

ESTÉREL

CALIFORNIA FRENCH RESTAURANT

Brunch at Le Jardin

French Pastry Basket 10

5 assorted French Pastries

Le Jardin Eggs

Three Eggs any style 16

Served with roasted Weiser potatoes and toast
Choice of bacon, chicken sausage, turkey bacon, or pork sausage

All the following dishes come with a choice of two sides: Weiser roasted potato, hash brown, garlic kale, seasonal fruit, or house salad.

Classic Eggs Benedict 18

Canadian bacon, hollandaise

Smoked Salmon Benedict 23

Goat cheese, avocado

Grilled Portobello Benedict 21

Marinated Portobello, sautéed spinach

Farmers Market Omelet 17

Zucchini, bell peppers, onion, tomato, Point Reyes Toma

Chef's Favorite Omelet 17

Ham, bacon, mushroom, jalapeno relish, white cheddar

Broccoli & Cheddar Omelet 18

Chicken breast, broccoli, cheddar, hollandaise

SoCal Egg White Frittata 17

Zucchini blossom, tomato, bell pepper, asparagus, basil, avocado, herb ricotta

Esterel Breakfast Wrap 17

Scrambled eggs, avocado, chorizo, bell peppers, jack cheese,

SANDWICHES

Avocado toast with egg 15

Gribiche, fried shallots

Turkey club sandwich 17

Avocado, tomato, thousand island, jalapeño bacon

Le Jardin cheese burger 19

Grass fed American Wagyu beef, pickled grilled onion, Tomato, romaine slaw, Point Reyes Toma

Flatbreads

All Flatbreads are available vegetarian

Spring Vegetables 16

Favas, English peas, goat cheese, mint pesto

Provençal 15

Tomato, mozzarella, caramelized onion

Forestière 16

Wild mushroom, bacon, parmesan, arugula, truffle

Shaved Asparagus 16

Lardon, farm egg, grana padano

SALADS

Tuscan kale salad 16

Frisée, arugula, pomegranate, baby beets, lardon vinaigrette

Goddess salad 15

Purple mustard frill, breakfast radish, avocado, pistachio

Farmers market chopped salad 15

Sunflower seeds, dried cherry, pecorino

Beverages

Juices 6

Orange, grapefruit, watermelon, apple, pineapple, pomegranate, cranberry, tomato

Hot Chocolate 6

Peppermint, Coconut, or Nutella +1

Lavazza French Press Coffee 8 petit/12 grand

Espresso 5 single/6 double

Cappucino, Latte, or Mocha 6

Add vanilla, hazelnut, caramel brule, gingerbread, pumpkin spice, or chocolate +1

Harney & Son's Tea 6

Adult Beverages

Bottomless Mimosas 18

Bloody Mary 12

Demidoff vodka, house bloody mary mix (spicy or regular)

Raspberry Bellini 12

Sparkling wine, raspberry puree

Kir Royal 12

Sparkling wine, Chambord



Gluten free. Please advise your server of any food allergies.

Vegetarian. Please inquire with your server whether the dish suits your dietary restrictions



A gastronomic adventure in healthy eating, De-Light by Sofitel is a pleasurable surprise of refined taste with the freshest ingredients. De-Light reflects the innovative array of well-balanced low-calorie meals

Tax and gratuity not included

All prices in USD\$ consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.