



*Joyeux Pâques !*

## Brunch Entrées

*Served with your choice of Breakfast Meat ~ Canadian Bacon, Bacon, or Sausage  
All Served with Homefries & choice of Toast*

Add Fresh Fruit Cup for \$3.95

### **Buttermilk Pancakes**

Accompanied with Brandy & Peach Chutney  
\$15

### **Steak and Eggs**

5 oz. Filet Mignon, Sunny Side Up Egg, Caramelized Onions, Au Poivre  
\$20

### **Omelet**

Shrimp, Cheddar & Chive with an Old Bay Hollandaise  
\$20

## Salad

### **Organic Select Greens of the Season**

Offered with a Lemon & Poppy Seed Vinaigrette or Port Win & Fig Vinaigrette  
\$13

### **Melon & Feta**

Spring Mix, Pickled Shallot with a Lemon & Poppy Seed Vinaigrette  
\$15

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\*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

THE FRENCH MANOR INN & SPA | 50 HUNTINGDON DRIVE, NEWFOUNDLAND, PA 18445 | 570-676-3244 |  
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## Soup

### **Bisque of Langoustine Lobster**

in a Savory Velvet, Scented with Herbs, Cognac & Cream,  
topped with Truffle Oil & Crème Fraiche  
\$17

### **French Onion**

Made with our Eighteen-Hour Demi-Glace, Slow Caramelized Onions,  
Crostini, and Gruyere Cheese  
\$16

## Sorbet

### **Fruited Water Ice to Cleanse the Palate**

*Sorbet Complimentary with an Entrée*

## Entrées

### **Roasted Leg of Lamb**

Roasted Garlic & Gruyere Mashed Potatoes, Roasted Baby Carrots Served with a Lingonberry Demi-Glace  
\$40

### **Char Broiled Filet Mignon**

Crispy Steak Fritz, Cilantro & Pepper Chimichurri, Poblano Pepper Slaw with Powder Goat Cheese  
\$56

## Desserts

### **Chef's Confections & Elegant Treats**

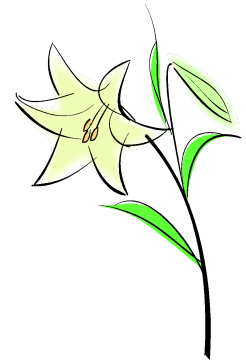
\$10

### **Café ou Thé**

Served with Specialty Sugar Selection  
Signature French Roast Coffee & Mighty Leaf Teas  
\$3

### **Café Pressé**

Petit \$3.75 | Grand \$7.50



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