

P'TIT LOUIS

BISTRO

weekend brunch

3 Courses

\$33 per person
brunch with
bread/pastries

indulge with champagne

Kids Menu

Hors d'oeuvres

Fruit Cup
Crêpe aux Pommes de Jellee
Pan Perdu French Toast

Les Entrées

Grilled Cheese Sandwich w/ Fries
Two Egg Omlette w/ Cheese

Les Dessert

Choice of one dessert

\$10

Hors d'oeuvres

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*)

Frit Huîtres Crêpe (*tempura fried oyster crêpe, bacon, mixed greens, hollandaise sauce*) seasonal availability

Soupe A L' Onion Gratinee (*French onion soup*)

Les Entrées

Le Steak Maitre D'Hotel (*6 oz. NY Strip, french fries*)

La Quiche Du Jour (*quiche of the day served with salad greens*)

Omlette Du Terrior (*omlette - ham, bell pepper & brie, salad greens*)

Moules Marinières (*mussels steamed in white wine & shallots*)

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

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

Les Desserts

Cherry Clafoutis

Creme Brulee

Chocolate Mousse

Lemon Tartlet

take a break and indulge

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness