# BRUNCH AT Café L'Europe

## BOOZY BRUNCH

**ENDLESS BELLINIS**
Prosecco | House peach puree 20

PLUS! *$2 off all signature cocktails*

**JOHN'S WAKE UP CALL**
Cold brew | Frangelico | Vodka | Baileys 14

**MABLE'S BLOODY MARY**
Ask about this week's creation

## BOARDS

**SEASONAL BURRATA**
Stone fruits | Heirloom tomatoes | Herbs | Toasted pumpkin seeds | Sourdough 22

**CHARCUTERIE**
Jamón serrano | Peppered salami | Pheasant pâté | Marinated goat cheese | Manchego | Marcona almonds | Olives | Seasonal jams | Sourdough 28

**CAVIAR**
Osetra caviar | Blini | Traditional accoutrement | Vodka shooter 95

**SMOKED SALMON***
Capers | Chopped egg | Red onions | Whipped crème fraîche | Toast points 18

## SMALL PLATES

**OYSTERS ROCK**
Gulf oysters | Creamed spinach | Applewood-smoked bacon | Onion | Parmesan | Gremolata 20

**BLUE CRAB CAKE**
Louisiana lump blue crab | Green apples | Pickled mustard seeds | Dijonnaise 21

**SHRIMP COCKTAIL**
Four jumbo shrimp | Lemon | House cocktail sauce 18

**ESCARGOT**
Traditional French preparation | Garlic-herb butter | Parmesan 18

**BEET HUMMUS**
Crudite | Lavash 16

**MUSHROOM TOAST**
Blue oyster and black pearl mushrooms locally-sourced from Petrichor | Black garlic aioli | Grilled sourdough | Arugula 18

**DEVILED EGGS**
Sutter's local eggs | Sterling Caviar 24

**CATALAN TOMATO SPREAD**
Ragù of roasted tomato | Red pepper | Spanish olives | White anchovies | Crostini 16
***Add burrata + 8***

**SHRIMP ROMESCO**
Purée of roasted red pepper | Garlic | Almonds | Tomato | EVOO 18

***$1 per order benefits the Shuckin' Good Cause for Breast Cancer Awareness***

## EGGS BENEDICTS

**TRADITIONAL**
Poached egg | Canadian bacon | Toasted English muffin | Hollandaise | Roasted peppers and potatoes 18

**NORWEGIAN**
With smoked salmon. Skål! 22

**FLORIDA**
With jumbo blue crab cake 26

**Consumption of raw or undercooked foods may increase the risk of food borne illnesses. A 20% gratuity will be added to parties of 6 or more. An $8 charge will be applied to split menu items.*

# BRUNCH AT Café L'Europe

## FEATURES

### CONTINENTAL BREAKFAST*

Soft-poached egg | Pastry du jour | Fruit preserves | Fresh fruit | Latte 14

### STEAK & EGGS*

7oz. bistro steak | Crispy potatoes | Two eggs | Hollandaise 28

### QUICHE LORRAINE

Caramelized onion | Bacon lardons | Gruyère | Served warm with local greens 15

### MEDITERRANEAN POWER BOWL

Couscous pilaf | Greens | Diced onion | Tomato | Red pepper | Tzatziki 15
***add Egg + 3 / add Chicken + 8***
***add Salmon + 10 / add Steak + 15***

### CROQUE MADAME

***The Best Damned Ham & Cheese in Sarasota!***
Jamón serrano | Gruyère | Cage-free egg | Béchamel | Jamon serrano rose | Dijon | Local greens 18

### L'EUROPE CROISSANT

Chicken salad with grapes and walnuts | Local greens 16
***With Lobster & Shrimp Salad add 10***

### ROYALE WITH CHEESE*

Half-pound Angus Prime beef | Smoked cheddar | Onion jam | Aioli | Lettuce | Tomato | House pickles | Seasoned chips 18

### GROUPER FISH & CHIPS

Red grouper | Curried tartar | Fennel slaw | English-style potato wedges 26

### SHRIMP & LINGUINE

Succulent white shrimp | White wine | Lemon butter | Gremolata | Handmade local pasta 28
***Vegetarians are invited to substitute Petrichor Mushrooms for shrimp***

## SOUPS & SALADS

### LOBSTER & SHRIMP SALAD

Dressed cold-water seafood | Cucumber | Cherry tomatoes | Asparagus | Local greens | Florida citrus vinaigrette 28

### TUNA NIÇOISE*

Bibb lettuce | Oven-cured tomatoes | Niçoise olives | Haricots vert | Soft-boiled cage-free egg | Fingerling potatoes | Dijon vinaigrette 18

### CLASSIC CAESAR*

Romaine | Grated parmesan | Grilled bread 12
***White anchovies upon request***

### LOBSTER BISQUE

Lobster morsels | Crème fraîche 16

### FRENCH ONION GRATINÉE

A Café tradition. Served in a whole onion 12

### WEDGE SALAD

Bacon lardons | Heirloom tomatoes | Crispy shallots | Microgreens | Blue cheese dressing 14

### APPLE-FENNEL SALAD

Local mixed greens | Crispy goat cheese medallions | Shaved fennel | Marinated apple | Marcona almonds | Blood orange mustard vinaigrette 14

### CAFÉ SALAD

Local mixed greens | English cucumber | Heirloom tomato | Manchego | Toasted pumpkin seeds | Red wine vinaigrette 12

### ROASTED BEET SALAD

Goat cheese | Candied walnuts | Red wine vinegar 16