

In support of the rising minimum wage, a surcharge will be added to all checks. It helps us to improve the pay for our employees in the kitchen while continuing to provide the same wonderful food and great service you enjoy so much when coming to Et Voila!

ET VOILÀ!

FRENCH BISTRO

BRUNCH

PARCHED ?

BEIGNET & WAFFLE

BEIGNET

Vanilla whipped cream & chocolate sauce

WAFFLE

Jam & vanilla whipped cream

10

SOMETHING SAVORY

SALADE DE PRINTEMPS 14

Farro, roasted brussel sprouts, poached persimmons, pomegranate seeds, burrata cheese, pistachios, persimmon vinaigrette

RAVIOLI AUX CHAMPIGNONS 14

Homemade mushroom ravioli, white truffle oil, parmesan, port wine mushroom sauce

MOULES FRITES 20

Penn Cove mussels, white wine, garlic, shallot, herb butter, cream, fries

BRAISÉ DE BOEUF, POMMES SAUTÉES 17

Short rib hash, bacon, burrata, poached egg, roasted potatoes

PALETTE DE BOEUF GRILLÉE, FRITES* 24

Grilled flat iron steak, organic mixed greens, french fries, peppercorn sauce

TARTINE D'AVOCAT 11

Country bread, avocado, arugula pesto, radishes, tomatoes, mixed greens (Add smoked salmon and crème fraîche +\$3)

MIJOTÉ DE CHAMPIGNONS 14

Wild mushroom casserole, spinach, montboissier cheese, poached eggs

MIJOTÉ DE CRABE 15

Crab casserole, bell peppers, dried cherry tomatoes, cheddar, poached eggs

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OEUF

OMELETTE AUX LEGUMES 12

Omelet with vegetables, basil pesto, organic mixed greens

OMELETTE QUATRE FROMAGES, SALADE VERT 12

Omelet with emmental, provolone, mozzarella and cheddar cheese, organic mixed greens

OMELETTE AU CHAMPIGNONS SAUVAGES 13

Omelet with wild mushrooms, emmental, organic mixed greens

OEUFS BENEDICTE, POMME DE TERRE 14

Eggs benedict, brioche, Canadian ham, roasted potatoes, hollandaise sauce

HOW DO YOU LIKE YOUR EGGS?

CRÊPES

~HAM & EMMENTAL~12

~SMOKED SALMON~14

...

~BERRIES & RASPBERRY SORBET~

~CHOCOLATE & BANANA ~

10

~SIDES~

BACON 4
FIG BREAD 4
TOAST 4
SALAD 5
VEGGIES 6
FRUIT 5

COUPE DE FRUITS FRAIS 8

Fresh mixed berries, berry consommé

YAOURT & GRANOLA, COULIS DE FRAISES ET BASILIC 8

Yogurt, granola, fresh berries, berry consommé

MOUSSE AU CHOCOLAT NOIR 8

Dark chocolate mousse, raspberry coulis, fresh berries

PROFITEROLES 8

Classic profiteroles, homemade vanilla ice cream warm chocolate sauce

SOMETHING FRENCH

BAGUETTE ET CONFITURE 4

French bread, butter and jam

ASSORTIMENT DE MINI VIENNOISERIES 13

Mini pastry basket, butter croissant, almond croissant, chocolate croissant, brioche, fig bread, baguette

PAIN PERDU, SIROP D'ÉRABLE 10

Baked French toast, blueberries, bananas, vanilla chantilly, blueberry syrup

TRADITIONNEL COQ AU VIN, POMMES SAUTÉES 22

Braised chicken leg, roasted fingerling potatoes, bacon, red wine sauce

CROQUE MONSIEUR 13

Parisian ham, gruyère cheese, brioche, béchamel sauce

CROQUE MADAME 14

Parisian ham, gruyère cheese, brioche, béchamel sauce, sunny side up egg

PLANCHE DE CHARCUTERIE ET FROMAGES 21

Charcuterie and cheese board, garnishes and fig country bread

FROMAGES

~FOURME D'AMBERT~MONTBOISSIER~CAMEMBERT~CREMEUX~REBLOCHON~

Served with fig country bread and garnishes

ONE....7 TWO.....10 THREE.....13

SOMETHING SWEET

MELBA AUX FRUITS ROUGES 8

Fresh berries, berry consommé, lime short-bread, pomegranate sorbet, and vanilla whipped cream

