

Served all day

BREADS AND SANDWICHES

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| Croissant or Pain au chocolat | 4. |
| Whole wheat toast or toasted bagel | 3. |
| Toasted bagel with cream cheese | 5. |
| Croque Monsieur – Croque Madame | 13. / 15. |
| <i>Toasted ham and cheese sandwich; Croque Madam is topped with fried eggs</i> | |
| Bagel with cream cheese and smoked salmon; onion and tomato | 18. |
| French Toast : crisp, grilled egg-dipped bread with fresh fruit and maple syrup | 15. |

EGGS

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| Two eggs any style, served with toast | 12. |
| Eggs Florentine | |
| <i>Poached eggs served with sautéed spinach and mousseline sauce</i> | |
| Eggs Benedict | 16. |
| <i>Poached eggs on a toasted English muffin with Canadian bacon & Hollandaise sauce</i> | |
| Les oeufs Norvégienne – Noorse eitjes | 18. |
| <i>Poached eggs on a toasted English muffin, Norwegian smoked salmon & Hollandaise</i> | |
| Mushroom omelet | 14. |
| <i>Omelet with mushrooms, fresh herbs and tomato</i> | |
| Broccoli and cheddar omelet | 15. |
| <i>Omelet with broccolini and cheddar cheese</i> | |
| Ham and cheese omelet | 15. |
| <i>Omelet with ham and cheese</i> | |
| Western omelet | 15. |
| <i>Western omelet, ham, peppers and onions</i> | |
| Smoked salmon omelet | 17. |
| <i>Omelet with Norwegian smoked salmon, cream cheese and fresh dill</i> | |
| Goat cheese and roasted vegetable omelet | 16. |
| <i>Omelet with roasted vegetables and goat cheese</i> | |
| Crab and asparagus omelet | 18. |
| <i>Omelet with Chesapeake Bay crabmeat and asparagus with a Stella mousseline</i> | |
| <i>Egg dishes are served with a crisp potato patty</i> | |

WAFFLES AND PANCAKES

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| Belgian waffle | 8. |
| <i>Homemade waffle with a dusting of sugar</i> | |
| Belgian waffle with cream | 9. |
| <i>Homemade waffle with whipped cream</i> | |
| Belgian waffle with fruit and cream | 11. |
| <i>Homemade waffle with assorted fresh fruit and whipped cream</i> | |
| Belgian waffle with strawberries and cream | 11. |
| <i>Homemade waffle with fresh strawberries and whipped cream</i> | |
| Pancakes with butter and syrup | 10. |
| <i>American-style pancakes with butter and syrup</i> | |
| Belgian chocolate pancakes | 12. |
| <i>Chocolate chip pancakes served with Belgian chocolate sauce</i> | |
| Blueberry pancakes | 12. |
| <i>Blueberry pancakes with butter and syrup</i> | |

SIDE ORDERS

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| Bacon – Turkey Bacon - Ham - Sausage - Canadian Bacon | 6. |
| Crisp potato patty | 5. |
| Fresh seasonal fruit salad | 9. |
| Pure N.E. Maple Syrup 2 oz. | 2. |

Served from 12.00 noon until 5.00 PM

MOULES-FRITES

1 Kilo (2.2 lbs.) of mussels in the shell, steamed with sliced onions, celery & fresh spices, served with Belgian frites.

Moules nature – Mosselen natuur 22.

Mussels steamed in the shell

Blanche – Witte 25.

Steamed in Belgian white ale

Provençale – Provençaalse 25.

Tomato, fresh basil, peppers and onion

Crème et l'ail – Look en room 25.

Garlic and fresh cream

Vin blanc – Witte wijn 25.

Steamed in white wine

Huîtres – Oesters MP

Daily selection of market fresh raw oysters on the half shell

SOUPS AND APPETIZERS

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| Fresh Tomato Soup <i>Fresh tomato soup with basil foam and parmesan crisp</i> | 10. |
| Soupe à l'Oignon <i>French onion soup; crouton, melted gruyère</i> | 12. |
| Bisque d'Homard <i>Classic lobster bisque</i> | 13. |
| Shrimp Cocktail <i>Classic shrimp cocktail with Belgian and American dipping sauces</i> | 14. |
| Tuna tartare <i>Raw Ahi tuna, diced atop a bed of avocado with a Yuzu citrus foam</i> | 17. |

SALADS

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| Salade Caesar <i>Classic preparation, Romaine, Parmesan, croutons</i> | 13. |
| Mixed green salad with goat cheese <i>Mixed greens & Belgian endive with goat cheese, dried cranberries & toasted pine nuts; vinaigrette</i> | 14. |
| Quinoa- Kale salad <i>Kale and quinoa salad with shaved Brussels sprouts; shallot maple vinaigrette</i> | 14. |

Add to your salad:

Grilled: - Chicken, \$6. - Shrimp \$12. - Ahi tuna \$12. - Salmon filet \$15.

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| Salade Niçoise Markt <i>Seared fresh tuna served rare on a salad of hard boiled egg, potatoes, string beans and fresh herbs</i> | 19. |
| Grilled Salmon Salad <i>Grilled salmon filet & roasted plum tomatoes, brown butter-dijon dressing on a bed of fresh greens</i> | 25. |
| Markt Lobster Salad <i>One-half chilled lobster on finely chopped avocado, cucumber, tomatoes, peppers & cilantro</i> | 25. |

ENTREES

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| Tomato Penne Pasta <i>Penne with tomato, basil and fresh mozzarella</i> | 18. |
| Lasagne <i>Traditional lasagna Bolognese, meat sauce and cheeses</i> | 23. |
| Vegetable Lasagne <i>Vegetarian lasagna with fresh vegetables, pesto sauce and béchamel</i> | 22. |
| Hamburger- Frites <i>Grilled house-ground sirloin burger on a toasted roll, with tomato, lettuce, onion and Belgian frites</i> | 18. |
| Steak Tartare <i>Freshly ground raw beef blended with capers, onions and traditional spices, with Belgian frites</i> | 24. |
| Carbonades Flamandes <i>Tender beef slow simmered in brown ale, served with Belgian frites</i> | 25. |
| Grilled Salmon Asian <i>Grilled salmon filet with stir-fried vegetables and Asian flavors</i> | 26. |
| Steak-Frites <i>Grilled steak with a small endive salad and Belgian frites</i> | 30. |