

*Owen Brennan's*  
**French & Creole  
Restaurant**



**DÉJEUNER  
À LA  
FOURCHETTE**



"... the evolution of a particularly delectable combination of lamb chops with bearnaise and grilled tomatoes for breakfast at Owen Brennan's French and Creole Restaurant in Bourbon Street, is the occasion for more excitement than the fall of empires and such meretricious intelligence receive in New York . . ." "... Brennan's is happily open for breakfast, traditionally a public meal in New Orleans and specializes in a wide variety of restorative foods of great merit and virtue . . ." "... Mr. Brennan is open to persuasion at any hour and supervises the conduct of his very atmospheric premises from a tiny bar behind the main dining salon where the favored of the management forgather for absinthe frappe before breakfast or Homeric quantities of champagnes of late in the evening . . ." "... the hallmarks of New Orleans restaurant life are, of course, the pre-breakfast snifter and the universal service of white hot, marvelously crisp French Bread . . ."

From "Along the Boulevards"

By—Lucius Beebe

*Gourmet*, June 1949



## Déjeuner à la Fourchette

Absinthe Frappe .....	.75	New Orleans Gin Fiz .....	.75	Absinthe Suisse .....	.75
Milk Punch .....	.75	Ojen Cocktail .....	.60	Sazerac Cocktail .....	.60
Grilled Grapefruit with Kirsch .60	Fresh Fruit Compote .....	.50	Stewed Prunes .....	.35	
Strawberries with Cream .....	.60	Sliced Bananas with Cream .....	.40		

*Eggs Hussarde* . . . . . 1.75  
Marchand de vin over grilled ham and tomato on toast with poached eggs and hollandaise sauce.

*Eggs Benedict* . . . . . 1.50  
Slices of broiled ham and poached eggs on crisp toast. The whole covered with hollandaise sauce.

*Eggs a la Turk* . . . . . 1.75  
Shirred eggs with chicken livers, mushrooms and red wine.

*Eggs Sardou* . . . . . 1.50  
Artichoke bottoms filled with creamed spinach and topped with hollandaise sauce.

*Eggs St. Denis* . . . . . 1.50  
Souffled eggs blanketed with marchand de vin and chopped ham served on toast.

*Eggs Bourginonne* . . . . . 2.00  
Omelette with escargots and vegetable essence and red wine sauce.

*Eggs aux Fine Herbs* . . . . . 1.00  
Omelette with finely chopped onions and parsley.

*Eggs aux Champignons* . . . . . 1.00  
Omelette with fresh mushrooms.

*Pompano Claudet* . . . . . 2.40  
Broiled pompano with finely chopped onions, garlic, parsley and chives.

*Filet of Redfish Gelpi* . . . . . 1.75  
This sauce of white wine, fish essence and delicate bordelaise flavors the supreme redfish.

*Trout Vin Blanc* . . . . . 1.75  
Lake Trout in a White wine seafood sauce.

*Red Snapper Mariniere* . . . . . 1.75

*Escargots au Beurre* . . . . . 2.00

*Chicken Livers Financiere* . . . . . 2.00  
Chicken livers in a sauce of red wine and flavored with olives.

*Calves Liver Begue* . . . . . 1.50  
Calves Liver sauteed with a light natural sauce of its own.

*Grilled Ham Steak* . . . . . 2.00

*Breakfast Cut Sirloin, Bearnaise* 3.00

*Waldorf Salad* . . . . . .60  
Chopped apple with celery and raisins.

*Blackstone Salad* . . . . . .60  
On bed of shredded lettuce a round of sliced apple topped with a slice of pineapple all covered with a light princess dressing.

*Omelette aux Rum* . . . . . 1.50  
Jelly folded into the omelette, sprinkled with powdered sugar and flamed with rum.

*Omelette with Strawberries* . . . . . 1.50  
Delicious Louisiana strawberries rolled into the omelette and flamed with brandy.

*Crepes Suzette* . . . . . 1.75  
The reigning queen of desserts.

*Cherry or Peach Tart* . . . . . .50

*Peaches Flambe* . . . . . 1.50  
Peaches cooked in sugar and flavored with orange and lemon rind flavored with brandies.

*Bananas Flambe* . . . . . 1.50  
Bananas cooked in butter, cinnamon, brown sugar and rum.

*Cafe Brulot* . . . . . 1.00  
Coffee and chickory blended with cinnamon, cloves, orange and lemon rind, cognac and orange curacao.

