

# P'tit Louis

## BISTRO

### **3 COURSES - WEEKEND BRUNCH 11:00am – 2:30pm**

\$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)

**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**