



# BRUNCH

M E N U



## CLASSIQUES

- FRESH FRUIT BOWL** 6
- CROISSANT BASKET** 8  
Fresh Mini Plain & Chocolate Croissants.
- LES OEUFS** 10  
Two Sunny Side Up or Scrambled Eggs  
Served with Sausage and Chipotle Mayo.
- WAFFLES** 10  
Housemade Batter.  
Served with fresh fruits.



## BREAKFAST BOWLS

- HEALTHY START** 12  
Couscous, Scrambled Eggs, Red Cabbage,  
Arugula, Tomato, Avocado, Radish  
and Lemon Dressing.
- NUTELLA MILK & FRESH FRUIT** 12  
Granola, Blueberries, Strawberries, Bananas,  
Coconut, Apples, Chocolate Chips  
and Nutella Milk.



## TARTINES

- TARTINE DE TOMATE** 7  
Fresh Tomato with Basil Pesto.
- TARTINE DE BRIE AU MIEL** 10  
Melted Brie w/ Honey.
- TARTINE DE JAMBON** 12  
Country Ham, Chili Oil.
- TARTINE DE SAUMON** 14  
Smoked Atlantic Salmon, Red Onions,  
Capers & Lemon Creme Fraiche.



## SANDWICHES

- BACON EGG & CHEESE SANDWICH** 12  
Scrambled Eggs with Bacon and Gruyere.  
Served on Ciabatta Hero.
- CROQUE MONSIEUR** 12  
Black Forest Ham, Gruyere,  
Garlic Parmesan Béchamel.  
(Add \$2 for Madame)
- CROQUE SALMON** 14  
Atlantic Smoked Salmon, Gruyere,  
Garlic Parmesan Béchamel.  
(Add \$2 for Madame)

- COFFEE 2
- CAPPUCCINO 4
- LATTE 4
- ORGANIC TEA 4
- ORANGE JUICE 4
- MIMOSA 12

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