



BRUNCH
SUNDAY AT LA PROVENCE

RUSTIC SOUPE AU PISTOU
LOCAL VEGETABLES, PESTO AND OUR HOUSE CURED HAM

“PISSALADIÈRE”
WARM TARTE OF ONIONS, ANCHOVIES AND OLIVES

SLOW POACHED YARD EGG SALAD
WINTER GREENS AND OUR HOUSE SMOKED BACON

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ŒUFS AU PLAT À LA RATATOUILLE
OUR FARMED EGGS SUNNY SIDE UP OVER RATATOUILLE
OUR JAMBON CRU AND GARDEN HERBS

OMELETTE OF OUR YARD EGGS & BELLE RIVER CRAWFISH
POMMES GAUFRETTES AND FRESH CHEESE

JUMBO SHRIMP AND OUR HOUSE SMOKED SAUSAGES
CREAMY GRITS AND POACHED EGGS

TWENTY HOUR ROAST LEG OF OUR FARMED LAMB
HERBS DE PROVENÇE, GARLIC AND POMMES TRUFFADE

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CHOICE OF DESSERT