

BREAKFAST



Eye Openers

Sazerac .65
Absinthe .75

One of New Orleans' happiest thrills is

BREAKFAST AT

Brennan's



YOU HAVE READ about it, probably; but

though the story has been told by many fine writers in national publications
—and we are grateful to them all—no words can truly convey the actual
enjoyment of this gracious New Orleans tradition.

You will come to New Orleans soon, and we want to invite you to share
with us this pleasant custom—the leisurely morning meal, magnificently
prepared and served with unhurried graciousness in a beautiful quiet room
whose wide windows look out on one of the loveliest patios of the old South.
With unforgettable food and drink, with service smoothly continental, you
will begin your day the way they did it on the great plantations—and we
think you will agree,

there's nothing like it!

Try a type

Begin with
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LA CARTE MENU

inside:

NEW ORLEANS

ROYAL ST.

417

FRENCH RESTAURANT

Brennan's

Hors d'oeuvres

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Oysters
Covered
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Baked in
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here's what they say :

"Breakfast at Brennan's is the occasion for more excitement than the fall of empires . . ."
Lucius Beebe, GOURMET

"Something new in eating . . . These are breakfasts to loiter over. Never hurry."
CLEMENTINE PADDLEFORD

"Brennan specialties de la maison: 'little breakfasts' of the type popularized by the late Madame Begue."
NEWSWEEK

"No visit to the French Quarter would be complete without breakfast at Brennan's."
CHRISTIAN SCIENCE MONITOR

"Brennan's . . . one of New Orleans' show-places, but a place where one can eat well without leaving his right leg behind him . . ."
WALTER KELLY, creator of "POGO"

"Brennan's . . . one of the ten best American restaurants."
ART BUCHWALD

"You simply can't eat any better in the United States than at Brennan's—it's dedicated to the art of the enjoyment of eating."
RED BOOK

"New Orleans is world renowned as a Gourmet paradise and no one leaves without at least one meal at its famed Brennan's."
CORONET

" . . . an atmosphere of luxury and relaxation . . . one of the fifty outstanding restaurants on the North American continent."
CHARM

"In the best tradition of culinary excellence . . . Brennan's has achieved national fame."
HOLIDAY

"Breakfast at Brennan's is a multicolored production. The Creole dishes—they're French once removed—are extra special."
COLLIERS

"Contributing to New Orleans' reputation for good living is Brennan's. It preserves the traditional excellence of Creole cooking . . . a cuisine as distinctive as any in the world. Brennan's combines up-to-date elegance with Old World Charm."
LOOK

"Brennan's . . . a center for gourmets."
AMERICAN WEEKLY

" . . . the best French restaurant in town."
ROBERT RUARK

" . . . one of New Orleans most famous restaurants . . ."
LIFE

"The food is strictly for the angels and is French all-out, with here and there a definite touch of native Creole artistry . . ."
McCALLS

"Famed for its robust, restorative breakfasts . . . Brennan's is a place of fun. The cuisine is in the classic Creole tradition."
Lucius Beebe, HOLIDAY

"For heaven's sake, if you ever are in New Orleans, don't miss dining at Brennan's."
Bill Roberts, HOUSTON PRESS



ROAST

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MAIN STRIP STEAK

4 50

FOR *convention* GROUPS



Breakfast at Brennan's with its unique cuisine, is especially appealing to groups of men and women alike. Convention entertainment chairmen will find the Brennan location—just four blocks from famed Canal Street, yet in the heart of the French Quarter, most convenient for the starting point of walking tours. The leisurely and sumptuous breakfast, a prelude to sight seeing, takes the place of lunch and puts those in attendance back at their hotel without hurry in time for relaxation before the evening's activities.

SPECIAL ARRANGEMENTS may be made either by mail or phone for breakfast meetings. If you will let us know the date and approximate expected attendance, we will be happy to submit breakfast menus and prices from our regular menu or on other items of your choice. Here are a few suggestions for Breakfast at Brennan's.

Eye Openers

Sazerac 65¢

Absinthe Suisse 75¢

Absinthe Frappe 65¢

New Orleans Gin Fizz 75¢

Dejeuner a la Fourchette

Fresh Fruit Compote

Eggs St. Denis

Cafe au lait

Sliced Bananas with Cream

Eggs a la Turk

Cafe au lait

Baked Apple with Cream

Grilled Ham Steak, Eggs

Sauteed Bananas

Cafe au lait

Grilled Grapefruit with Kirsch

Eggs Hussarde

Bananas Foster

Cafe au lait

Fresh Grapefruit Juice

Lamb Chops Mirabeau

Brabant Potatoes

Cafe au lait

Creole Cream Cheese

Eggs Benedict

Fresh Fruit aux Kirsch Flambe

Cafe au lait

Breakfasts are priced from \$2.50 per person.

All breakfasts are served with hot New Orleans French bread and jellies.

A complete selection of Pink Wines and Champagnes from the famous Brennan Wine Cellar is available. Our Wine List will be submitted on request.

