

DT Bistro – Brunch

Served every Saturday and Sunday 10:00 – 5:00

soups and salads

Soup of the Day

please ask your server

Wild Mushroom Soup 7

our popular silky and smooth blend of Mushrooms with a touch of cream

French Onion Soup 8

classic baked French soup with Gruyere

Green Apple Seaweed Salad 13

baby calamari and lemon miso vinaigrette

Poached White Tuna Salad 12/20

poached in olive oil with a side of orange & fennel salad, olives and capers

House Caesar 8

romaine leaves with house made DT Caesar dressing and bacon
with Chicken 5

Mushroom & Bacon Salad 16

sautéed wild mushroom with fried egg on baby arugula

tarts and quiches

all served with side salad

Goat Cheese Vegetable or Mushroom Quiche 14

with side salad

Chicken Pot Pie 14

chicken, vegetables & béchamel baked in flaky pastry with side salad

crepes & pancakes

Crepe Monsieur 15

béchamel, mushrooms, ham and Gruyere cheese and side salad

Lemon Shrimp Crepes 14

Asiago cheese, béchamel, asparagus and onions

Ricotta Pancakes 13

served with fruit compote and whipped cream

Add Blueberries 3

Bacon Onion Pancakes 15

double smoked bacon, green onion & sour cream

add: egg 2 / smoked salmon 5

sandwiches

all served with side salad

Croque Monsieur 14

brioche, Gruyere cheese, ham and béchamel

Croque Madame - add egg 1.00

Chicken & Herb 12.50

oven dried tomato, rapini and gruyere cheese

Coconut Curry Shrimp Naan 14

apple salad and curry vinaigrette

Crispy Soft Shell Crab 16

on toasted bread with house made roasted pepper aioli

Pork Rilette Sandwich 15

house made pork and lavender rilette with apples and balsamic onion on toasted bread

brunch

French Toast 12.5

maple syrup and mixed berries

Goat Cheese Frittata 14

baked omelet with asparagus, zucchini and peppers and side salad

Shrimp and Dill Frittata 16

baked omelet with jumbo shrimp, asparagus, zucchini and peppers with side salad

Mushroom Parmesan Omelette 13

side salad and mini croissant

Lemon Dill Scramble 13

brioche and egg draped with smoked salmon with side salad

Chorizo & Egg Skillet 16

baked with potatoes, chorizo sausage, bell peppers with side salad

Sides

Two Eggs	2
Double Smoked Bacon	5
Fennel Pork Sausage	5
Roasted Potatoes	4
Fresh Baguette	4.50
Butter and House Made Jam	

pastries and sweets

Buttery Flaky Croissant	1.50
Almond Croissant	3.00
Chocolate Croissant	2.00
Mini Danish	1.25
Gourmet Dessert	7.50
Premium Dessert	8.00
Gelato 1 scoop	3.50



hot

Coffee	2.50
Espresso	2.25
Double Espresso	3.75
Cappuccino	4.00
Latte	4.00
Hot Chocolate	4.50
London Fog	4.50
Steamed Milk with Earl Grey	

teas

Single Tea	2.50
Pot for Two	4.50

Ceylon Estate

Kenilworth Estate, Sri Lanka

Royal Earl Grey

ceylon, bergamot & orange blossom

English Breakfast

Masala Chai

black tea & aromatic spices

Gen Mai Green

green tea with roasted puff rice

Moroccan Mint

green tea with mint & bergamot

Blood Orange *

roobios, fruits and flowers

Citrus Chamomile *

chamomile blossoms & citrus

* Caffeine free

cold

Pellegrino.....	2.50
Large Pellegrino.....	6.00
Soft Drink.....	2.00

freshly squeezed

available seasonally

Orange Juice	4.00
Grapefruit Juice	4.00
Tangerine and Honey	4.50

Smoothies

6.00

Mixed Berries/ Strawberry Banana
/Mango

iced teas

Orange Iced Mint Tea	4.00
Passion Fruit Iced Tea	4.00

Beer and Wine

Please ask server for a beer and wine list

White Wine Spritzer	6.00
Passion Fruit Mimosa	8.00
Passion fruit, fresh orange juice and sparkling wine	
Lavender Mimosa	8.00
Lavender honey & flower, orange juice & sparkling wine	