

BRUNCH

Pour la Table

BAKED CAMEMBERT 21
half wheel, fruit chutney, griddled baguette

Bowls & Salades

VANILLA YOGHURT & CUSTARD PARFAIT 9
seasonal fruit compote, toasted coconut, fresh fruit

FRESH BERRY BOWL 12
sunny cove honey, mint

CAESAR SALAD 15
anchovies, brown butter croûtons, lardons, parmesan

SALADE PARISIENNE 17
heirloom tomatoes, roasted mushrooms, soft-boiled egg, lardons, herbed vinaigrette

Crêpes & Galettes

JAMBON BLANC GALETTE 18
gruyère, œuf

ROASTED MUSHROOM GALETTE 18
gruyère, œuf

SMOKED SALMON CRÊPE 22
fromage blanc, capers, red onion, egg

SWEET CHOCOLATE CRÊPE 14
hazelnut spread, bananas foster, candied walnuts, chantilly cream

CHARCUTERIE & FROMAGE 32
house mustard & chutney, 3 viandes, 3 fromages, crostini, pickles

Sandwiches

served with your choice of side greens salad or home fries

ŒUF & TOMATE 12
ratatouille provençale, egg, gruyère, brioche bun

BUTTY CROISSANTWICH 18
roasted mushroom, truffled gruyère, egg

CROQUE MADAME 18
egg, jambon de paris, gruyère, emmental

ROAST BEEF SANDWICH 23
horseradish cream, arugula, croissant

FRENCH DIP CHICKEN SANDWICH 22
chicken confit, gruyère, arugula, baguette, french onion soup dip

PAN BAGNAT 16
tuna, olives, capers, anchovies, egg, gruyère, greens, dijonnaise

PORCHETTA 18
garlic, rosemary, dijon, egg, gruyère, brioche bun

Déjeuner

LUNETTE SPECIAL 17
2 eggs, pork belly, caramelized onion, home fries, mushrooms, sourdough

EGGS BENEDICT 18
jambon blanc, potato rosti, poached egg, hollandaise, salad or home fries

SUNNY COVE HONEY PAIN PERDU 14
almond pralines, sourdough

QUICHE DU JOUR 16
served with side greens or home fries

LE TOFU SCRAMBLE 17
silken tofu, caramelized onions, home fries, mushrooms, celeriac, sourdough

RATATOUILLE TARTINE 16
summer squash, eggplant, basil, fried egg, sourdough

ŒUFS EN COCOTTE 16
2 poached eggs, Jerusalem artichokes, tarragon, sourdough

OMELETTE DU JOUR 18
chef-inspired, served with salad or fries

Plats Classiques

FRENCH ONION SOUP 17
gruyère, croûtons, veal broth

TUNA NIÇOISE 26
olive, capers, anchovies, egg, haricots verts, greens

RATATOUILLE PROVENÇALE 19
tomato, zucchini, eggplant, fromage blanc

STEAK FRITES
beef fat frites, maître d'hôtel butter hanger 34 / tenderloin 4oz/8oz 40/58

FRENCH ONION BURGER 23
dijon, caramelized onions, gruyère, arugula

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.