

PRIVATE PARTIES
10 TO 350 GUESTS

BRASSERIE
COGNAC[®]
DE MONSIEUR BALLON

BRUNCH
RESERVATIONS
212-757-3600

BRUNCH PRIX FIXE

(one drink, one appetizer, one main course)

\$21.95

DRINKS

MIMOSA
CHAMPAGNE-ORANGE JUICE

BELLINI
CHAMPAGNE-PEACH NECTAR

CRANBERRY TROPICAL FIZZ
CHAMPAGNE-CRANBERRY JUICE,
PASSION FRUIT

BLOODY MARY
SPICY TOMATO JUICE AND VODKA

SODAS
SPRITE, COKE, DIET COKE,
GINGER ALE, CLUB SODA

APPETIZERS

GOUGERES
CHEESE PUFFS

SOUP DU JOUR
MARKET HOT SOUP
OF THE DAY

GREEN SALAD
MIX GREENS, TOMATOES,
SHALLOT VINAIGRETTE

CHICKEN LIVER TARTINE
HOME MADE CHICKEN & DUCK
LIVER MOUSSE ON TOAST

MAIN COURSES

EGG EN BRIOCHE
POACHED EGGS, ROASTED HOME MADE BRIOCHE

EGGS BENEDICT
ON ENGLISH MUFFINS WITH CANADIAN BACON
AND HOLLANDAISE

EGG WHITE FRITTATA
SAUTEED GREENS, FINE HERBS

OMELETTE ANY STYLE
THREE EGGS OMELETTE, CHOICE OF CHEESE, HAM, HERBS,
TOMATO, PEPPERS OR ONIONS

QUICHE & GREENS
FRESH BAKED QUICHE OF THE DAY WITH SALAD GREENS

LEMON RICOTTA PANCAKE
FRESH RASPBERRIES AND CANDIED LEMON

CROQUE MONSIEUR
WITH HAM, CHEESE AND SALAD

MUSSELS MARINIERE
WHITE WINE, SHALLOTS, LIGHT CREAM,
PARSLEY & FRENCH FRIES

HAMBURGER
FILET MIGNON HAMBURGER WITH TARTARE
SAUCE AND FRENCH FRIES

CHARCUTERIE....16
WITH PICKLES AND COUNTRY TOASTS

CHEESE PLATTER..16
4 ASSORTED RIPENED CHEESES FROM OUR COUNTER

CHEESE FONDUE....23
TRADITIONAL RECIPE WITH 3 CHEESES

DAILY SPECIALS

SATURDAY PAELLA.....28

ROASTED CHICKEN, RABBIT, CHORIZO, RED PEPPERS, PEAS, MUSSELS
AND SHRIMPS WITH DELICIOUS SAFFRON RICE

SUNDAY COUSCOUS ROYAL.....21

WITH 7 VEGETABLES IN BROTH.....21
WITH CHICKEN, LAMB AND 7 VEGETABLES IN BROTH.....28

BASKET OF HOME BAKED PASTRIES
CROISSANT, DANISH, MUFFIN, BRIOCHE.....9

SALADS

GREEN SALAD.....9
MIXED GREENS WITH SHALLOT VINAIGRETTE

ARUGULA & FENNEL.....10
BABY ARUGULA, SHAVED FENNEL, ORANGE AND HONEY VINAIGRETTE

SPINACH AND AVOCADO.....13
BABY SPINACH, AVOCADO, ROASTED PINE NUTS,
WHITE BALSAMIC VINAIGRETTE

BEET SALAD.....14
ROASTED BEETS WITH MIX GREENS, FRENCH GOAT CHEESE SPREAD,
CROUTONS AND SHERRY VINAIGRETTE

FRESH MARKET SALAD.....15
RAW AND COOKED FRESH MARKET VEGETABLE, BABY BIBB LETTUCE,
BACON BITS AND LIGHT BLUE CHEESE DRESSING

"COGNAC" NICOISE SALAD.....15
ITALIAN TUNA FISH, HARICOT VERT, PEPPERS, OLIVES, TOMATO,
HARD BOILED EGGS AND MUSTARD VINAIGRETTE

OUR SIGNATURE CHICKEN SALAD.....16.5
ROMAINE, CARROTS, NAPA CABBAGE, CRANBERRIES AND BASIL VINAIGRETTE

EGGS & QUICHES

EGG EN BRIOCHE13
POACHED EGGS, ROASTED HOME MADE BRIOCHE, TOMATO FONDUE

OMELETTE ANY STYLE13.50
THREE EGGS OMELETTE, CHOICE OF CHEESE, HAM, HERBS,
TOMATO, PEPPERS OR ONIONS

FRITTATA PRIMAVERA13.50
THREE EGGS FRITTATA, VEGETABLES, CHEESE, TOMATO SAUCE

EGG WHITE FRITTATA.....13.95
SAUTEED GREENS, FINE HERBS

QUICHE & GREENS.....13.95
FRESH BAKED QUICHE OF THE DAY WITH SALAD GREENS

EGGS BENEDICT14
ON ENGLISH MUFFINS WITH HOLLANDAISE WITH CANADIAN BACON

WITH SAUTEED SPINACH.....14
WITH SMOKED SALMON.....15

MAIN COURSES

LEMON RICOTTA PANCAKE.....14
FRESH RASPBERRIES AND CANDIED LEMON

ORANGE-CINNAMON BRIOCHE FRENCH TOAST.....14
SEASONAL BERRIES AND PURE MAPLE SYRUP

CROQUE MONSIEUR15
WITH HAM, CHEESE AND SALAD.....WITH 2 FRIED EGGS, ADD \$2 EXTRA

FETTUCINE, TOMATO.....18
FINE HERBS AND PARMESAN

SCOTTISH SALMON CEVICHE.....(MAIN COURSE add \$7).....18
WITH ENDIVE, FRISEE SALAD AND LIGHT DILL SAUCE

HAMBURGER18
FILET MIGNON HAMBURGER WITH TARTARE SAUCE AND FRENCH FRIES.
WITH 1 FRIED EGG, ADD \$1.50

CHICKEN PAILLARD20
CHICKEN BREAST PAILLARD WITH SHALLOT
PUREE AND FRISEE SALAD

MUSSELS MARINIERE21
WHITE WINE, SHALLOTS, LIGHT CREAM, PARSLEY & FRENCH FRIES

STEAK & EGGS24
GRILLED HANGER SUNNY SIDE UP EGGS, FRENCH FRIES

SCOTTISH SALMON.....24
BROILED, WITH BRAISED LENTILS. BIBB LETTUCE, BROCCOLI, DIJON MUSTARD
AND RED WINE LOBSTER SAUCE

ROTISSERIE CHICKEN.....25
OUR SIGNATURE FREE RANGE FLAME ROASTED CHICKEN,
MASHED POTATO, HARICOT VERT, TARRAGON SAUCE

STEAK AU POIVRE27
GRILLED SIRLOIN STEAK, WATERCRESS SALAD, FRIES
AND PEPPERCORN SAUCE

Allergy Alert, Please Inform us immediately about your Allergies

EXECUTIVE CHEF, FLORIAN V. HUGO