Brennan's regrets that its facilities do not permit the accommodation of large groups at the luncheon and dinner hours, and hopes you will feel welcome to make individual reservations for those times, as well as for

Breakfast at Brennan's

Served daily and Sunday from 9 A.M.

the Brennan chefs to celebrate the open

Brennan's FRENCH RESTAURANT • 417 ROYAL ST. • NEW ORLEANS



Please call us when
you have an entertaining
problem or a meeting to
arrange. We will enjoy
helping you.

Adelaide Brennan.

Elle Brennan Martin

Brennan's

FRENCH RESTAURANT

BREAKFAST



NEW ORLEANS
ROYAL ST. • 417

Eye Openers

Sazerac .65	Absinthe Drip .65	Bloody Mary .65	New Orleans Gin Fizz .75
Absinthe Frappe .65	Absinthe Suisse .75	Milk Punch .75	Ojen Cocktail .75

Light Pink Wines and Champagne

California's Best Rosé	Bottle 2.75	Half 1.50	French Rosé	Bottle 2.75 up	Half 1.50 up
American Champagne	Bottle 7.00 up		Half 3.75 up		
French Champagne	Bottle 7.50 up				

Dejeuner a la Fourchette

Onion Soup .50	Creole Cream Cheese .40	Sliced Bananas with Cream .40
Grilled Grapefruit with Kirsch .60	Baked Apple with Cream .40	Stewed Prunes .35
Fresh Fruit Compote .60	Strawberries with Cream .60 (Fresh when in Season)	Melon in Season .40

Eggs Hussarde	1.75
<i>Marchand de Vin Sauce over grilled ham and tomato on toast. Poached eggs and Hollandaise sauce.</i>	
Eggs Benedict	1.50
<i>Broiled ham and poached eggs on crisp toast. Hollandaise sauce.</i>	
Eggs a la Turk	1.75
<i>Shirred eggs with chicken livers, fresh mushrooms and red wine.</i>	
Eggs Sardou	1.75
<i>Artichoke bottoms, poached eggs, creamed spinach and Hollandaise sauce.</i>	
Chicken Liver Omelette	1.75
Pompano Toulouse	2.40
<i>Broiled pompano. Finely chopped onions, garlic, parsley and chives.</i>	
Trout Vin Blanc	1.75
<i>Lake trout. White wine seafood sauce.</i>	
Escargots au Beurre	2.00
Chicken Livers Saute	2.00
Eggs St. Denis	1.50
<i>Souffled eggs and chopped ham served on croutons. Marchand de Vin sauce.</i>	
Eggs Bourginonne	2.00
<i>Omelette with escargots and vegetables. Red wine sauce.</i>	
Eggs aux Fine Herbs	1.00
<i>Omelette with finely chopped onions and parsley.</i>	
Eggs aux Champignons	1.00
<i>Omelette with fresh mushrooms.</i>	
Omelette Parmesan	1.00
<i>Omelette with Parmesan cheese.</i>	
Calves Liver	2.00
<i>Saute with bacon and hominy grits.</i>	
Grilled Ham Steak	1.50
<i>With eggs.</i>	
Breakfast Sirloin	4.50
<i>Bearnaise.</i>	
Lamb Chops Mirabeau	3.75
<i>Delectable combination of lamb chops, bacon, Bearnaise sauce and tomato sauce.</i>	

Waldorf Salad .60	Blackstone Salad .60
Hominy Grits .35	Hashed Brown Potatoes .35
Brabant Potatoes .35	
Sauteed Bananas .50	
Cafe au lait .15	

Try a typical New Orleans breakfast:

Begin with grilled grapefruit, then eggs Hussarde; hot French bread, of course, with marmalade; bananas Foster, and steaming Brennan cafe au lait.

4.00

(Eye openers and wines to make it complete may be ordered separately at prices listed above.)

AND HERE IS A TRADITIONAL BRENNAN BREAKFAST:

This is the way it was done in leisured ante-bellum days: first an absinthe Suisse to get the eyes open, then a fresh Creole cream cheese. Now an egg Benedict, followed by a hearty sirloin with fresh mushrooms. Hot French bread and marmalade, and a chilled Rose wine. For the finale, crepes Suzette, cafe au lait, and a Cognac sniffer. Important:

DON'T HURRY!

Omelette au Rum 1.50
Jelly folded into an omelette. Sprinkled with confectioners' sugar and flamed with rum at your table.

Omelette with Strawberries 2.00
Delicious Louisiana strawberries rolled into an omelette and flamed with brandy at your table.

Peaches Flambe 1.50
Peaches cooked in sugar and flavored with orange and lemon rind. Flamed with brandy at your table.

Bananas Foster 1.50
The fruit is fresh from Latin America, the brandy sauce is set gaily aflame at your table, the flavor is fabulous.

Crepes Suzette 1.75
The reigning queen of desserts made and flamed at your table.

Cafe Brulot 1.00
Made at your table with ceremony, with flaming brandy, with a little black magic — as exciting to watch as it is to drink.

Petit Orange Brulot 1.00
A quaint cup made from an orange holds the cognac. Flamed. Wonderful bouquet.

Breakfast Served at any hour

COME AS LATE AS MIDNIGHT

Brennan's

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AT 417 ROYAL STREET - NEW ORLEANS

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