

LE GARAGE

Brunch

Crispy Panisse - vadouvan chick pea fries with fleur de sel & horseradish cocktail sauce	9
Gaufres - house-made waffles with Nutella chocolate sauce and whipped cream	13
Pain Perdu - brioche french toast with crème fraîche & a house made fresh berry compote	14
Eggs Benedict - with crayfish, Creole hollandaise on a Panorama English muffin with roasted potatoes	18
Omelette - chorizo sausage, oyster mushrooms and cipollini onions served with mixed greens	15
Omelette - goat cheese, Romano beans and cherry tomatoes served with roasted potatoes	15
Oeuf à la Coque - 2 soft-boiled eggs and black truffle butter mouillettes served with smoked salmon, roasted potatoes and oyster mushrooms	17
Croque Monsieur - ham, béchamel and gruyere on brioche with mixed greens	13
Croque Madame - add an egg	14
Quiche Lorraine - smoked bacon, emmental and onions served with mixed greens	15
Pan bagnat Sandwich - seared Tombo Tuna with cucumbers, nicoise olives, white anchovies, red and yellow bell peppers, hardboiled egg, butter lettuce, balsamic and an anchovy butter on ciabatta, with fries and aïoli	18
7 Hour House-made Ham Sandwich - fourme d'ambert, roasted Flavorosa plums, bacon butter and frilly mustard greens served with fries and aïoli	17
Black Tiger Prawn Salade - Flavorosa plums, candied pistachios, pink honeydew and a pear vinaigrette	17
P.E.I. Mussels Marinierne - with white wine, shallots, garlic and parsley	17
Muscovy Duck Confit - with a ground mustard maple gastrique served with roasted potatoes	22

A côté...

Kennebec House-cut fries - with aïoli	6
Organic Mixed Greens - with Sweet 100s cherry tomatoes & garlic brioche croutons	7
Sautéed Romano Beans - with kale pesto	8

S'il Vous Plait - No Substitutions - Merci!
Conriage Fee 25 (limited to 2 750ml bottle per party)
Le Garage is not responsible for lost or stolen items
Consuming undercooked foods may increase your risk of foodborne illness