

## Eggs

**Bagel Lox Sandwich** 17  
Acme smoked salmon, eggs over easy, bagel, cream cheese, red onion, fried copers, house made Belgian frites.

**Chapel Benedict** 14  
Poached eggs, bacon, hollandaise, english muffins, paprika, petit salad, house-made Belgian frites

**The Breakfast Sandwich** 14  
Fresh baked croissant, scrambled egg, avocado, cheddar cheese, bacon, hollandaise, house made Belgian frites

**Chef's Omelet** 13  
Ask your server for today's selection

**Avocado Toast** 11  
Griddled pain di mie, soft boiled egg, avocado, "everything" toasted quinoa  
Add smoked salmon 9

## Breakfast Classics

**Triple Stack Pancakes** 13  
Your choice: Classic, Apple Compote, Chocolate Chip, Banana Caramel

**Croissant French Toast** 14  
Griddled fresh baked croissants, fresh berry jam, maple syrup

**Belgian Waffles** 13  
Macerated berries, fresh whipped cream

**Chicken and Waffles** 17  
Battered bone-in chicken, maple syrup

## Sides

**Two eggs (any style)** 5

**Side of Bacon** 4

**Fresh Baked Croissant** 4  
with butter and apple compote

**Smoked Salmon** 9

**House Made Belgian Frites** 6  
with Hollandaise 2

# THE WEEKEND Brunch



## Moules Frites

*Delivered FRESH daily*

**Provençale**  
Tomato passata broth, olive, fennel, copers, garlic, saffron 17/26

**Marinière**  
Garlic, white wine, mirepoix, herbs, butter, lemon 17/26

**Red Curry**  
Coconut broth, kaffir lime, lemongrass, nuoc cham 17/26

**FRESH OYSTERS**  
**3 EACH**

CHEF JEAN-MARC CABIROL

## Plates

**Florian Lobster Roll** 27  
Chilled with mayonnaise, lemon, house made Belgian frites

**Black Ink Seafood Pasta** 27  
Shrimp, mussels, sea scallop, squid, lobster clam sauce

**Pan Seared Ahi Tuna** 25  
Soba noodle salad, unagi sauce, wasabi mayonnaise

**Slow Roasted Short Ribs** 23  
celery root apple mash, red wine sauce

**Beer Battered Fish & Chips** 21  
Fresh cod, house made Belgian frites, cole slaw

**House Made Potato Gnocchi** 19  
Butternut squash sauce, pecorino romano

**Gourmet Beef Sliders & Frites** 14  
Organic grass-fed beef, tomato confit, onion jam, bacon, lettuce, green peppercorn aioli

## Salads

*Salad add-ons:  
Chicken-6 Tuna-9 Shrimp-7*

**Caesar Salad** 11  
Romaine lettuce, marinated white anchovy, shaved parmesan, house made croutons, caesar dressing

**Chop Chop Salad** 11  
Romaine lettuce, red onion, bacon, bleu cheese, hard boiled egg, pickles, olives, orange segments, apple cider vinaigrette

**Organic Beet Salad** 11  
Crumbled goat cheese, candied pecans, balsamic reduction

## Brunch Drinks

**Mimosas/Bellinis** 4

**Bloody Mary** 9

**Hot Chocolate** 5

**Fresh Squeezed OJ** 5

**Hot Tea** 4

**Brewed Coffee** 3

**Double Espresso** 4

**Latte/Cappuccino** 5

**Americano** 4

## Brunch Hours

Saturdays & Sundays  
11:00AM-3:00PM

## Location

1166 Chapel St New Haven CT 06511  
www.atelierflorian.net

## Connect

(203) 859-5999

