

# SIRÈNE UWS

# Brunch

## SWEET

<b>FRENCH CRÊPES (3 pieces)</b>	19
With warm Maple Syrup, Salted Caramel, House Chantilly, homemade Jam & Mixed Berries	
<b>PAIN PERDU - The true French Toast!</b>	19
With Cinnamon, Salted Caramel Sauce and warm Maple Syrup served on the side	
<b>COUPE DE FRUITS</b>	19
Large Mixed Berries bowl	
<b>POPOVER (1pc) w/ Strawberry Butter</b>	5

## SOUP & SALADS

<b>BETTERAVES ET OEUF POCHÉ (large)</b>	24
Oven roasted fresh Beets, Poached Egg and toasted Pine Nuts	
<b>SOUPE À L'OIGNON GRATINÉE</b>	14
French Onion Soup au gratin	
<b>SALADE DE FOIE DE VOLAILLE</b>	14 / 21
Sautéed Chicken Liver and Onion, Mixed Salads (sourced Fresh rather than bagged), Deglazed Port Wine/ Balsamic Reduction/Red Wine Vinegar Dressing	
<b>LA SIRENE SALADE DU MARCHÉ</b>	12
House Mixed Salads with Radicchio, Endive, diced Mango, diced Apple, Dijon, Red Wine, Extra Virgin Olive Oil Dressing	

## SAVORY

<b>HANGER STEAK AND 2 EGGS ANY STYLE</b>	37
The way you want them, let your server know :)	
<b>LUMBERJACK SKILLET</b>	25
Sausage, Baby Potatoes, Onions and Bacon, Topped with 2 Eggs Any Style	
<b>ŒUFS:</b>	
Poached Eggs on Brioche Buns with Hollandaise Sauce.	
<b>NORVÉGIENS - w/ homemade Gravlax</b>	25
<b>JAMBON BLANC - w/ Kurobuta Pork Cooked Ham</b>	20
<b>FLORENTINE - w/ sauteed Spinach</b>	21
<b>PERIGORD - w/ Foie Gras &amp; Truffles</b>	35
<b>BAKED GOAT CHEESE TART (signature)</b>	25
With Shallots, Truffles, Confit Grape and a Veil of Swiss Cheese aged 180 days (from France)	
<b>MOULES MARINIÈRES</b>	30
Mussels steamed in White Wine and Fresh Herbs. The Classic!	

<b>OPEN FACE CROQUE MONSIEUR/MADAME</b>	15 / 17
Kurobuta Pork cooked Ham, grilled Swiss Cheese and Béchamel on a single slice of Bread (topped with fried egg for Croque Madame)	
<b>HAMBURGER</b>	17
Served with Lettuce, Tomato, Onion and Mayonnaise.	
Add-ons: Bacon/Swiss/Brie/Caramelized Onions	+3
Goat Cheese with Truffles	+6
<b>ŒUFS BROUILLÉS OU OMELETTE ROULÉE, EGGS ANY STYLE (3 Eggs)</b>	15
Scrambled or stuffed rolled Omelette	
<u>Choice:</u> Swiss, Brie, or Goat Cheese	+6
Homemade Cured Salmon	+8
Regular Mushroom	+5
Egg White Only	+4
Kurobuta Pork Cooked Ham	+6
Smoked Bacon	+5
Spinach	+5

\*Please note: cooking time will significantly increase if you order more than two choices\*

## DRINKS

<b>BLOODY MARY</b>	13
<b>KIR ROYAL</b>	13
<b>BLOOD ORANGE MIMOSA</b>	13
<b>MIMOSA</b>	10

All SAVORY dishes come with Fresh French Fries and Salad to share

5% discount applies for all cash and check payments — ask your server!

Chef/Owner Didier Pawlicki