

# *Sel et Poivre*

*Prix Fixe Brunch* (*Saturday and Sunday*)

**\$24.95**

*Choice of Mimosa, Bloody Mary or Screwdriver*

## *CHOICE OF*

*Eggs Benedict on a toasted English muffin with smoked salmon and sauce hollandaise*

*Or*

*Grilled Chicken Quesadilla, Mushroom, leeks served with green salad*

*Or*

*Spinach and goat cheese omelette with mixed green salad and pommes frites*

*Or*

*Tarte flambee with bacon provolone cheese, onions, thyme, sour cream*

*Or*

*Grilled steak and Eggs over easy with mashed potatoes and pepper sauce*

*Or*

*Quinoa and mixed vegetables with strips of grilled salmon in mustard vinaigrette*

*Or*

*Croque-monsieur with mixed green salad*

*Or*

*Linguine with fresh tomato and basil*

## *DESSERTS*

*Chocolate terrine*

*Profiterol*

*Ice Cream or Sorbet*

*Promotions, coupons, discounts, etc., cannot be used in combination with each other or with the prix fixe menus.*

# *Sel et Poivre*

## *Lunch menu*

### *Appetizers*

*Soupe du jour 10.50*

*Fish soup 11.95*

*French onion soup 11.95*

*Mesclun salad with balsamic vinaigrette 10.95*

*Fresh tomato and basil salad 11.95*

*Crab cake with mixed green salad and ginger sauce 14.95*

*Apple and endive salad with Roquefort cheese 12.95*

*Assorted cheese plate 16.75*

*French green bean salad with almonds and carrots 13.95*

*Celery root curry rémoulade with red beets 13.95*

*Country duck pâté 12.95*

*Terrine de foie gras with red wine grapes 18.95*

*Escargots with garlic butter and herbs 13.95*

*Risotto with mushrooms and leeks 16.95*

*Grilled garlic sausage with lentil salad 12.95*

*Artichoke vinaigrette 13.95*

*Mussels à la marinière or à la provençale with French fries 18.95*

### *Salads*

*Salade niçoise 19.95*

*Chicken salad with balsamic vinegar on a bed of greens 19.95*

*The restaurant is available for private parties, special wine dinners, catering and other festivities.*

*For more information, please ask for Christian.*

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.*

*Promotions, coupons, discounts, etc., cannot be used in combination with each other or with prix fixe menus.*

## Entrées

*Grilled salmon filet with white beans and string beans  
in a creamy white wine sauce 26.95*

*Skate with lemon and capers, with basmati rice 23.95*

*Brook trout amandine, with broccoli and carrots 23.50*

*Wild striped bass with artichoke hearts, fennel and black-olive lemon oil 29.95*

*Duck à l'orange, with wild rice 28.95*

*Oven-roasted chicken, with French fries or mashed potatoes 24.95*

*Pan seared chicken breast, with wild mushroom sauce and mixed vegetables 22.95*

*Grilled Chicken Paillard with Mesclun Salad and French Fries 22.95*

*Leg of lamb, with string beans and roasted potatoes 24.95*

*Pork chop with braised onions, apples in Calvados sauce  
with herb-roasted potatoes 23.95*

*Calf's liver à la lyonnaise, with mashed potatoes and broccoli 23.95*

*Veal kidneys with mustard sauce, boiled potatoes and spinach 23.95*

*Thin-sliced steak frites with salad 21.95*

*Aged New York sirloin steak with Roquefort or poivre sauce 32.95*

*Filet mignon in red wine shallot sauce with roast Yukon Gold potatoes 35.95*

*Bistro burger with French fries 16.95*

*Sautéed mixed vegetable plate 18.95*

*Omelette with herbs, cheese and mushrooms with French fries or mesclun salad 17.95*

## Sandwiches

*Tomato, mozzarella and basil with olive oil 10.75*

*Grilled chicken, lettuce and tomatoes 10.95*

*Duck pâté with cornichons 10.95*

*Tuna, mayonnaise, celery and onions 10.95*

*Roast vegetables with melted Swiss cheese 10.95*

## Pastas

*Fettuccine with chicken in a creamy pepper sauce 18.95*

*Linguine with shrimp and mixed vegetables à la provençale 24.95*

*Promotions, coupons, discounts, etc., cannot be used in combination with each other or with prix fixe menus.*

# *Sel et Poivre*

## *Desserts*

*Assorted cheese plate 16.95*

*Tarte Tatin 11.95*

*Tarte aux fruits 12.95*

*Chocolate lava cake 11.95*

*Crème brûlée 11.95*

*Terrine de chocolat served with raspberry coulis 11.95*

*Profiteroles 11.95*

*Fresh strawberries served with whipped cream 12.95*

*Fresh fruit plate 13.95*

*Strawberry and macadamia nut crêpes or*

*Chocolate crêpes with walnuts or*

*Apricot crêpes*

*all served with vanilla ice cream 13.95*

*Ice cream or sorbet 10.95*

*Coffee 4.50*

*Tea 5.00*

*Espresso 5.00*

*Double espresso, caffè latte or cappuccino 5.75*

*Irish coffee, Kahlúa coffee, Frangelico coffee, Tía María coffee*

*all special coffee drinks 14.00*

*The restaurant is available for private parties, special wine dinners, catering or other festivities.*

*For more information, please ask for Christian.*

*Promotions, coupons, discounts, etc., cannot be used in combination with each other or with the prix fixe menus.*

# *Sel et Poivre*

## *Dessert wine by the glass*

*Muscat de Beaumes de Venise 7*

## *Ports by the glass*

*Fonseca 20-year Tawny 18.95    Fonseca Bin #27 12*

*Fladgate 10-YR 15*

## *Cordials 12*

<i>Baileys</i>	<i>Cointreau</i>	<i>Frangelico</i>
<i>Amaretto</i>	<i>Sambuca</i>	<i>Tía María</i>
<i>Grand Marnier</i>	<i>Anisette</i>	<i>Kahlúa</i>

## *Cognacs*

*Courvoisier V.S. 12    Hennessy V.S. 12*

*Martell V.S. 13    Rémy Martin V.S.O.P. 16*

*Martell Cordon Bleu 35    Rémy Martin X.O 35*

## *Armagnacs*

*Larresingle X.O. 12    Chateau de Laubade Bas 16*

## *Calvados*

*Busnel Reserve V.S.O.P. 13    Cardinal 12*

## *Eaux-de-vie*

*Massenez Poire Williuams 15    Massenez Mirabelle 15*

*Promotions, coupons, discounts, etc., cannot be used in combination with each other or with the prix fixe menus.*