



L'ANTOINETTE

B O N J O U R B R U N C H

EXCLUSIVELY ON MARCH 15, 2026 FROM 11 AM - 2 PM

PAIN salted sweet cream \$6

FRUITS ET FROMAGE seasonal fruits, artisan cheese, assortments \$24

TUNA TARTARE sesame oil, egg yolk, golden miso, marjoram \$16

MOULES AU VIN BLANC mussels, vin blanc, cayenne, cream, parsley, garlic \$19

NIÇOISE seared ahi tuna, haricot vert, asparagus, boiled egg, heirloom tomatoes, fingerlings \$24

ENDIVE POULET seared chicken, endive, radish, roquefort, hazelnut praline, dijon vinaigrette \$26

OMELETTE caramelized onion, mushrooms, spinach, gruyere, béarnaise \$19

BÉNÉDICTE poached eggs, Jambon de paris, hollandaise, brioche \$21

LOBSTER CROQUE MADAME classic approach with succulent butter poached lobster bites \$38

L'AVOCAT AU SAUMON armagnac cured salmon, avocado, pickled shallots, baguette \$24

POULET LAGARDE seared chicken, frites, arugula, tomato beurre blanc \$28

BOEUF ET OEUFS 10oz ribeye, two fried eggs, brioche, hunter sauce \$45

DUCK HASH ground duck, mirepoix, crispy potatoes, fruit butter, baguette \$30

Our culinary team is glad to accommodate any dietary restrictions, please inform your server.
We reserve the right to add twenty percent gratuity to any check and to refuse service to anyone.
Consuming undercooked meats, poultry, seafood, shellfish, or eggs increases risk of food borne illness