

# BISTRO61

## Mother's Day Brunch Menu

### Eggs, etc.

Eggs served with roasted potatoes & salad

#### Oeufs Pochés Bénédictine 14

English muffin, poached eggs, canadian bacon & hollandaise sauce

#### Smoked Salmon Florentine 17

English muffin, poached eggs, smoked salmon, creamy spinach, capers, red onions, dill & hollandaise sauce

#### La Crêpe Salé 15<sup>50</sup>

Crêpe with 2 eggs, canadian bacon & gruyère cheese

#### L'Omelette 17

3 Egg omelette, with choice of 3 items (+ \$1.50 for each additional item): mushroom, spinach, tomato, onion, eggplant, red pepper, scallions or zucchini. Goat cheese or fresh mozzarella (+ \$2).  
Smoked salmon (+ \$3)

#### French Toast 14

Served with market fresh fruit

#### L'assiette de Saumon Fumé 17

Smoked salmon platter served with toasted bagel, cream cheese, capers, red onions & lox

**Sides:** Toasted bagel, toasted english muffin, bacon, roasted potatoes, french fries, market fresh fruit

### Sandwiches

Served with french fries & mixed greens

#### Panini Vegetariano 14

Grilled vegetables, arugula, tomato & fresh mozzarella, balsamic vinaigrette. Pressed on a baguette

#### Croque Monsieur 15

Whole wheat bread filled with parisian ham, béchamel sauce, topped with gruyère cheese

#### Merguez Sandwich 15

Spicy lamb sausage with ratatouille, harissa & lemon confit. Pressed on a baguette

#### Bistro61 Burger 15<sup>50</sup>

Topped with sautéed onions, assorted mushrooms & roquefort cheese

#### Rossini Burger 19

Topped with truffle foie gras & onion confit

#### Lamb Burger 19

Homemade lamb burger with chef's Moroccan spices, pine nuts & mint, served with spicy french fries, harissa mayo on a brioche bun

## Soups

### La Soupe du Jour 8

Soup of the day

### La Soupe de Poisson 8<sup>50</sup>

Rich fish soup served with crostini, rouille & gruyère cheese

### La Soupe à l'Oignon 8

French onion soup

## Sides

Sautéed Artichoke Hearts 9

Brussels Sprouts 9

Sautéed Mushrooms 10

Mixed Baby Vegetables 7

Creamy Roquefort Spinach 10<sup>50</sup>

Sautéed Spinach 8

Sautéed String Beans 8

French Fries 6

Truffle Mashed Potato 6<sup>50</sup>

## Salads and Appetizers

**Add to your salad: Grilled Chicken \$6 ♦ Grilled Shrimp \$8**

### La Romaine 10

Classic caesar salad

or topped with mild cajun grilled chicken (+ \$6)

### Le Tartare de Thon aux Noisettes 16

Sushi grade tuna with hazelnuts, avocado, pineapple, baby greens, radish & sesame soy sauce

### La Terrine de Foie Gras à la Truffe Noire 20

Homemade foie gras terrine, served with fig & black truffle marmalade, port wine reduction & toast

## Entrées

### Risotto ai Funghi 17<sup>50</sup>

Risotto with assorted wild mushrooms, parmesan cheese & black truffle oil (vegetarian)

### Le Demi Poulet Rôti 22<sup>50</sup>

Free-range roast ½ chicken served with mixed vegetables, truffle mashed potato & rosemary sauce

### Le Saumon Grillé 22<sup>50</sup>

Grilled Atlantic salmon served with sautéed brussel sprouts & lemon caper sauce

### Le Steak Frites 24

Grilled hanger steak served sliced with french fries & mixed greens.

Choice of sauces + \$2: shallot, bleu cheese, green peppercorn, porcini or mustard

Topped with truffle foie gras (+ \$6)

### Le Poisson Du Jour MP

Fish of the day (ask your server)

**A 20% service charge will be added to all parties of six or more**

**If you have any allergies, kindly let your server know.**

**No substitutions, please.**