
BRUNCH

Eggs Benedict	\$ 11
<i>poached eggs with ham and hollandaise sauce</i>	
Eggs Norwegian	\$ 12
<i>poached eggs with smoked salmon and hollandaise sauce</i>	
Eggs Florentine	\$ 11
<i>poached eggs with spinach and béchamel sauce</i>	
Omelettes	
<i>three eggs served with mixed organic greens salad</i>	
Norwegian: <i>smoked salmon, goat cheese and dill crème fraîche</i>	\$ 11
Gamine: <i>merguez sausage, caramelized onions, gruyère cheese and harissa</i>	\$ 12
Paris: <i>ham and gruyère cheese</i>	\$ 11
Vegetarian: <i>spinach, mushroom, goat cheese and caramelized onions</i>	\$ 11
Egg White Omelette	\$ 10
Oeufs au Plat	
<i>two eggs cooked any style, served with mixed organic greens salad</i>	
Oeufs au plat	\$ 7
Oeufs and Merguez	\$ 9
Oeufs and Bacon	\$ 8
Oeufs Cocottes	
<i>poached eggs baked with cream, served with persillade bread</i>	
Salmon and goat cheese cocotte	\$ 7
Tomato and basil cocotte	\$ 6
Prosciutto cocotte	\$ 7
French Toast	\$ 8
<i>Pan-seared brioche bread served with butter and Vermont maple syrup</i>	