



# BRUNCH



## Hors d'Oeuvres

BREAKFAST BRUSCHETTA .....	18
labneh, heirloom tomato, avocado, cucumber, olives, basil, sourdough	
SMOKED SALMON BRUSCHETTA .....	24
labneh, avocado, smoked salmon, pickled beet, cucumber, dill	
WARM MARINATED OLIVES.....	9
olive oil, fresh chilies, herbes de provence	
TRADITIONAL BEEF TARTARE.....	APP 22 / MAIN 35
dijon mustard, shallots, capers, parsley, egg yolk, harissa	
enjoy as a main with a side of frites!	
TUNA TARTARE.....	APP 20 / MAIN 30
ajó blanco, almonds, pickled melon, grape, espelette pepper	
enjoy as a main with a side of frites!	
ESCAROLE CAESAR SALAD.....	18
escarole, romaine, bacon bits, anchovies, parmigiano-reggiano,	
olives, garlic croûtons, creamy garlic dressing	
FRENCH ONION SOUP .....	19
three cheeses, baguette, parsley	
BURRATA .....	19
heirloom beets, pickled radicchio, preserved cherries, olives	
SEASONAL FRUIT PLATE .....	12

## Pâtisserie

BUTTER CROISSANT .....	5
CHOCOLATE CROISSANT.....	6
ALMOND CROISSANT.....	6
SWEDISH CARDAMOM BUN.....	6

## Cocktails

### LA PLUME FAVOURITES

LE GRAND PRIX 1.5oz ■.....	15
campari, orange liqueur, grapefruit, tonic	
QU'EST-CE QUE C'EST 3.5oz ☹.....	17
dillon's selby gin & berry bliss, sparkling, peach syrup, lime	
EN PROVENCE 3.5oz ■.....	17
dillon's selby pineapple honey gin, campari, grapefruit,	
lemon, champagne syrup, soda	

### CLASSICS

KIR ROYALE 3oz ☹.....	16
labbe françoise cassis, sparkling wine	
APEROL SPRITZ 3.5oz ☹.....	17
aperol, sparkling, lemon	
ESPRESSO MARTINI 2oz ☹.....	17
ketel one vodka, kahlúa, cold brew	
MIMOSA 3oz ☹.....	14
sparkling wine with choice of orange, grapefruit	
or passion fruit juice	

## Plats Principaux

OMELETTE.....	20
whipped ricotta, roasted tomato, arugula	
CROQUE MADAME CRÊPE .....	26
rôtisserie ham, gruyère, two sunny-side-up eggs,	
pickled zucchini, béchamel	
SMOKED SALMON.....	26
"socca" chickpea pancake, poached eggs, hollandaise sauce	
EGGS BENEDICT	
poached eggs, spinach, toasted croissant, hollandaise sauce,	
served with house salad	
with ham 23 with smoked salmon 27	
LA PLUME BREAKFAST .....	25
two sunny-side-up eggs, bacon, lamb merguez,	
roasted mushrooms, potatoes, sourdough	
QUICHE.....	20
asparagus, spinach, comté, served with house salad	
RÔTISSERIE CHICKEN POT PIE .....	25
chicken velouté, root vegetables, sweet peas, puff pastry	
LABLABI .....	24
tunisian chickpea stew, merguez, poached eggs, harissa, pita	
TUNA NIÇOISE SALAD .....	38
seared albacore tuna, tomato, boiled egg, beans, olives, potato, basil	
FRENCH ONION BURGER .....	28
caramelized onion, comté, dijon & rosemary aioli, served with frites	
MUSHROOMS ON TOAST.....	22
poached eggs, roasted mushrooms, spinach,	
hollandaise sauce, sourdough	
CLASSIC WAFFLE.....	18
berries, banana, chantilly, maple syrup	
BANOFFE WAFFLE .....	20
banana jam, banana caramel, chocolate, chantilly, maple syrup	
DUCK A L'ORANGE WAFFLE.....	40
duck confit, fried eggs, orange, aurugla, maple syrup	
7OZ FLAT IRON STEAK .....	40
two sunny-side-up eggs, sauce vierge, breakfast potatoes	
RÔTISSERIE CHICKEN SALAD.....	26
green peas, snow peas, pea sprouts, charred onion, horseradish, frisée	

## Desserts

DARK CHOCOLATE MOUSSE.....	14
guayaquil 64% dark chocolate, coffee chantilly, salt	
45% CRÈME BRÛLÉE .....	16
sheldon creek dairy double cream, berries, sablé breton	
PARIS-BREST FOR TWO.....	20
hazelnuts, orange, praline cream	

## Additions

BACON 6

EGG (2) 6

MERGUEZ 6

SMOKED SALMON 8

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.