



CAFÉ JARDIN

SUNDAY BRUNCH MENU 2018

FIRST COURSE

CHOICE OF:

Lobster Bisque

Steamed Beet Salad

Herb Feta Cheese, Roasted Walnuts, & Lemon Vinaigrette

Homemade Paté

Served with Condiments

Salad Lyonnaise

Butter Lettuce, Bacon, Croutons, Warm Poached Egg

SECOND COURSE

**Omelette with Fine Herbs & Cheese
&**

Aromatic Herb-Marinaded Olive Plate

MAIN COURSE

CHOICE OF:

Grilled Chataeu Steak Chimi Churri
with Herb Risotto & Sautéed Wild Mushrooms

Striped Bass

Fresh Thyme Beurre Blanc, Mashed Potatoes, & Braised Fennel

Indian-Spiced Braised Lamb

Zucchini Linguine & Roasted Plum Tomato, Lamb au Jus

Roasted Chicken Breast

Sweet Garlic, Fingerling Potato Parsillade

Young Gardener's Menu - \$20

Chicken Fingers with Tomato Basil Soup or Ham & Cheese Quiche with Mini Fries
Ice Cream with Berries
Orange Juice

DESSERT

CHOICE OF:

Lemon Tart

Flourless Chocolate Cake

Macanese Egg Tart

Seasonal Sorbet with Strawberries

\$39.50 PER PERSON (PLUS TAX & GRATUITY)

INCLUDES ORANGE JUICE, ICED TEA, OR COFFEE

ENDLESS CHAMPAGNE \$15.00

18% Gratuity will be automatically added to parties of six or more

Chef-Owner:
Pascal Olhats

Chef du Cuisine:
Israel Rivera

