

BRUNCH



BRUNCH

Freshly made Smoothie and Juice \$16.00

Smoothies

Red Blast

strawberries, raspberries, blueberries, lemon

Pineapple Boat

pineapple, banana, coconut milk, lemon juice

Soy Sensation

blueberries, banana, soy milk, agave

Tropi-Kale

kale, pineapple, mango, coconut milk

St. Barth

pineapple, mango, grapefruit, low fat yogurt

Orange Blast

orange, banana, pineapple

Orange Ecstasis

orange, banana, low fat yogurt, honey

Hangover Cure

banana, mango, low fat yogurt

What Diet

honeydew, watermelon, vanilla ice cream

Juices

Watermill

apple, carrot, beet, ginger

Lemon Cleanse

apple, carrot, lemon, ginger

Gibson

pineapple, beet, kale, parsley, ginger

Namaste

apple, beet, cucumber, ginger

Bridgehampton

tomato, celery, cucumber, cilantro

Sweet Greens

apple, cucumber, kale, celery

Pick Me Up

apple, carrot, orange, sweet red pepper

Wainscott

leek, spinach, apple, lemon

Sagaponack

apple, beet, asparagus

Sorry we do not have WIFI

Get off your phone and talk to each others!!

Coupe Parfait
Fat free Oikos Greek Yogurt, Fresh Fruits and Granola

Tranche cannelle du Père, sirop d'érable et fruits frais
French toast, warm maple syrup, whipped cream and fresh fruits

SOUPES, SALADES ET APPETIZERS

Soupe de poulet à l'Oriental " en croute" 18

Chicken broth with curry, raisins, potatoes and coconut milk. Topped with a crust of puff pastry

Soupe à l'oignon gratinée 16

Traditional French onion soup with crouton and Swiss cheese

Salade de homard à l'estragon frais et Cognac 26

Lobster salad with fresh tarragon and our special Cognac dressing

Brandade de Morue 18

Cod with little potato purée, olive oil, garlic and crème fraîche. Served with croutons

Escargots de Bourgogne flambés au Pernod et beurre persillé 18

Snails from Burgundy flambés with Pernod, covered with butter, garlic and parsley.

Sardines grillées Escabèche 20

Sardines Escabèche, grilled and marinated with raisins, onion confit, carrots and pine nuts

Tarte flambée Alsacienne aux lardons et oignons 20

Thin crust topped with fromage blanc, onions, and bacon

Tartare de filet de boeuf **Angus, mesclun et pommes frites 26*

Tartar of **Angus beef filet cut "à la minute" with tartar dressing, mesclun and French fries*

**Huîtres de la baie de Peconic P/A*

** Peconic bay oysters on the half shell, with mignonette & lemon*

Salade mélangée et tomates à la vinaigrette maison 18

***ORGANIC** mesclun salad and tomato. Served with house vinaigrette dressing*

Salade de tomate à la mangue et avocat 24

Tomatoes with mango and avocado. Topped with lemon juice and virgin olive oil.

Endive et frisée à la Fourme d'Ambert, noix et poire fraîche. Vinaigrette au Sherry 26

Endive and frisee salad with Fourme d'Ambert, walnuts and fresh pear. Sherry vinaigrette

Crevettes sautées à l'ail, pommes de terre roties, confit d'ail, olives de Calamata 28

Sautéed shrimp with roasted potatoes, garlic confit, Calamata olives and mesclun.

Served with a tartine of Tapenade

MORE SALADES

- *Salade Niçoise au saumon frais* 30
**Seared fresh salmon with French string beans, mushrooms, potatoes
Hard boiled eggs, tomatoes, Calamata olives and fresh anchovies*

Salade Caésar 18

Romaine with Caesar dressing, parmesan cheese and croutons

- Salade Caésar au poulet ORGANIC grillé ou aux crevettes grillées* 24
Caesar salad with grilled ORGANIC chicken breast or grilled shrimp

**Salade frisée aux lardons et oeuf poché* 24

**Frisée salad with warm bacon and poached egg*

EGGS

Served with Mesclun and potato with fennel pollen

Omelette à la Provençale 24

Omelet with ratatouille vegetables

Omelette aux épinards et fromage de chèvre 24

Omelet with goat cheese & baby spinach

Omelette du curé d'Obernai 24

Omelet with bacon, caramelized onions, mushrooms and chives

**Oeuf poché bénédicte* 20

**Poached eggs with canadian bacon, english muffins & hollandaise sauce*

**Oeuf poché florentine* 22

**Poached eggs with baby spinach, english muffins & hollandaise sauce*

**Oeuf poché au saumon mariné maison* 24

**Poached eggs with house cured salmon, toasted brioche & hollandaise sauce*

**Oeuf poché au homard flambée au Cognac et Tarragon* 28

**Poached eggs with fresh lobster flambé with Cognac and tarragon*

Served on toasted brioche & hollandaise sauce with frisée salad and shoe string potatoes

