

Brunch

CLASSIC

Classic Breakfast

2 eggs scrambled, bacon & sausage, potatoes, toast, salad 20

Eggs Benedict

croissant, jambon, poached eggs, hollandaise, potatoes 22

Breakfast Cassoulet

poached eggs, lardon, sausage, cannellini beans, carrots, celeriac, toast 24

French Toast

brioche, fresh fruit, chantilly, maple syrup, hazelnuts 18

Smoked Salmon Toast

olives, tomato, crème fraîche, sourdough 21

Continental

house made granola, yogurt, honey, fresh berries, fresh pastry 16

Quiche

leeks, fennel, tomato, herbs, raclette, puff pastry, organic greens 22

VEGETABLES

Vol-Au-Vent

puff pastry, onions, mushrooms, fennel, mascarpone, fine herb salad 26

STARTERS

French Onion Soup

caramelized onions, beef broth, gruyère, crouton 16

Beef Tartare

cornichon, shallots, chives, dijonnaise, egg, pecorino, sourdough 25

Shrimp Cocktail

jumbo prawns, cocktail sauce, horseradish, lemon 24

SEAFOOD

Moules Frites

lardon, fennel, leeks, tomato, white wine broth, fries 27

Fettuccine Provençal

clams, prawns, shallots, leek, white wine, herbs, fennel, spinach 30

les GRAND PLATS

platter to share

Brunch

croissant, brioche, baguette, seasonal jam, honey, butter, crème fraîche, smoked salmon, seared tuna, poached eggs, fresh fruits, nuts 49

Côte de Boeuf et œufs

36oz bone-in dry aged ribeye, sunny side eggs, roasted bone marrow, garlic, shallots, peppercorn jus, béarnaise 199

add shaved truffle 14 / gram
add foie gras 19

MEAT

Duck Cassoulet

confit duck, lardon, sausage, cannellini bean, carrots, celeriac, tomato, onions 36

Le Burger

hand cut brisket, raclette, dijonnaise, butter lettuce, caramelized onions, brioche, fries 25

Steak Frites

tenderloin, garlic, shallots, red wine peppercorn sauce 39

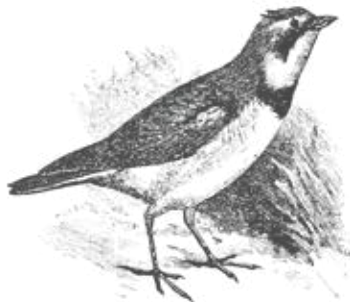
SALADS

Salade Niçoise

tuna, potato, green beans, olives, tomato, frisée, anchovies, egg, dijon vinaigrette 26

Bistro Salad

butter lettuce, arugula, chèvre, almonds, herb vinaigrette 19



alameda