

# Petit Déjeuner

*Served 8-11am Tuesday - Friday – all day Saturday & Sunday*

## Bread & Pastries

Fresh Baked Organic Croissant **\$3.00 ea.**

Fresh Baked Organic French Pastries **\$3.50 ea.**

Tartine **\$4.50**

*1/3 organic French baguette, toasted & served with butter & jam*

## Les Crêpes

*Served with an organic baby spinach salad*

La Parisienne **\$12.00**

*Buckwheat crêpe with organic egg, ham, and emmenthal*

La Norvegienne **\$14.00**

*Buckwheat crêpe with smoked salmon and crème fraiche*

Egg & cheese **\$12.00**

*Buckwheat crêpe with organic eggs and emmenthal*

## Spécialités

Eggs Benedict

*Two organic poached eggs with your choice of Niman Ranch ham, smoked salmon, or tomatoes, basil & herbs covered with fresh-made hollandaise sauce. Served on toasted organic olive bread with an organic baby spinach salad*

Niman Ranch Ham **\$12.00**

Vegetarian **\$12.00**

Smoked Salmon **\$14.00**

Pain Perdu **\$9.00**

*French Toast made with organic French bread dipped in organic egg & milk with real vanilla served with 100% pure maple syrup*

Belgian Waffles

*Made with the highest quality wheat flour and corn meal, blended with nutritious malt and a secret mix of flavorings*

*Add Banana \$1.50 – Add Fresh Organic Whipped Cream \$2.00*

La Canadienne **\$8.00**

*Butter and 100% pure maple syrup*

Myrtilles **\$8.00**

*French wild blueberry preserves*

Banane-miel **\$9.00**

*Banana, honey, and roasted almonds*

Nutella **\$8.00**

*Chocolate hazelnut*

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