SANDWICHES

Pain de santé à l'avocat, oeuf poché et quelques graines 26

*Seven grain bread toasted with avocado, roasted pistachio, pine nuts and sunflower seeds
Topped with poached eggs, Balsamic reduction, Virgin Olive Oil & a sprinkle of fleur de sel*

Croque Monsieur ou Croque Madame 24

Toasted brioche bread with ham & melted swiss cheese. Served with mesclun salad

Croque Madame is topped with an egg sunny side up. Add \$2.00

Panini au saumon cru, poché et fumé. Aneth et jus de citron 24

LES PLATS DE RESISTANCE

Fettuccini à la sauce au basilic, pignons, ail frais et parmesan 26
Fettuccini with our home made pesto sauce

Moules "Poulette", pommes frites et mayonnaise 30
Steamed mussels prepared with shallots and white wine and little cream
Served with French fries and mayonnaise

Saumon poché, endives braisées à l'orange. Sauce Tartare 32
**Poached salmon, served with orange braised endives. Tartare dressing*

Fricassée de homard du Maine, flambée au Cognac. Pommes frites 46
2 lb Maine lobster fricassée, flambé with Cognac and tarragon. Served with French fries

Homard du Maine, poché ou grillé. Pommes frites 46
2 lb lobster, steamed or broiled, served with French fries.

*Poulet de ferme **ORGANIC** rôti, jus à la sauge, ratatouille et purée de pommes de terre 34*
*Roasted **certified organic grass fed** chicken, with ratatouille and potato purée*

Onglet de boeuf de **Paturage grillée, sauce Béarnaise, cresson et pomme frite. 38*
Grilled **Pasture raised hanger steak with Béarnaise sauce, watercress and French fries*

Steak haché Americain, pommes frites 20
** Hamburger with lettuce and tomato on brioche bread. Served with French fries*
Choice of Swiss, American, cheddar cheese and bacon

Steak haché Americain "à cheval", pommes frites 22
** Hamburger with lettuce and tomato topped with one egg sunny side up on brioche bread.*
Choice of Swiss, American, cheddar cheese and bacon. Served with French fries

Steak haché "L'Oriental", Brioche au Sésame 24
** Beef burger with lettuce, sun dried tomato, pickels and a secret Oriental dressing.*
Served on a Sesame Brioche Bun. French fries

GARNITURES \$15.00

Mashed Potatoes - Pommes Frites - Gratin Dauphinois - Cauliflower gratin
Haricots Vert - Steamed spinach - Carrot mousseline - Ratatouille - Kale Salad

LES VEGETARIENS \$25.00

Select up to 4 choices

Mashed Potatoes - Pommes Frites - Gratin Dauphinois - Cauliflower gratin
Haricots Vert - Steamed spinach - Carrot mousseline - Ratatouille - Kale Salad

** Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-born illness, especially if you have certain medical conditions.*

LUNCH



LUNCH

Freshly made Smoothie and Juice \$16.00

Smoothies

Red Blast

strawberries, raspberries, blueberries, lemon

Pineapple Boat

pineapple, banana, coconut milk, lemon juice

Soy Sensation

blueberries, banana, soy milk, agave

Tropi-Kale

kale, pineapple, mango, coconut milk

St. Barth

pineapple, mango, grapefruit, low fat yogurt

Orange Blast

orange, banana, pineapple

Orange Ecstasis

orange, banana, low fat yogurt, honey

Hangover Cure

banana, mango, low fat yogurt

What Diet

honeydew, watermelon, vanilla ice cream

Juices

Watermill

apple, carrot, beet, ginger

Lemon Cleanse

apple, carrot, lemon, ginger

Gibson

pineapple, beet, kale, parsley, ginger

Namaste

apple, beet, cucumber, ginger

Bridgehampton

tomato, celery, cucumber, cilantro

Sweet Greens

apple, cucumber, kale, celery

Pick Me Up

apple, carrot, orange, sweet red pepper

Wainscott

leek, spinach, apple, lemon

Sagaponack

apple, beet, asparagus

Sorry we do not have WIFI

Coupe Parfait
Fat free Oikos Greek Yogurt, Fresh Fruits and Granola 16

Tranche cannelle du Père, sirop d'érable et fruits frais 18
French toast, warm maple syrup, whipped cream and fresh fruits

SOUPES, SALADES ET APPETIZERS

Soupe de poulet à l'Oriental " en croute" 16

Chicken broth with curry, raisins, potatoes and coconut milk. Topped with a crust of puff pastry

Soupe à l'oignon gratinée 14
Traditional French onion soup with crouton and Swiss cheese

Salade de homard à l'estragon frais et Cognac 24
Lobster salad with fresh tarragon and our special Cognac dressing

Brandade de Morue 16
Cod with little potato purée, olive oil, garlic and crème fraîche. Served with croutons

Escargots de Bourgogne flambés au Pernod et beurre persillé 16
Snails from Burgundy flambés with Pernod, covered with butter, garlic and parsley.