FINANCIER À LA POIRE 8

Almond and poached pear cake, pear sorbet, caramel sauce

CRÈME BRULÉE ORANGE ET RHUM 8

Orange and spiced rum crème brulée, confit kumquats, cinnamon whipped cream

Consuming raw or undercooked meat, fish or egg may increase the risk of food borne illness.

*Fried in peanut oil

ET VOILÀ!

FRENCH BISTRO

Drinks

COFFEE & TEA

COFFEE /3.5

ESPRESSO /4

CAPPUCCINO /4.5

LATTE /4

ICED COFFEE /3.5

ICED TEA /5

HOT TEA (Mighty Leaf) /4

Green: Organic Green Dragon, Marrakesh Mint

Herbal: Lemon Ginger Twist, Chamomile-Citrus

Black: Organic Breakfast, Organic Earl Grey, Orange Dulce, Vanilla Bean

DRAFT BEERS

TRACK 7 DAYLIGHT AMBER /8

USA /Amber / 6.25%

MISSION IPA /9

USA / IPA / 6.5%

KRONENBOURG 1664 /9

France / Pale Lager / 5%

ALLAGASH /9

USA / Wheat / 5.2%

CHAMPAGNE

ONE BOTTLE OF CHAMPAGNE

With Bottomless Juice Flights
Orange, Cranberry, Apple, Grapefruit, Strawberry-Banana, Guava

20

CHAMPAGNE DRINKS /6

MIMOSA

Sparkling wine, orange Juice

BELLINI

Sparkling wine, Giffard Peach Liqueur

RUBY

Sparkling wine, elderflower Liqueur, Grapefruit

BUBBLING GUAVA

Sparkling wine, guava Purée

JUICES

Freshly Squeezed Orange Juice, Freshly Squeezed Grapefruit Juice /5
Apple, Pineapple, Cranberry /3
Guava, Strawberry-Banana /4

LE COIN BLOODY MARIE

BLOODY MARIE
TOUT SIMPLE /7

Skyy Vodka, Bloody Mary Mix, Garden Garnish

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BLOODY MARIE DE LUXE* /12

Tito's Vodka, Bloody Mary Mix, and The Et Voila! Special Garnish.

*can be made vegetarian

IS IT TOO EARLY
TO DRINK WINE? NEVER!
ASK US FOR A WINE LIST!

COCKTAILS

HUCKLEBERRY BOURBON

Bourbon, Huckleberry Syrup, Lemon Juice, Orange Bitters

CUCUMBER-GINGER COOLER

Gin, Ginger Syrup, Elderflower Liqueur, Lemon, Cucumber Water, Basil, Seltzer

SUMMER SPRITZ

Aperol, Sparkling Wine, Grapefruit Juice

TEQUILA MOCKINGBIRD

El Jimador Tequila, Orange Curacao, Lime, Agave, Passion Fruit-Raspberry Puree, Habanero Bitters

7

NON-ALCOHOLIC

VIRGIN SMASH

Passion Fruit-Raspberry Puree, Lime, Agave, Habanero Bitters

FRESH HONEY-GINGER LEMONADE

Lemon Juice, Honey, Ginger Syrup, Lavender Bitters, Splash of Seltzer

SOULFUL CUCUMBER COOLER

Lemon Juice, Cucumber Water, Ginger Syrup, Basil, Orange Blossom Water, Seltzer

6