



JOIN US FOR  
*Happy Hour*  
Tues, Wed & Thurs  
4:00 pm - 6:00 pm

LE VOLTAIRE

# BRUNCH

MAKE A  
*Reservation*  
(402) 934-9374  
levoltaireomaha.com



## APPETIZERS (LES ENTREES)

<b>Escargot GF</b>	<b>\$15</b>
Six de-shelled snails   garlic   butter   parsley Add cheese for \$3	
<b>Brie Josette +</b>	<b>\$15</b>
Baguette   baked brie   apricot-cranberry chutney   balsamic glaze	
<b>Smoked Rainbow Trout Rilette</b>	<b>\$15</b>
Smoked rainbow trout   aioli   capers   peppers   toast points	
<b>French Onion Soup (Soupe a l'oignon) +</b>	<b>\$8/\$6</b>
Beef broth   caramelized onions   crostini   Gruyère & cheese blend   choice of bowl or cup	

## OMELETTES (LE OMELETTES)

Includes breakfast potatoes & spring mix salad

<b>Ham &amp; Cheese** (Jambon et fromage) GF</b>	<b>\$17</b>
Three eggs   French ham   cheese blend	
<b>Crab &amp; Pesto** (Crabe et pesto) GF</b>	<b>\$19</b>
Three eggs   lump crab meat   spinach, arugula & almond pesto   cheese blend	
<b>Goat Cheese Florentine** (Fromage de chèvre florentin) GF</b>	<b>\$16</b>
Three eggs   spinach   chevre goat cheese   mushrooms   caramelized onions	

## EGGS BENEDICT (ŒUFS BÉNÉDICTE)

Includes breakfast potatoes & spring mix salad

<b>The Classic** +</b>	<b>\$19</b>
English muffin   poached eggs   French ham   hollandaise	
<b>Blackstone** +</b>	<b>\$20</b>
English muffin   poached eggs   bacon   tomato   hollandaise	
<b>Smoked Salmon** (Saumon Fume) +</b>	<b>\$20</b>
English muffin   poached eggs   smoked salmon   caramelized onions, capers   hollandaise	
<b>Vegetarian** +</b>	<b>\$18</b>
English muffin   poached eggs   sauteed spinach   chevre goat cheese   hollandaise	

## KIDS' MENU (LES ENFANST)

Available for children 12 and under

<b>The Little Farm** (Le Petite Ferma) GF</b>	<b>\$9</b>
Two scrambled eggs   bacon   pork sausage   breakfast potatoes	
<b>Waffle (Les Gaufres)</b>	<b>\$6</b>
Belgian recipe waffle   fresh fruit   whipped cream	

## A LA CARTE

<b>Bacon (3) GF</b>	<b>\$5</b>
<b>Pork Sausage (2) GF</b>	<b>\$5</b>
<b>Breakfast potatoes GF</b>	<b>\$4</b>
<b>Eggs** (2) GF</b>	<b>\$4</b>
<b>Truffle Fries</b>	<b>\$7</b>

+ Can be made gluten free

## ENTREES (LES PLATS)

<b>Waffle &amp; fresh fruit (Gaufre aux fruit)</b>	<b>\$15</b>
Belgian Waffle recipe   fresh fruit   whipped cream	
<b>Duck Confit &amp; Waffle</b>	<b>\$25</b>
Belgian Waffle recipe   fried duck quarter   fresh fruit   whipped cream	
<b>French Toast (Pain Perdu)</b>	<b>\$15</b>
Pain de mie   fresh fruit   whipped cream	
<b>Banana Bread French Toast</b>	<b>\$20</b>
Banana bread   fresh fruit   whipped cream	
<b>Shakshuka** GF</b>	<b>\$20</b>
Cast Iron baked eggs   spicy tomato sauce   herbs   cheese blend Comes with choice of breakfast potatoes OR spring mix salad	
<b>Quiche of the Day</b>	<b>\$20</b>
Ask your server for the flavor of the day   butter crust   comes with potatoes & spring mix salad	
<b>Chicken Artichoke Crepe (Crêpe au poulet at aux artichauts)</b>	<b>\$20</b>
Fresh made crepe   chicken   melted leeks   artichoke   feta cheese   balsamic glaze   comes with potatoes & spring mix salad	
<b>Banana Nutella Crepe (Crêpe banane Nutella)</b>	<b>\$20</b>
Fresh made crepe   bruleed banana slices   warm Nutella drizzle   whipped cream	
<b>The Farm</b>	<b>\$15</b>
Two eggs prepared to preference   bacon   pork sausage   breakfast potatoes   spring mix salad	

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## SANDWICHES (LE SANDWICH)

Choice of fries OR spring mix salad (upgrade to truffle fries for \$3)

<b>Croque Madame**</b>	<b>\$18</b>
Pain de mie   bechamel   sliced French ham   cheese blend   sunny side up egg	
<b>Croque Monsieur</b>	<b>\$16</b>
Pain de mie   bechamel   sliced French ham   cheese blend	

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## DRINKS (LES BOISSONS)

<b>Milk*</b>	<b>\$3</b>
<b>Juice* (Orange, Grapefruit, Cranberry, Apple or Tomato)</b>	<b>\$3</b>
<b>Coffee</b>	<b>\$4</b>
<b>Iced Tea</b>	<b>\$3</b>
<b>Coke, Sprite, or Diet Coke*</b>	<b>\$3</b>
<b>Espresso*</b>	<b>\$5</b>
<b>Cappuccino*</b>	<b>\$7</b>

\*No free refills

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## FROM THE BAR (DE LA BARRE)

<b>Mimosa (glass or bottomless)</b>	<b>\$15/\$45</b>
Sparkling wine   choice of orange or grapefruit juice	
<b>Bloody Mary</b>	<b>\$15</b>
Smoked pepper infused vodka   House made bloody mary mix   pickled vegetable garnish   cajun magic salt rim	
<b>A.M. Old Fashioned</b>	<b>\$16</b>
Bacon washed Bulleit bourbon   maple syrup   Amaretto   orange bitters   candied bacon garnish	
<b>Brunch Bottle Service</b>	<b>\$35</b>
750 ml bottle of champagne   three juices   Creme de Cassis or Elderflower liqueur \$8	

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\*\*"Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information." Douglas County Health Department.

+ Can be made gluten free