

Vin Sur Vingt

FOOD MENU

CLASSIC BRUNCH

CROISSANT From Chanson Bakery **3**

BACON EGG & CHEESE SANDWICH Scrambled Eggs with Bacon and Gruyere.

Served on Ciabatta Hero **14**

FRENCH ONION SOUP Vegetable Broth, Caramelized Onions,

White Wine, Gratinated Cheese **16**

BRIOCHE FRENCH TOAST With Bananas and Nutella Creme **14**

FRUIT SALAD Seasonal Fruits **9**

GRANOLA PARFAIT Yogurt, Granola, Mixed Berries, Agave **9**

MAC & CHEESE Macaroni, Bechamel, Bacon Crumble **14**

HEALTHY START Couscous, Scrambled Eggs, Red Cabbage, Cucumbers,

Arugula, Tomato, Avocado, Radish and Lemon Dressing **14**

NUTELLA MILK & FRUIT Granola, Blueberries, Strawberries, Banana,

Coconut, Apples, Chocolate Chips and Nutella Milk **14**

TUNA TARTARE Hand-Chopped Fresh Tuna, Lemon Juice,

Cilantro, Jalapeno, Tomato, White Onions **16**

STEAK TARTARE AU COUTEAU Hand-Chopped, Grass Fed

Beef Tenderloin. Served with Mixed Greens **18**

SPECIAL

ADD A GLASS OF WINE FOR \$10
FROM OUR SPECIAL SELECTION !

SALADES

LA NICOISE Fresh Tuna Steak With Mixed Greens, Eggs, Potatoes,
Black Olives, Red Onions, Lemon Juice And Balsamic Glaze **18**

FERMIÈRE Mixed Greens, Roasted Chicken, Avocado, Tomatoes,
Cucumbers, Corn, Red Onions And Shallots Vinaigrette
(Add \$2 for Bacon) **16**

SHRIMP Lemon Marinated Shrimp, Avocado, Cherry Tomatoes
and Cucumbers **16**

SANDWICHES

CROQUE PROVENCAL Tomato, Gruyere and Basil Pistou **12**

CROQUE MONSIEUR/MADAME Black Forest Ham, Gruyere,
Garlic Parmesan Bechamel **15/16**

ROAST BEEF Roast Beef, Red and Green Peppers, Swiss Cheese,
Caramelized Onions **16**

PULLED PORK Roasted Pork Shoulder, Pickles, House Made BBQ Sauce **15**

SHRIMP CLUB Marinated Shrimp w/ Wasabi Mayo,
Tomato, Avocado & Greens **14**

BLT Bacon, Lettuce and Tomato w/Avocado, Mayo
& Mustard Spread **14**

CHICKEN Marinated Chicken Thigh w/ Tomatoes,
Avocado and Chipotle Mayo **15**

TURKEY Roasted Turkey Ham, Arugula, Tomato, Herbs, Mayo **14**

SALMON Atlantic Smoked Salmon, Capers Crème Fraiche, Arugula
Cucumbers, Tomato, Red Onion **16**

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



CHARCUTERIES

3 FOR \$23 / 5 FOR \$33

SAUCISSON SEC Dry Sausage Plate with Pickles **8**

SAUCISSON A L'AIL Garlic Sausage Plate with Pickles **8**

ROSETTE DE LYON Pork Sausage Plate with Pickles **8**

PÂTÉ DE CAMPAGNE Housemade Pork Pate Served
with Toast and Pickles **11**

MOUSSE DE FOIE DE VOLAILLE Housemade Chicken Liver
Mousse Served with Toast & Mustard **7**

RILLETTE Housemade Shredded Pork Served
with Pickles & Mustard **8**

CHIFFONADE DE JAMBON CRU Country Style Ham, Pickles **9**

TERRINE DE FOIE GRAS Duck Terrine (extra \$10 for combo) **19**

FROMAGES

3 FOR \$23 / 5 FOR \$33

SINGLE ORDER Ask for our Daily Selection **9**

COMBOS

3 FROMAGES & 3 CHARCUTERIES : \$39

5 FROMAGES & 5 CHARCUTERIES : \$59

organic