



Jacques'
Brasserie
Brunch

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Jacques' Brasserie Menu Available during Brunch

ALL BRUNCH ITEMS INCLUDE

*Our Famous Housemade Garlic Bread & "Bibelskais,"
Assorted Bread Basket, Glenview Farms Butter*

Three Egg Omelettes

*Sauders' Lancaster County Organic Farm Fresh Eggs, and our Fresh
Garden Herbs*

*Papa's Cheese Medley of Parmigiano-Reggiano,
Sardo, Gruyere and Cheddar** 16.

*Local Goat Cheese, Garden Spinach, Virginia Country Ham** 17.

*Maine Lobster** 19.

Jacques' Tarte Flambées Benedict

*Traditional Alsatian Pizzas Served with 2 Sauder's
Lancaster County Organic Farm Fresh Eggs, Poached or
Sunny Side Up and Hollandaise Sauce*

*Traditional—Caramelized Onions and Nueske's
Applewood Smoked Bacon** 14.

*Wild Mushroom Medley-Shitake, Oyster &
White Mushrooms** 15.

*Smoked Norwegian Salmon & Virginia Smoked Trout** 16.

Chef Jacques proudly features the very freshest herbs and vegetables from our organic, on-site gardens and sources local, sustainable and artisanal producers to serve you healthful and flavorful meals. Bon Appétit.

Cave Aged Gruyere Cheese, Garden Herb Quiche, Savory Crust 15.

Brasserie Crepes Suzette 14.
Orange Crepes, Caramelized Oranges, Grand Marnier Syrup

Chef Jacques' Favorite Brunch Sides 8.

Garden Mesclun Salad, Housemade Vinaigrette

Roasted Russet Potatoes with Caramelized Onions, Herbs

Brasserie Pomme Frites

Nueske's Applewood Smoked Bacon

Haricots Verts, Shallots, Savory

"Papa's Favorite" Housemade Spaetzles

Sautéed Mushrooms Medley, Shallots, Herbs

Brasserie "Pick Me Ups"

Bar Rouge' housemade Bloody Mary 10.

Chef's Garden-Fresh "Just Picked" Bloody Mary (in-season) 12.

L'Apéritif du Patron 11.

Crémant d'Alsace, Framboise, Chambord

L'Auberge Chez Francois' Mimosa Crémant d'Alsace 10.

Glass of Crémant d'Alsace 10.

*These items may contain raw or undercooked ingredients or may be served undercooked. Consuming raw or undercooked meat or eggs may increase the risk of foodborne illness



Restaurants in Alsace traditionally have a more formal dining room as well as a casual dining room known locally as a weinstube or brasserie. There, diners may enjoy traditional, hearty Alsatian dishes accompanied by local wine in a warm and relaxing atmosphere. These friendly establishments are immensely popular with Alsatians and visiting them is always the best part of my trips back to Alsace. I opened Jacques' Brasserie at L'Auberge Chez François to bring the tastes and comforts of the Alsatian brasserie here to Great Falls.

The menu and decor at Jacques' Brasserie are a special tribute to my father, François Haeringer, who opened the original Chez François in Washington D.C in 1954. Many of the recipes I use here at the brasserie come from a notebook of handwritten recipes my father brought with him when he first moved from France to the United States. The dining room is furnished with hand-painted, ceramic-topped tables that Papa had built, in the Alsatian style many years ago. The copper on the walls comes from my father's vast collection of traditional copperware and the wall behind the banquette and Jacques' Bar Rouge are upholstered in red paisley fabric that my father purchased in large bolts on a trip back to France. These items are part of my family's heritage and the legacy of L'Auberge Chez François.

My wish is for you to experience the best of traditional Alsatian cuisine on your next visit to Jacques' Brasserie.

Bon appétit

Chef Jacques