

### SWEET

**Mixed Berry Crêpe** with warm salted caramel and fresh berry coulis 15

**Banana & Chocolate Crêpe** fresh bananas, milk/dark chocolate 15

**Pain Perdu** *the true French Toast!* with fresh berries, homemade chantilly, salted caramel & maple syrup 19

**Coupe De Fruits** large mixed berries bowl 19

**Popover** with strawberry butter 5

### SALADS & PETIT PLATS

**La Sirène Salade Du Marché** lettuce, radicchio, diced apple, radish and cherry tomato with dijon/olive oil/red wine vinegar dressing 11

**Betteraves Et Oeuf Poché** oven roasted fresh beets, mixed greens, pine nuts, topped with poached eggs 15

**Salade de Foie De Volaille** sautéed chicken liver with onion, port wine/balsamic reduction 14/21

**Avocado Toast** on sourdough bread with goat cheese, micro greens and extra virgin olive oil 15

**Pâté de Campagne** with petite salad, cornichons, dijon mustard 13

**French Onion Soup au Gratinée** 13

**Escargots** with butter, garlic, shallots & parsley 19

**Homemade Gravlax Salmon** with lemon, capers 12

### MOOD ADJUSTERS

**Bloody Mary** 13

**Mimosa** 10

**Blood Orange Mimosa** 13

**Kir Royal** 13

**Aperol Spritz** 17

### SAVORY

**Hanger Steak & Eggs** 37

**Croq/Crêpe Monsieur/Madame** with ham, swiss and homemade béchamel on baguette or savory crêpe (*two sunny side up eggs for madame*) 18/23

**Lumberjack Skillet** fennel sausage, slab bacon, baby potatoes and onions, topped with two eggs 25

**Baked Goat Cheese Tart** (*signature*) with shallots, truffles, confit grape and a veil of 180-day-old Swis 25

**Hamburger** with lettuce, tomato, onion, homemade mayonnaise 17  
(*add: bacon ~ swiss ~ brie ~ caramelized onions +3*)

**Moules Marinières** mussels steamed with white wine, shallots, garlic and fresh herbs 17/28

**Steak Tartare** marinated raw beef with onion, capers, cornichons, mayonnaise and spices 17/29

**Quiche Florentine** with spinach and goat cheese 18

**Quiche Lorraine** with bacon and swiss cheese 16

### ŒUFS

*Poached eggs on brioche with Hollandaise sauce:*

**Norvégiens** - w/ homemade gravlax salmon 25

**Jambon Blanc** - w/ kurobuta pork ham 20

**Florentine** - w/ sautéed spinach 21

**Périgord** - w/ foie gras & truffles 35

**Oeufs Brouillés / Omelette Rouillée / Three Eggs any style** (*with 2 add-ons*) 19

*swiss / brie / goat/truffle cheese /  
bacon / ham / fennel sausage / sautéed  
spinach / mushrooms / caramelized  
onions*

**Three Plain Eggs** 12

*5% discount applies to all cash and check payments - ask your server.*

*All savory dishes are served with fresh cut fries and salad to share!*