

BELLE VIE BRUNCH

From 11:00 to 2:30 pm



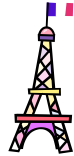
LES POTAGES – SOUPS

Soupe à la Tomate et au Basilic \$ 5.95 / \$ 7.95
(Tomato and Basil Soup)

La Soupe du Jour \$ 6.95 / \$ 8.95
(Soup of the Day)



LE PANIER « PARIS »



Basket of Croissants, French Baguette,
Butter and Marmalade \$ 6.95



LES SANDWICHES (*) (French white Baguette)
(served with French Fries -Sub Vegetable-\$1.00)

BELLE VIE

Ham, Swiss Cheese, Tomato, Bacon, Eggs with
Homemade Mayonnaise \$ 9.95

ITALIEN

Tomato, Mozzarella, Prosciutto and Copa, Arugula,
Balsamic Glaze topped with Shaved Parmesan \$ 9.95

VÉGÉTARIEN

Red Peppers, Squash, Zucchini, Red Onions,
Provolone Cheese topped with Homemade Pesto
Spread \$ 8.95

SAUMON FUMÉ

Smoked Salmon, Tomato, Bacon, Eggs with
Homemade Mayonnaise \$ 11.95



LES GAUFFRES & LES DESSERTS

Waffle –Powdered Sugar \$6.95
Waffle – Homemade Chocolate sauce \$7.95
Waffle – Maple Syrup \$7.95
Waffle- Fresh Strawberry Coulis
topped with Whipped Cream \$8.95
Chocolate Mousse \$6.95
La Tarte Tatin (French Style apple pie) \$7.95
Dame Blanche \$6.95
(Extra Toppings, Add \$1.00)

KIDS MENU ages 12 and under (*)

Pasta Ham & Cheese Oven-Broiled \$5.95
Scrambled Eggs & Frites \$4.95
Grilled Chicken & Frites \$6.95

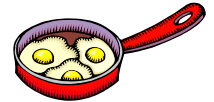


LES QUICHES (*)

(served with French Fries -Sub Vegetable-\$1.00)

Quiche Lorraine \$ 10.50

Quiche du Jour Market price



LES OEUFs – EGGS (*)

Truffles Omelet \$ 11.50

Vegetarian Omelet \$ 10.50

Smoked Salmon Omelet \$ 12.50

Cheese & Ham Omelet \$ 9.50

Plain or Cheese Omelet \$ 8.50

A LA CARTE

Bacon \$2.00– Frites \$1.95 – Veg. Medley \$2.95
Herb Nut Potatoes \$2.95- Bowl of Fruit \$2.95
Croissant \$1.95 – Bread slices (4) \$ 2.00



LES SALADES – SALADS (*)

•**SALADE DE FOIE DE VOLAILLE** \$11.95

Warm Chicken Livers, Green, Balsamic Cream, Walnuts

•**SALADE NIÇOISE AU THON** \$11.95

Pan Seared Tuna, Green, Olives, Tomato, Anchovies, Shallots

•**SALADE DE CHÈVRE CHAUD AU MIEL ET THYM**

Warm Goat Cheese honey thyme, Green, vinaigrette \$12.95

•**SALADE DE MAGRET DE CANARD** \$13.95

Duck Breast Salad, Greens & Honey Vinegar sauce, Walnuts

•**SALADE CÉSAR** \$8.95

Caesar Salad – with Grilled Chicken, **add \$2.00**



LES MOULES FRITES – MUSSELS FRITES (*)

Moules Marinières – Vegetable Broth \$ 17.95

Moules Ail et Crème –Garlic Cream Broth \$ 18.95

Moules au Vin Blanc – White Wine Broth \$ 18.95

Moules à la Provençale – White Wine,
Tomatoes, Herbs, Garlic and Cream \$ 18.95

Mouclade – Curry Cream Sauce \$ 18.95

Moules au Roquefort– Blue Cheese Sauce \$ 18.95



* contains raw or undercooked Ingredients



LES SPECIALITES DU CHEF – CHEF SPECIALTIES & FRITES or RICE(*)

- Le Filet Mignon Beurre Maitre d’Hôtel (5oz)**– Filet topped with a parsley, shallot butter \$15.95
- Le Saumon sauce Béarnaise** – Grilled Salmon with Béarnaise sauce \$14.95
- Le Poulet sauce Archiduc** –Grilled Chicken with a Creamy Mushroom sauce & Rice \$13.95

DRINKS




Traditional Brunch Cocktails & Sparklers

Le Boom Boom Mimosa
 Sparkling wine &
 Splash of Orange Juice
 \$ 3.00

Le Bloody Mary
 Vodka, tomato Juice
 And Spices
 \$ 5.00

Le Boom Boom Royal Mimosa
 Sparkling wine, Amaretto &
 Splash of Orange Juice
 \$ 5.00

Pomegranate Sparkling
 Sparkling wine, Pomegranate Liquor
 And a Splash of Cranberry Juice
 \$ 5.00

<p>Le Bellini Belle Vie Sparkling wine, puree of Peaches And Splash of Peach Schnapps \$ 6.00</p>	 <p>Le Kir Belle Vie Sparkling wine and Cream of Violet \$ 6.00</p>
---	---

Ask your server for our Fantastic Martini List!



Coffee, tea, hot chocolate....

- Regular Coffee \$ 2.25
- Decaf Coffee \$ 2.25
- Espresso \$ 3.95
- Double Espresso \$ 4.95
- Hot Tea \$ 2.25
- Cappuccino \$ 3.95
- Latte \$ 3.95
- Hot Chocolate \$ 2.25



IRISH COFFEE

Classic Mix of Liquors and coffee \$ 8.50

**Check our Wine and Beer List!
Ask our Wine Steward!**

*Due to the integrity of the dish, no split plates! Thank you in advance for your understanding!
18% Gratuity added for parties of 8 or more*