

BARTOLOTTA'S



MENU DES BRUNCHS

PRICE BASED ON CHOICE OF ENTRÉE

Customize your brunch
Select one of each of the following:

PREMIERE PLAT
your small starter appetizer

PLAT PRINCIPAUX
your main course

DESSERT
your small dessert course

PREMIERE PLAT

Soup du Jour

A cup of our seasonal soup preparation

Soupe à l'ognion

Our signature baked French onion soup with baguette and Gruyère cheese

Fruits et Yaourt

Fresh fruit, vanilla and honey greek yogurt, spiced granola

Crevette

Three jumbo shrimp cocktail with lemon and Marie Rose cocktail sauce (\$4 supplemental)

Salade de Laitue

Bibb lettuce with herbs, carrots, red onion, radish, white wine Dijon Vinaigrette

Chevre Chaud

Warm goat cheese with apricot and walnut preserves, petit salad, toasted baguette (\$3 supplemental)

Executive Chef • Amanda Langler

Executive Sous Chef • Austin Reichold

*In compliance with Food Code 3-603.11 Wisconsin Food Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood, poses a health risk. For further information, please contact your physician or public health department.

PLATS PRINCIPAUX

Salade Lyonnaise

Crispy pork belly tossed with frisée and radicchio, shallots, maple Dijon vinaigrette, poached egg and toasted baguette 48

Omelette

Traditional French-style omelette with creamed leeks, sautéed mushrooms, Gruyère cheese, herbs.

Served with a petit salad 52

Oeufs Poches “Benedict”

Traditional eggs benedict poached eggs, Berkshire ham, toasted English muffin and hollandaise sauce.

Served with dauphinoise potatoes 56

Add smoked salmon and fresh dill + \$2

Pain Perdu

Brioche French toast with pear butter, pure maple syrup, powdered sugar, bacon 45

Boeuf et Oeufs

Grilled bavette steak and sunny side up eggs.

Served with dauphinoise potatoes and hollandaise sauce 65

Salmon Grille

Grilled salmon with haricot vert, parsley butter potatoes, beurre blanc 58

DESSERT

Petit Fromage

Small plate featuring two French-inspired cheese with fresh fruit, preserves, honey, toasted bread

Coffee Pot de Crème

Coffee custard with milk crumble, fresh blackberries, crispy cookie

Crepe Suzette au “Lake Park Bistro”

White chocolate-filled crepes with an orange Gran Marnier sauce and orange supremes

Chocolate Fondant

Rich flourless chocolate cake with hazelnut, banana ice cream, brûléed bananas



**THANK YOU FOR 30 YEARS
AND SHARING YOUR LIFE
MOMENTS WITH US!**

Please inform us of any dietary restrictions or food allergies before ordering.
Vegan and Vegetarian options available upon request.