

# SUNDAY BRUNCH AT CAFÉ BRUGES

Served 11:30 - 3:00

## THE BENEDICTS

Served with Parisian potatoes

### EGGS BENEDICT

† Poached eggs, Canadian bacon, English muffin & hollandaise sauce. .... \$10

### EGGS ST. MICHAEL'S

† Poached eggs, crab cakes, English muffin & hollandaise sauce. .... \$14

### EGGS FLORENTINE

† Poached eggs, Canadian bacon, English muffin & spinach cream sauce. .... \$10

### EGGS SARDOU

† Poached eggs, artichokes, English muffin & spinach cream sauce. .... \$14

### FARMER'S SCRAMBLE

† Three eggs scrambled with potatoes, onions & bacon. Served with Parisian potatoes. .... \$8

### NEW YORK SCRAMBLE

† Three eggs scrambled with smoked salmon & caramelized onion. Served with Parisian potatoes. .... \$10

### WAFFLE (BRUSSELS-STYLE)

† Fresh made, dusted with powdered sugar, topped with a fresh fruit compote & whipped cream. Served with a side of our 72% Belgian dark chocolate sauce. .... \$6

### PAIN PERDU

† Baked French toast stuffed with sweetened cream cheese and orange marmelade. Served with mixed berry compote ..... \$8

### BAGEL WITH SMOKED SALMON & CREAM CHEESE

† ..... \$7

### BAGEL WITH CREAM CHEESE

† ..... \$2

### BLOODY MARY MUSSELS

† Steamed with tomato, horseradish, celery & vodka. .... \$10 (1 lb.)/\$19 (2 lbs. with frites)

### SIDES

† Bacon - \$4 Parisian Potatoes - \$4 Plain Bagel - \$1 Pure Maple Syrup - \$3  
Nantucket Nectar juices (orange, orange-mango, pomegranate-cherry) - \$3

# APPETIZERS / LIGHT FARE

## FRITES

† Our hand cut fries, twice fried & served with your choice of sauce. .... \$5

## CHEESE PLATE

† Locally made cheddar (York Valley Cheese Co.), cornichon (French pickles), mini toasts & mustard. .... \$7

## LEEK TARTE

† Leeks and creamy custard in a pastry shell with a side of greens. .... \$8

## FRIED CHEESE CROQUETTES

† Lightly breaded cheese (a blend of gruyere & parmesan) croquettes, fried parsley & lemon. .... \$8

## SOUP

† Your server will describe today's selections, cup or bowl. .... \$5 / \$8

## MIXED GREEN SALAD

† Mixed greens & cherry tomatoes. .... \$5

## LIEGE SALAD

† Warm green bean, potato & bacon salad with a shallot-parsley vinaigrette. .... \$8

## SALADE NICOISE

† Greens with tuna, green beans, nicoise olives, hard boiled egg, potato, tomato, lemon vinaigrette. .... \$10

## BEET SALAD

† Marinated red beets & onions. Served with mixed greens & goat's cheese. .... \$8

## MUSSELS (1 LB.) \*

† Plump fresh mussels, steamed to order. Choice of preparation. .... \$10

## MUSSEL PREPARATIONS

† BRUGES - white wine, shallots, butter & parsley; BRUXELLES - ale, garlic, leeks & bacon; MOUTARDE - mustard & cream; THAI - coconut & red curry; PROVENÇAL - tomato, fresh basil, onion & celery; A LA BLANCHE - Wittekerke (Wit Beer)

# ENTRÉES

## STEAK FRITES \*

† Sirloin steak (8 oz) topped with herb butter, served with Flemish green beans & frites ..... \$19

## MOULLES FRITES \*

† 2 lbs. of our fresh steamed mussels served with our frites. .... \$19

## STOEMP SAUCISSE

† Mashed vegetables (potatoes, leeks, carrots, cabbage) with assorted sausages, side of grainy mustard. .... \$17

## WATERZOOI OF FISH

† Light, creamy stew of white fish (snapper, scallop, shrimp) and vegetables (potato, carrot, leek, celery root). .... \$18

## CARBONADE FLAMANDE

† Flemish beef stew slow cooked in dark ale, served with parsleyed potatoes. .... \$17

## PAN ROASTED PORK LOIN

† Stuffed with house made sausage, Westmalle ale-grainy mustard sauce. Served with potatoes & green beans. . \$18

## FLEMISH-STYLE HADDOCK

† Mild Atlantic white fish oven roasted with shallots, lemon, thyme & wit beer ..... \$18