

Happy Mother's day

Brunch Menu \$65

From 11am-3pm

Welcome Vienoiserie Basket (Served until 3pm)

Appetizers (choose 1)

Vol au vent

Flaky puff pastry filled with wild mushroom, mornay sauce and gratinee with Brie cheese

Lobster bisque or Onion Soup

Traditional lobster bisque or French onion soup

Salad de printemps

Spring mix salad, cherry tomatoes, corn, beets, feta cheese, shallots, prosciutto tossed in a balsamic Dijon vinaigrette

Entrees (choose 1)

Lobster and asparagus eggs benedict

Maine lobster meat, grilled asparagus, poached eggs, on toasted English muffins, topped with hollandaise sauce and served with french fries

Wild mushrooms and black truffles omelet

Mix of wild mushrooms and black truffles omelet with caramelized onions and goat cheese, served potatoes gratin and green salad

Poulet Chasseur

Half roasted chicken served with Idaho mashed potato, ratatouille and mushrooms sauce

Vegetable Truffles Risotto

Vegetarian risotto served with seasoned vegetables, wild mushrooms and parmesan cheese and white truffle olive oil and fresh parmesan

Desserts (choose 1)

Crepe brulee cheese cake

Nutella crepe

Chocolate mousse & macarons



Sales tax and 20% service charge not included.

Happy Mother's day

Lunch / Dinner Menu \$85

From 11am-8pm

Welcome Vienoiserie Basket (Served until 3pm)

Welcome hors d'oeuvres (Served after 3pm)

Appetizers (choose 1)

Tartelette aux fruits de mer

Seafood tartlet, filled with atlantic salmon, mussels, shrimp and mornay sauce

Lobster bisque or Onion Soup

Traditional lobster bisque or French onion soup

Terrine de Foie Gras

Duck foie gras terrine served with fig & onions jam and toasted brioche

Salad Frisée aux noix et Roquefort

Frisée salad, tomatoes, cherry tomatoes, roasted walnuts, candied pecan, Blue cheese, hard boiled eggs and croutons tossed in a Dijon vinaigrette

Entrees (choose 1)

Steak Frites

12 oz Angus sirloin served with french fries and a mixed green salad
Choice of three sauces: Bleu cheese, Shallot or Peppercorn Cognac

Salmon Champagne & saffron sauce

Grilled Atlantic salmon over a saffron & Champagne sauce served with fingerlings potatoes and sauteed spinach

Rack of Lamb

New Zealand rack of lamb served with potato gratin dauphinois, grilled asparagus
And Saint-Emilion reduction

Vegetable Truffles Risotto

Vegetarian risotto served with seasoned vegetables, wild mushrooms and parmesan cheese and white truffle olive oil and fresh parmesan

Desserts (choose 1)

Crepe brulee cheese cake

Quartet of mini desserts

Lemon meringue pie

Chocolate mousse & macarons



Sales tax and 20% service charge not included.

✧ Dear Guests, ✧

We look forward to welcoming you to Brasserie Saint Germain for Mother's Day 🌸

We kindly ask that you confirm your reservation at your earliest convenience.

If you have any dietary restrictions, allergies, or special requests, please let us know in advance so we can best accommodate you.

Our regular dinner menu will be available after 5:00 PM.

Thank you, and we look forward to celebrating Mother's Day with you! 🌸

Happy Mother's day
KID'S MENU

Welcome Viennoiserie Basket (Served until 3pm)

Welcome hors d'oeuvres (Served after 3pm)

Appetizers (choose 1)

Mozzarella stick

Golden fried mozzarella sticks served with marinara sauce.

Soupe du jour or house salad

Freshly prepared soup made with seasonal ingredients. or house green salad

Entrees (choose 1)

Cheeseburger-Frites

Juicy grilled cheeseburger topped with melted American cheese, served with crispy French fries

Mac and cheese

Creamy house-made macaroni baked with a rich blend of aged cheeses and topped with golden breadcrumbs.

Chicken tenderloin

Crispy chicken tenderloins, lightly breaded and served with French fries.

Desserts (choose 1)

Creme brulee cheese cake

Nutella crepe

Chocolate mousse & macarons



Lunch / Dinner Menu \$40

From 11am-8pm Sales tax and 20% service charge not included.