8.95
NUTELLA & CHOCOLATE CREPE	\$7.95
NUTELLA & BANANA CREPE	\$7.95
BANANA SPLIT CREPE	\$9.95
Bananas, chocolate, strawberries, walnuts, whipped cream	
GRAND MARNIER & CARAMEL CREPE	\$9.95
AMARETTO AND TOASTED ALMOND CREPE	\$9.95
FRANGELICO AND NUTELLA CREPE	\$9.95
CREAM DE CACAO AND WHITE CHOCOLATE CREPE	\$9.95
SPICED RUM, BROWN SUGAR AND RAISIN CREPE	\$9.95
COCONUT RUM AND TOASTED COCONUT CREPE	\$9.95

Additional ingredients \$1.50 per item
(Chocolate, Bananas, Strawberries, whipped cream, Raspberry Coulee)