

Brasserie Les Halles™

www.LesHalles.net

Revolutionary Brunch: \$ 17.89 !

Fresh Squeezed Orange Juice and Croissant

with a choice of one of the following:

Les Oeufs

(Eggs)

All eggs served with house made French fries and mixed lettuce

Oeufs Bénédicte

(Two poached eggs with Parisian ham, English muffin and Hollandaise sauce prepared to order)

Oeufs Pochés Parisienne

(Two poached eggs, frisée lettuce & bacon)

Oeufs Meurette

(Two poached eggs with red wine-shallot sauce, bacon & toast)

Oeufs Pochés à l'Écossaise

(Two eggs benedict style with Scottish smoked salmon)

Oeufs Brouillés du Boucher

(Scrambled eggs with merguez and tomato)

Les Crêpes Salées

(Savory Crêpes)

Crêpes aux Fruits de Mer, Sauce Nantua

(Seafood crêpes with shellfish cream sauce)

Crêpes au Jambon et Gruyère

(Parisian ham and gruyère cheese)

Les Omelettes

(Omelettes)

Served with house made French fries and mixed lettuce

Omelette Savoyarde

(Gruyère cheese omelette)

Omelette Montrachet

(Goat cheese, roasted tomato and basil omelette)

Omelette Écossaise

(Scottish smoked salmon and sour cream omelette)

Omelette Forestière

(Wild mushroom omelette)

Les Crêpes Sucrées

(Sweet Crêpes)

Crêpes aux Fruits Frais

(Crêpes with mixed berries and seasonal fruit)

Crêpes à la Confiture

(Crêpes with house made preserves)

Crêpes Les Halles

(Crêpes with crème Chantilly and rum raisin)

11:00am to 4:00pm Saturday and Sunday

Revolutionary price: \$17.89 per person (\$10.95 per child, 12 years of age and younger)

Price does not include gratuities and tax. Executive Chef - Carlos Llaguno Garcia



LHP 507

All frites and chips are fried in peanut oil which is free of artificial trans fat •
Our dressings may include canola oil, olive oil or walnut oil •
Health regulations prevent take out of Mussels and Steak Tartare •
As an indication, gratuities of 18% included for parties of 6 and more •