

BISTRO
d'Azur
the

Pop Up Brunch

(à la carte)

11:00 AM - 2:30 PM on Mar 22, 2026
French–Mediterranean Brunch Table

Appetizers

Avocado Tartine – \$19

crushed avocado, lemon, olive oil, chili flakes, grilled sourdough

Warm Goat Cheese & Lavender Honey Tartine – \$18

toasted country bread, chèvre, lavender honey, pistachio, herbs

Provençal Tomato & Burrata – \$22

heirloom tomatoes, burrata, basil, olive oil, grilled focaccia

Niçoise Breakfast Salad – \$24

haricots verts, fingerling potatoes, olives, jammy egg, lemon vinaigrette

Smoked Salmon Rillettes – \$25

whipped salmon, crème fraîche, dill, capers, toasted baguette

Mediterranean Shakshouka – \$23

baked eggs, spiced tomato, roasted peppers, feta, grilled bread

Truffle Scrambled Eggs – \$27

soft scrambled eggs, black truffle, chives, brioche toast

Main Courses

Lemon Ricotta Pancake Stack – \$26

fluffy ricotta pancakes, fresh berries, wildflower honey, whipped mascarpone, powdered sugar

Orange Blossom French Toast – \$26

brioche, orange blossom syrup, mascarpone cream, pistachio

Eggs Benedict Florentine – \$29

poached eggs, bacon strip, blanched spinach, toasted English muffin, hollandaise

Smoked Salmon Benedict – \$34

smoked salmon, poached eggs, toasted English muffin, hollandaise, dill, lemon

Grilled Mediterranean Salmon – \$35

lemon-herb grilled salmon, olive oil potatoes, blistered tomatoes, caper vinaigrette

Croque Madame Provençal – \$27

ham, gruyère, béchamel, fried egg, herb salad

French Omelette with Ratatouille – \$28

classic omelette, slow-braised vegetables, goat cheese

Duck Confit Breakfast Plate – \$34

crispy duck leg, rosemary potatoes, mustard greens, sunny eggs

Mediterranean Steak & Eggs – \$38

grilled hanger steak, rosemary potatoes, salsa verde, eggs

KID'S MEAL \$18

Croissant, Scrambled Eggs with Bacon

Pasta & Cheese Sauce

White Cheddar and parmesan sauce over penne

Turkey or Ham & Cheddar Croissant

Grilled Cheese and Fries

Chicken Fingers with Fries

** all kids meals are served with a choice of chips, green salad or fruit salad and a choice of kid's drink.

Raw Bar, Sides & Sweet Finishes

Raw Bar

Fresh East Coast Oysters – \$18 / \$34

half dozen or dozen, mignonette, lemon, cocktail sauce

Light Sides

Seasonal Fresh Fruit Bowl – \$19

selection of sliced melon, berries, citrus, and grapes

Mediterranean Citrus & Berry Bowl – \$18

fresh berries, orange segments, mint, honey drizzle

Sweet Finishes

Crème Brûlée – \$18

classic custard, caramelized sugar crust

Warm Crêpe with Vanilla Ice Cream – \$18

delicate crêpe, vanilla ice cream, chocolate or caramel sauce

Chocolate Fondue – \$21

rich dark chocolate, seasonal fruits, marshmallows