

BISTROT

MIRABELLE

**BRUNCH
PRIX FIXE**

coffee or tea

•
glass of orange juice

•
warm lemon & sugar scone

•
choice of omelette:

fresh spinach & goat cheese
sautéed mushroom, truffle parmesan
house made sausage & fontina
served with brunch potatoes

\$10.95

COCKTAILS & VIN AU BRUNCH

BLOODY MARY vodka, tomato juice & traditional spices	\$4.00
BLOODY MARIE traditional cocktail with a taste of pastis	\$5.00
LA VIE EN ROSE rose champagne & rose water	\$5.00
FRENCH 75 gin, lemon juice & champagne	\$5.00
LA FRAISE champagne & fresh strawberry purée	\$5.00
MIMOSA champagne & orange juice	\$3.00
VIN de MAISON Rouge or Blanc	\$3.00

 Denotes gluten free menu item

Other items may be prepared gluten free, please ask your server

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

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ENTRÉES

EGGS BENEDICT poached eggs served with smoked ham, hollandaise & brunch potatoes	\$10.95
EGGS HEMINGWAY poached eggs served with house cured and smoked salmon, hollandaise & brunch potatoes	\$12.95
OMELETTE AUX FINES HERBS 🍷 served with beurre fondue & pommes frites	\$9.95
EGGS ANY STYLE 🍷 two eggs with choice of bacon, ham or house made sausage and served with brunch potatoes & challah toast	\$10.95
HOUSE CURED LOX WITH BAGELS & CREAM CHEESE served with onion, tomato, cucumber & capers	\$12.95
GRANOLA served with fresh berries & greek yogurt	\$9.95
BELGIAN WAFFLE served with walnut butter, maple syrup & choice of bacon, ham or house made sausage	\$10.95
CHALLAH FRENCH TOAST served with fresh fruit, maple syrup & choice of bacon, ham or house made sausage	\$11.95
SAVORY TARTE mushroom and goat cheese tarte served with a romaine salade	\$9.95
DUCK & SAUSAGE GUMBO house made with roasted duck, elgin sausage & creole seasonings	\$6.95
ONION SOUPE GRATINÉE caramelized onions with beef broth, sherry and served with crostini & gruyère	\$7.95
QUICHE LORRAINE bacon, spinach, gruyère quiche served with a romaine salade	\$11.95
CROQUE-MONSIEUR served on challah with french ham, gruyère, béchamel & pommes frites	\$11.95
CROQUE-MADAME served on challah with french ham, a fried egg, gruyère, béchamel & pommes frites	\$12.95
MIRABELLE BURGER 8 oz black angus patty served on a freshly baked brioche bun with gruyère, pommes frites & house made pickles. add bacon, bleu cheese or mushrooms for \$1 each	\$12.95

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