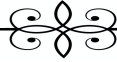


BRUNCH



CHEESE BOARD \$26(V)

Assortment of Cheeses, Walnut, Apple

CHARCUTERIE BOARD \$25

Cured Meats, Pâtés, Grained Mustard, Cornichons

VEGGIE BENEDICT (V) \$18

*English Muffins, Sauteed Spinach, Avocado, Goat Cheese, Shitake Mushrooms,
Poached Eggs, Hollandaise Sauce*

NORWEGIAN EGGS \$20

English Muffins, Sauteed Spinach, Smoked Salmon, Poached Eggs Hollandaise Sauce

QUINOA KALE SALAD \$19 (V)

*Baby Kale, Romaine, Quinoa, Caramelized Avocado,
Cherry Tomato, Corn, Citrus dressing*

Breaded chicken breast +5

Shrimps +7

BISTRO SO BURGER \$25

*Brioche Bun, Spicy Harissa Mayo, 9 Oz Grass Fed Ground Beef, Raclette Cheese
Glazed Bbq Bacon, Tomato, Arugula, Pickles, Served W/ French Fries*

STEAK AU POIVRE \$31

Green Peppercorn Sauce Served W/ French Fries

SHAKSHUKA (V) \$19

*Roasted Eggplant, Green & Red Pepper, Onions, Slightly Spicy Tomato Sauce, Goat Cheese, Egg
Add/ spicy lamb sausage + 6*

CRAB CAKE BURGER \$26

Potato Bun, crab cake, chilly flakes, cilantro-tartare sauce, served with roasted potatoes

RYE AVOCADO TOAST (V) \$18

Mashed Avocado On Rye Bread, Feta, Egg, Nori, Sesame, Hot Honey

CRÊPES (G-F)

SAVOYARDE \$16

Potatoes, Bacon, Onions, Swiss Cheese, Brie Cheese, Garlic, White Wine

NORMANDE \$16

Breast Chicken, Mushrooms, Cream

BERGÈRE \$15 (V)

Goat Cheese, Swiss Cheese, Caramelized Onions, Figs

PARISIENNE \$15

Ham, Mushrooms, Swiss Cheese, Egg,

NORDIC \$16

Smoked Salmon, Sauteed Spinach, Swiss Cheese, Dill Coulis

ORIENTALE \$15.50

Spicy Lamb Sausage, Tomato, Green & Red Pepper, Egg, Swiss Cheese

SHRIMP CURRY \$17

Sauteed Shrimps, Cream, Curry, Sauteed Spinach, Potato, Swiss Cheese

ADD-ON / Egg \$3 / Potato \$3 / Bacon \$5 / Chicken \$5 / Prosciutto \$5 / Shrimps \$7