Sardines grillées Escabèche 18
Sardines Escabèche, grilled and marinated with raisins, onion confit, carrots and pine nuts

Tarte flambée Alsacienne aux lardons et oignons 18
Thin crust topped with fromage blanc, onions, and bacon

Tartare de filet de boeuf **Angus, mesclun et pommes frites 24*
Tartar of **Angus beef filet cut "à la minute" with tartar dressing, mesclun and French fries*

**Huîtres de la baie de Peconic P/A*
** Peconic bay oysters on the half shell, with mignonette & lemon*

Salade mélangée et tomates à la vinaigrette maison 16
***ORGANIC** mesclun salad and tomato. Served with house vinaigrette dressing*

Salade de tomate à la mangue et avocat 22
Tomatoes with mango and avocado. Topped with lemon juice and virgin olive oil.

Endive et frisée à la Fourme d'Ambert, noix et poire fraîche. Vinaigrette au Sherry 24
Endive and frisee salad with Fourme d'Ambert, walnuts and fresh pear. Sherry vinaigrette

Crevettes sautées à l'ail, pommes de terre roties, confit d'ail, olives de Calamata 26
Sautéed shrimp with roasted potatoes, garlic confit, Calamata olives and mesclun.
Served with a tartine of Tapenade

MORE SALADES

**Salade Niçoise au saumon frais* 28
**Seared fresh salmon with French string beans, mushrooms, potatoes
Hard boiled eggs, tomatoes, Calamata olives and fresh anchovies*

Salade Caésar 16
Romaine with Caesar dressing, parmesan cheese and croutons

Salade Caésar au poulet ORGANIC grillé ou aux crevettes grillées 22
Caesar salad with grilled ORGANIC chicken breast or grilled shrimp

**Salade frisée aux lardons et oeuf poché* 22
**Frisée salad with warm bacon and poached egg*

EGGS

Served with Mesclun and potato with fennel pollen

Omelette à la Provençale 22
Omelet with ratatouille vegetables

Omelette aux épinards et fromage de chèvre 22
Omelet with goat cheese & baby spinach

Omelette du curé d'Obernai 22
Omelet with bacon, caramelized onions, mushrooms and chives

SANDWICHES

Pain de santé à l'avocat, oeuf poché et quelques graines 24
*Seven grain bread toasted with avocado, roasted pistachio, pine nuts and sunflower seeds
Topped with poached eggs, Balsamic reduction, Virgin Olive Oil & a sprinkle of fleur de sel*

Croque Monsieur ou Croque Madame 22
*Toasted brioche bread with ham & melted swiss cheese. Served with mesclun salad
Croque Madame is topped with an egg sunny side up. Add \$2.00*

Panini au saumon cru, poché et fumé. Aneth et jus de citron 22
Smoked, steamed and raw salmon Panini with Swiss cheese, dill and lemon juice

LES PLATS DE RESISTANCE

Fettuccini à la sauce au basilic, pignons, ail frais et parmesan 24
Fettuccini with our home made pesto sauce

Moules "Poulette", pommes frites et mayonnaise 28
Steamed mussels prepared with shallots and white wine and little cream
Served with French fries and mayonnaise

Saumon poché, endives braisées à l'orange. Sauce Tartare 30
**Poached salmon, served with orange braised endives. Tartare dressing*

Fricassée de homard du Maine, flambée au Cognac. Pommes frites 44
2 lb Maine lobster fricassée, flambé with Cognac and tarragon. Served with French fries

Homard du Maine, poché ou grillé. Pommes frites 44
2 lb lobster, steamed or broiled, served with French fries.

*Poulet de ferme **ORGANIC** rôti, jus à la sauge, ratatouille et purée de pommes de terre 32*
*Roasted **certified organic grass fed** chicken, with ratatouille and potato purée*

Onglet de boeuf de **Paturage grillée, sauce Béarnaise, cresson et pomme frite. 36*
Grilled **Pasture raised hanger steak with Béarnaise sauce, watercress and French fries*

Steak haché Americain, pommes frites 18
** Hamburger with lettuce and tomato on brioche bread. Served with French fries*
Choice of Swiss, American, cheddar cheese and bacon

Steak haché Americain "à cheval", pommes frites 20
** Hamburger with lettuce and tomato topped with one egg sunny side up on brioche bread.*
Choice of Swiss, American, cheddar cheese and bacon. Served with French fries

Steak haché "L'Oriental", Brioche au Sésame 22
** Beef burger with lettuce, sun dried tomato, pickels and a secret Oriental dressing.*
Served on a Sesame Brioche Bun. French fries

GARNITURES \$15.00

Mashed Potatoes - Pommes Frites - Gratin Dauphinois - Cauliflower gratin
Haricots Vert - Steamed spinach - Carrot mousseline - Ratatouille - Kale Salad

LES VEGETARIENS \$25.00

Select up to 4 choices

Mashed Potatoes - Pommes Frites - Gratin Dauphinois - Cauliflower gratin
Haricots Vert - Steamed spinach - Carrot mousseline - Ratatouille - Kale Salad

** Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*