



## S.F. Restaurant Week Brunch Menu at Cote Ouest Bistro

*Saturdays and Sundays the 6th, 7th, 13th, 14th of April 2024*

**\$30**

*Please Select*

*One appetizer and one main course*

*or*

*One main course and one dessert*

### Appetizers

**SOUPE DU JOUR**

Soup of the day

**SPRING SALAD**

### Main Courses

**CHORIZO OMELETTE**

Chorizo, Anaheim pepper, crème Fraiche, served with Garlic Roasted Potatoes

**BENEDICT CROISSANT**

Poached Eggs Served over Smoked Salmon, with Pesto and Hollandaise on a Butter Croissant, Garlic Roasted Potatoes

**CROQUE MONSIEUR**

Served on Rustic Bread with a Bechamel, Whole Grain Mustard, Ham & Emmental Cheese, Mixed Greens and French Fries (Add An Egg \$2)

**CHICKEN SANDWICH**

Sautéed Chicken Breast, basilic, tomatoes, Avocado, Burrata, Chimichuri Sauce, Served With Mixed Greens And French Fries

**CÔTE OUEST BURGER**

Organic, Grass fed Beef Served on a Rustic Bun With Sautéed Onions Tomato, Lettuce, Espelette Aioli and Raclette Cheese, Served With French Fries

**MOULES MARINIÈRES FRITES**

PEI Mussels served in a White Wine Broth with Shallots, Garlic, Butter and Parsley served with a side of French Fries

**BRAISED PORK BELLY AND EGG**

Overnight slow braised pork belly, topped with a sunny side up egg, Bordelaise sauce, served with garlic roasted potatoes

### Desserts

**CRÈME BRÛLÉE À LA VANILLE**

The classic decadent vanilla dessert

**MOELLEUX AU CHOCOLAT**

Warm Chocolate Cake, Salted Caramel, Whipped Cream, Creme Anglaise and finished with a sprinkle of crushed nuts and crispy wafers.

**SF**  
**RESTAURANT**  
*week*