

La P'tite

FRAMBOISE

LUNCH

BRUNCH

294 MAIN STREET
PORT WASHINGTON, NEW YORK

516.767.7164

HOUSE MIMOSA \$5
BLOODY MARY \$5

LES OEUFs

OEUFs BENEDICTE* 13
Two poached eggs, english muffin, Hollandaise sauce, Canadian bacon, home fries

OEUFs FLORENTINE* 14
Two poached eggs, English muffin, spinach, home fries, black truffle sauce

DEUX OEUFs AU CHOIX* 12
Two eggs any style, toast, bacon, sausage, home fries

BISCUITS & GRAVY 14
2 eggs any style, buttermilk biscuit, home fries, sausage gravy

MIGAS* 14
Tortilla, scrambled eggs, sour cream, pico de galo, cilantro

CRABE ET AVOCAT* 16
2 eggs up, crabmeat, avocado, toast, crushed red pepper aioli

BRUNCH FAVORITES

BELGIAN WAFFLE 11
fresh fruit, maple syrup

CHICKEN & WAFFLES 14
maple reduction

FRAMBOISE STACK 16
Waffle, 2 eggs up, bacon, sausage gravy

PAIN-PERDU 11
French toast, fresh fruit, maple syrup

STUFFED FRENCH TOAST 14
nutella, banana, maple syrup

BUTTERMILK PANCAKES 10
*served with maple syrup, jelly, and butter
Banana (+\$2) • Strawberry (+\$2)*

LES SALADES

SALADE CÉSAR \$12
Traditional Caesar, rye crouton

SALADE FRAMBOISE \$15
Mixed greens, Roquefort cheese, roasted beets, walnuts, French beans, poached leeks, raspberry vinaigrette

SALADE CHEVRE \$15
Crispy goat cheese, roasted beets, lavender honey dressing, candied walnuts, mixed greens

FRISÉE AUX LARDONS \$13
Frisée lettuce, poached egg, bacon

LES SANDWICHES

All sandwiches served with pommes frites

HAMBURGER* \$17
Homemade sirloin burger (cooked to order) with cheese\$2

HAMBURGER MAISON* \$20
Sirloin burger, Roquefort cheese, bacon, onion jam, fried egg

CROQUE MONSIEUR. \$14
Cheese & ham sandwich, toasted brioche add egg\$1*

SANDWICH DE POULET \$18
Grilled chicken, Swiss cheese, bacon, grilled red onions, avocado, chipotle aioli, baguette

CREPES Served with salad

POULET ET EPINARDS *Chicken and spinach* ... 14

CHAMPIGNON *Mushroom and goat cheese* 14

CREVETTES ET POIREAUX *Shrimp and leeks* .. 16

OMELETTES Served with salad

JAMBON ET FROMAGE *Ham & cheese* 12

MAISON *Spinach, mushroom, bacon* 13

SAUCISSON *Sausage, caramelized onions* 14

- HORS D'OEUVRES -

SOUPE A L'OIGNON \$12
Onion soup with croutons & gruyere cheese gratin

BRIE EN CROUTE \$16
Baked Brie cheese in puffed pastry with apple grape compote

TARTE A L'OIGNON \$14
Caramelized onion tart, warm goat cheese, nicoise olives

STEAK TARTARE* (raw) \$15
Traditional steak tartare

THON TARTARE* (raw) \$18
Diced tuna, tomatoes, ginger sesame

LES MOULES

demi 14 • full 24

MARINIÈRE *white wine and garlic*

PROVENÇALE *tomato, garlic, basil*

HOME FRIES \$3

BACON \$3

SAUSAGE \$3

*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.