

# Bastille Specials

Grab your berets and join the soirée!  
We're celebrating July 11th, 12th, & 14th!



## BREAKFAST CASSOULET

A comforting, slow-simmered blend of tender white beans sautéed with smoky bacon, juicy blistered tomatoes, and fresh aromatic basil. This hearty French-inspired classic is elevated for brunch, crowned with a plump poached egg and a golden-brown pork sausage. Served with La Provence toast, great for creating that perfect bite! \$19.95

## GÂTEAU DE CRÊPES

Crêpes artfully ruffled and baked into a rich egg custard studded with sweet raspberries and blueberries.

Presented with blueberry sauce and beautifully adorned with fresh raspberries, fluffy whipped cream, and plump blueberries to proudly mirror the French flag. Served with a side of fresh fruit. \$18.50

## RASPBERRY CREAM ECLAIR

Pâte à choux pastry filled with raspberry pastry cream, topped with raspberries and blueberries. \$7

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