

MN - WINE BAR
SAT & SUN BRUNCH 9am - 2pm

COCOTTES

*Served in a gratin dish baked in the oven
With slices of baguette, side salad & side of roasted potatoes*

RATATOUILLE EN COCOTTE \$15.50

Ratatouille, toasted baguette, melted cheese and two baked eggs

FORESTIÈRE \$16.50

Bacon, mushrooms, house béchamel sauce, potatoes topped with gruyère cheese & two baked eggs

CAMPAGNARDE \$17.50

Thinly sliced tender duck leg, gruyère cheese & two baked eggs

TARTINES

*Open face toast served on a large slice of sourdough bread
With side salad & roasted potatoes*

SCRAMBLE EGGS & BACON \$16.50

Scramble eggs, bacon, house béchamel sauce & gruyère

AVOCADO & GOAT CHEESE \$16.50

Honey, avocado, goat cheese, marinated beets, Provence herbs & poached egg

AVOCADO & SALMON \$17.50

Dill cream, avocado, pastrami smoked salmon, pickled onion, caper, squeezed lemon & poached egg

PROSCIUTTO & GRUYERE \$17.50

Gruyère, prosciutto, cherry tomatoes, poached egg & balsamic

OMELETS

With side salad & roasted potatoes

LA PROVENÇALE \$16.00

Omelet with ratatouille, pesto and goat cheese

LA PARISIENNE \$16.50

Gruyère cheese, jambon de Paris, mushrooms

L'AMÉRICAINNE \$17.00

Omelet with bacon, Gruyère cheese and caramelized onions

ADD ON - SIDE

SIDE SALAD WITH HOUSEMADE DRESSING \$3.50

ROASTED POTATOES \$3.50

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SAVORY WAFFLES

Served with side salad & roasted potatoes

GOAT CHEESE & BACON	\$16.50
Goat cheese, bacon, honey, walnut, Provence herbs, pesto & poached egg	
SALMON EGGS BENEDICT	\$17.50
Salmon Benedict waffle with 2 poached eggs, capers, and pickled red onions	
EGGS BENEDICT	\$17.50
Ham, 2 poached eggs and Hollandaise sauce	
DUCK CONFIT W/ MAPLE SYRUP	\$18.50
Shredded duck confit, Provence herbs, Portsmouth maple syrup, pickled red onion & poached egg.	

SWEET WAFFLES

PLAIN WAFFLE	\$10.00
NUTELLA & BERRIES	\$14.50
Nutella, berries, toasted almonds & whipped cream	
BERRIES & MAPLE SYRUP	\$14.50
Berries, house whipped butter, raspberry coulis, local maple syrup & whipped cream	
<i>Add vanilla ice cream to your waffle</i>	+\$2.00

PARISIAN BREAKFAST

VIENNESE BASKET	\$12.50
Assorted 3 croissants basket served with butter & jam	
FRENCH TOAST	\$16.50
Cinnamon, Portsmouth maple syrup with our homemade brioche bread, topped with fresh fruit & whipped cream	
SOFT BOILED EGG	\$15.50
Soft boiled eggs with side of little fingers of toasted bread, jambon de Paris & gruyère cheese	
CHEESE & MEAT BOARD	\$40.00
Assorted of 5 items served with baguettes slices – Serves 2 to 3 people.	

*Automatic 20% gratuity for parties of 6 or more
Please inform your server if anyone in your party has a food allergy.*

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DRINKS

COCKTAILS

KIR ROYAL - Sparkling wine and blackcurrant liquor	13
KIR - Chardonnay and blackcurrant liquor	12
BLOODY MARY - Tomato mix, Grey Goose Vodka	13
MIMOSA - French juice and Aguila rosé, Crémant de Limoux	13
ESPRESSO MARTINI - Grey Goose Vodka, coffee liquor & shot of espresso	12

JUICES - FROM EMILE VERGEOIS, France 6.49

PEAR - APRICOT - STRAWBERRY - PASSION FRUIT

COFFEE - FROM GEORGE HOWELL COFFEE

Make it large +\$0.75

ESPRESSO	2.75
MACCHIATO	3.35
CORTADO	3.50
AMERICANO	3.25
CAFÉ AU LAIT	3.25
CAPPUCCINO	4.00
LATTE	4.25
MOCHA	4.75
AFFOGATO (espresso shot w/ice cream)	4.00
DRIP COFFEE	3.25
NITRO COLD BREW	4.75
MATCHA TEA LATTE	3.90
HOT CHOCOLATE	3.90
ORGANIC CHAI LATTE	4.50
LONDON FOG	4.00
<i>Earl Grey infused with steamed milk & vanilla syrup</i>	

*Alternative milk : Almond, Oat and Macadamia + \$1.00

*Syrup : vanilla, caramel, hazelnut, pumpkin and coconut +\$0.20

TEA - FROM PALAIS DES THÉS, FRANCE 3.75

GREEN TEA

JASMIN - CHINESE TEA - MINT TEA - PARIS FOR YOU (Notes of rose, lychee & raspberry)

BLACK TEA

BREAKFAST TEA - DARJEELING - EARL GREY

HERBAL TEA

CHAMOMILLE - VERBENA - TROPICAL GARDEN (Blend of mango, pineapple, papaya & peach)

ROOIBOS

VAHINÉS (notes of vanilla & almond)

DETOX TEA

INDIAN DETOX (for Digestion) - Blend of black tea, turmeric & lemon

BRAZILIAN DETOX (For Energy) - Blend of green tea, mate, açai, guarana & passion fruit