

VILLARD

Michel Richard

BREAKFAST

HEALTHY ALTERNATIVES

- RUBY RED HALF GRAPEFRUIT**
FRESH OR BRULÉED 11.
- SEASONAL BERRIES** 14.
- ALL NATURAL YOGURT** PLAIN OR STRAWBERRY 8.
- GREEK YOGURT**
TOPPED WITH TANGERINE HONEY AND HOUSE MADE GRANOLA 12.
- MARKET FRESH FRUITS AND BERRIES** COTTAGE CHEESE 18.
- STEEL CUT OATMEAL**
FIG COMPOTE OR BROWN SUGAR AND RAISINS 13.
- HOMEMADE MUESLI**
SERVED WITH GREEN APPLES, RED GRAPES, CANDIED PECANS 14.
- COLD CEREALS** 10.

FEATURES

- MADISON AVENUE JOGGER**
OATMEAL OR COLD CEREAL WITH BERRIES,
BRAN MUFFIN, FRESHLY SQUEEZED JUICE,
COFFEE OR TEA 29.
- AMERICAN BREAKFAST**
TWO EGGS ANY STYLE, BACON OR SAUSAGE,
BREAKFAST POTATOES, FRESHLY SQUEEZED JUICE,
TOAST, COFFEE OR TEA 34.
- CONTINENTAL BREAKFAST**
PLAIN AND CHOCOLATE CROISSANT, MUFFIN,
FRESHLY SQUEEZED JUICE, COFFEE OR TEA 28.
- SMOKED SALMON, TOASTED BAGEL**
SERVED WITH MASCARPONE CHEESE, TOMATOES, ONIONS,
CAPERS, YOUR CHOICE OF BAGEL 26.

MAINS

- TWO EGGS** ANY STYLE, TATER TOTS, TOAST (GF) 18.
- CHICKEN SAUSAGE COCOTTE** PINWHEEL SAUSAGE, TATER TOTS, CHOICE OF EGGS, ONION CONFIT 21.
- EGGS BENEDICT** POACHED EGGS SERVED WITH CANADIAN BACON, HOLLANDAISE SAUCE ON ENGLISH MUFFIN 25.
- SMOKED SALMON FLORENTINE** SERVED WITH SMOKED SALMON, CREAMED SPINACH
AND HOLLANDAISE SAUCE ON A FRESH ONION PUMPERNICKEL ROLL 26.
- VILLARD FRITTATA** EGG WHITES, GRILLED ARTICHOKEs, ASPARAGUS, GOAT CHEESE 21.
- VILLARD OMELET** BABY SPINACH, OVEN DRIED TOMATOES, GRUYERE, GARLIC CROUTONS 24.
- STUFFED CRÈME BRULÉE FRENCH TOAST** MICHEL’S BRIOCHE, BRIOCHE SOAKED IN CRÈME ANGLAIS
AND BRULEED, WITH AN APRICOT SAUCE 21.
- “POMME” PANCAKES** FLUFFY PANCAKES TOPPED WITH A CHOICE OF CARAMELIZED APPLES, OR SEASONAL FRUITS 21.
- MALTED BELGIUM WAFFLE** SERVED WITH YOUR CHOICE OF SEASONAL FRUITS AND TOPPED WITH CRÈME FRAICHE 21.
- LOBSTER PEARL PASTA** POACHED EGG, LOBSTER, PEARL PASTA, HOLLANDAISE SAUCE 29.

ALL EGGS ARE FREE RANGE AND LOCALLY SOURCED

MICHEL’S BAKED GOODS

- PLAIN, CHOCOLATE CROISSANT, SEASONAL DANISH**
CHOICE OF THREE 12.
- APPLE TURNOVER** TWO PIECES 10.
- MUFFIN** BRAN, BLUEBERRY OR BANANA CHIP
CHOICE OF TWO 10.
- TOASTED BAGEL**
PLAIN, SESAME, EVERYTHING OR CINNAMON RAISIN
WITH LOW FAT OR REGULAR CREAM CHEESE 10.
WITH LOX CREAM CHEESE 13.
- HEARTH BAKED BREAD**
SEMOLINA, RYE, SEVEN GRAIN, RAISIN WALNUT,
ENGLISH MUFFIN, GLUTEN FREE BREAD (GF) 8.

HOT BEVERAGES

- COFFEE, ESPRESSO, CAPPUCCINO,
ASSORTED TEAS, HOT CHOCOLATE 8.

SIDES

- CANADIAN BACON
- PEPPERED BACON
- PORK SAUSAGE
- CHICKEN SAUSAGE
- BREAKFAST POTATOES
- MIXED BERRIES
8.

JUICES

- FRESHLY SQUEEZED ORANGE, GRAPEFRUIT 10.
- CRANBERRY, TOMATO, PRUNE, V8, APPLE 8.
- FLIGHT OF COLD PRESSED JUICES,
WATERMELON, CUCUMBER, SPINACH, CARROT 14.

(GF) GLUTEN FREE

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STARTERS

- QUICHE LORRAINE 15.
- MUSHROOM & LEEK QUICHE 15.
- FRENCH ONION SOUP 12.
- CRAB CAKE WITH LEEKS 20.
- MUSHROOM FEUILLETÉ 15.
- TUNA & WATERMELON TARTARE 18.
- BURRATA & CHERRY TOMATOES 15.

SALADS

- ROASTED BEET, ARUGULA, GOAT CHEESE 17.
- CHICKEN CHOPPED SALAD 23.
- GOAT CHEESE CAESAR SALAD 15.
- SALAD FRISÉE, LARDONS, POACHED EGG 15.

SANDWICHES & ENTREES

- VILLARD BURGER
 - WITH HOMEMADE FRENCH FRIES OR SALAD 26.
 - CHEESE OR BACON ADD \$1.
- AHI TUNA BURGER
 - WITH HOMEMADE FRENCH FRIES OR SALAD 27.
- LOBSTER BURGER
 - WITH HOMEMADE FRENCH FRIES OR SALAD 34.
- MICHEL’S FRIED CHICKEN
 - 28.
- ROASTED CHICKEN
 - GARLIC, FINGERLING POTATOES 26.
- MUSHROOM RISOTTO OF PEARL PASTA
 - 24.
- FISH & CHIPS
 - 26.
- HANGER STEAK
 - WITH PEPPERCORN SAUCE AND HOMEMADE FRENCH FRIES 27.
- PASTA BOLOGNESE
 - 25.

SIDES

- CREAMED SPINACH
- HARICOT VERTS
- MASHED POTATOES
- HOMEMADE FRENCH FRIES
- MAC & CHEESE
 - 9.

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DINNER

STARTERS

FOR THE TABLE

- CHEESE PUFF GOUGÈRES 12.
- “FAUX GRAS” TERRINE & COUNTRY PÂTÉ 18.
- LA QUERCIA PROSCIUTTO PLATE 17.
- BACON ONION TART 15.
- MICHEL’S CHARCUTERIE PLATE
PER PERSON (TWO PERSON MINIMUM) 19.

- DEVEILED EGGS BOQUERONES 9.
- FRENCH ONION SOUP 12.
- LOBSTER BISQUE 15.
- CRAB CAKE WITH LEEKS 20.
- MUSHROOM FEUILLETÉ 15.
- TUNA & WATERMELON TARTARE 18.
- BURRATA & CHERRY TOMATOES 15.

SALADS

- ROASTED BEET, ARUGULA, GOAT CHEESE 17.
- GOAT CHEESE CAESAR SALAD 15.
- SALAD FRISÉE, LARDONS, POACHED EGG 15.

SANDWICHES & ENTREES

- VILLARD BURGER
WITH HOMEMADE FRENCH FRIES OR SALAD 26.
CHEESE OR BACON ADD \$1.
- AHI TUNA BURGER
WITH HOMEMADE FRENCH FRIES OR SALAD 27.
- LOBSTER BURGER
WITH HOMEMADE FRENCH FRIES OR SALAD 34.
- SALMON WITH BRAISED LENTILS 34.
- COD BASQUAISE 38.
- MUSHROOM RISOTTO OF PEARL PASTA 24.
- PRIME CÔTE DE BOEUF AU POIVRE
WITH FRENCH FRIES & ONE SIDE 59.
- PASTA BOLOGNESE 28.
- MICHEL’S FRIED CHICKEN 28.
- ROASTED CHICKEN WITH FINGERLING POTATOES 26.

SIDES

- BRUSSEL SPROUTS WITH BACON
- CREAMED SPINACH
- HARICOT VERTS
- MASHED POTATOES
- HOMEMADE FRENCH FRIES
- MAC & CHEESE

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DESSERT

CELEBRATION CAKE 18.

BANANA SPLIT 12.

CHOCOLATE BAR 12.

PROFITEROLES 12.

NAPOLEON 12.

CREME BRÛLÉE 12.

HOMEMADE ICE CREAMS AND SORBETS 12.

COFFEE

ILLY COFFEE 8.

CAPPUCCINO 10.

ESPRESSO 10.

DOUBLE ESPRESSO 12.

HOT CHOCOLATE 8.

TEA

8.

ENGLISH BREAKFAST TEA

BLACK TEA - A RICH, MALTY, BLEND OF THE FINEST ORGANIC BLACK TEA LEAVES

EARL GREY ORGANIC

**BLACK TEA - A BLEND OF THE FINEST ORGANIC BLACK TEA LEAVES INFUSED
WITH RICH FIRST-PRESSED BERGAMOT OIL**

GREEN TEA PASSION

**GREEN TEA, LIGHT CAFFEINE - SMOOTH CHINA GREEN TEA LEAVES
INFUSED WITH SWEET TROPICAL FRUITS**

JADE ORGANIC

GREEN TEA, LIGHT CAFFEINE - SMOOTH AND BALANCED, A BEAUTIFUL CHOICE ESTATE GREEN TEA LEAF

CHAMOMILE CITRON

**HERBAL TISANE, CAFFEINE FREE - THE BOUQUET OF EGYPTIAN CHAMOMILE BLENDS
WITH SWEETLY SUBTLE CITRUS SLICES**

VERBENA-MINT ORGANIC

**HERBAL TISANE, CAFFEINE FREE - SOFT CITRUS NOTES OF VERBENA LEAVES
BALANCED WITH A BEAUTIFUL HINT OF MINT**