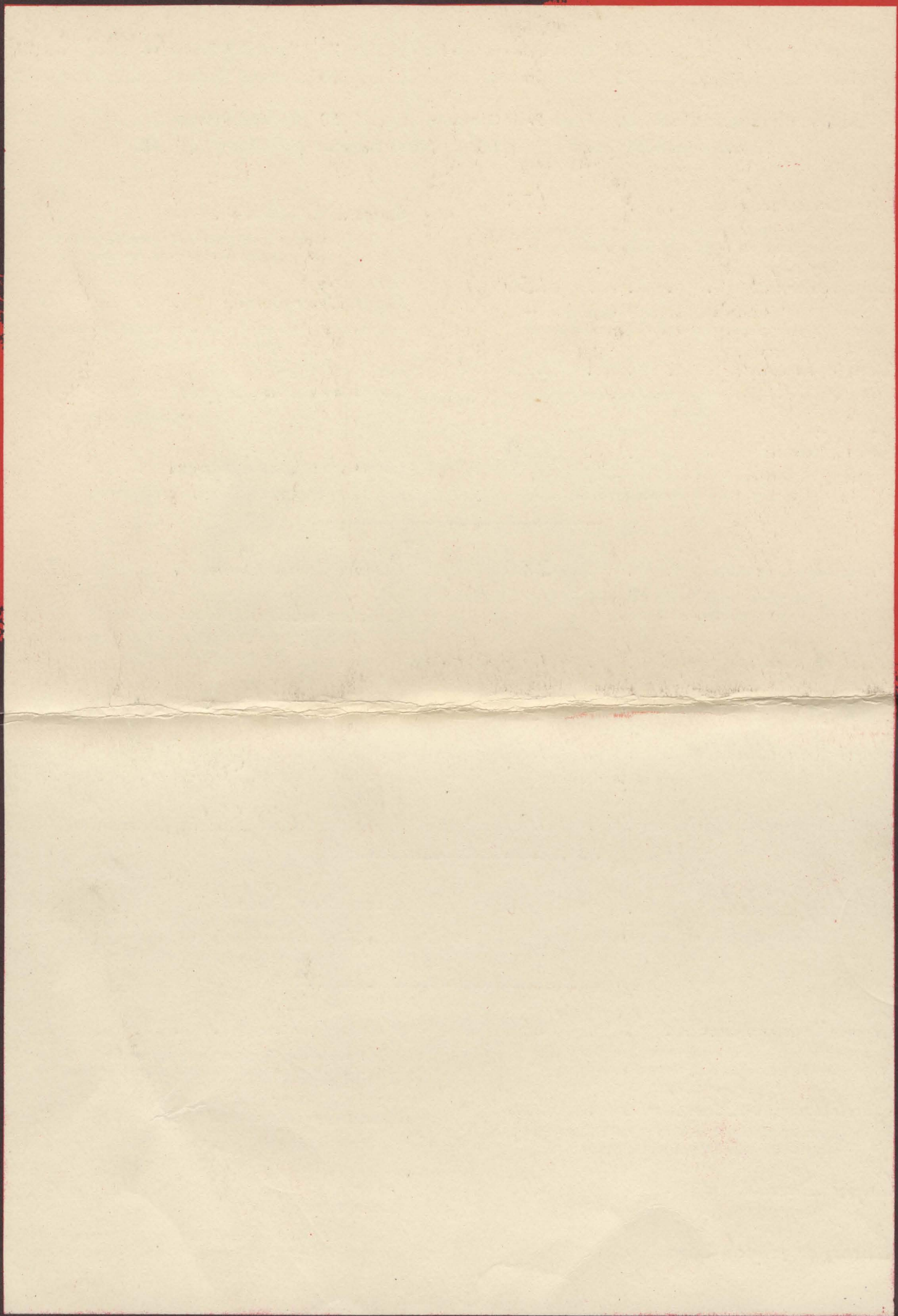
### Coffee

Orange Brulot .....	1.25	Cognac in Sniffer .....	.75	Grand Marnier .....	.75
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#### Suggested Wines:

Chateau Pontet Cantet—Bordeaux Red, Cruse Sauterne—Bordeaux White—L. Martini—California Rose Wine, F. Schoonmaker Semillon—California White, F. Schoonmaker Mountain Red—California Red







# Brennan's

## BREAKFAST AT BRENNAN'S

Grilled Grapefruit with Kirsch 1 70  
Omelette with Mushrooms  
Cafe au lait

Bananas with Cream 2 25  
Eggs a la Turk  
Cafe au lait

Fresh Orange Juice 2 65  
Grilled Ham Steak, Fried Bananas  
Cafe au lait

Baked Apple with Cream 2 20  
Calves Liver saute with  
Hominy Grits  
Cafe au lait

Baked Apple with Cream 3 70  
Breakfast cut Sirloin Bearnaise  
Brabant Potatoes  
Cafe au lait

Fresh Orange Juice 3 40  
Eggs Benedict  
Fresh Fruit with Kirsch  
Cafe au lait

Fresh Fruit Compote 2 10  
Eggs Sardou  
Cafe au lait

Fresh Fruit Compote 6 35  
Eggs St Denis  
Filet Mignon Mirabeau  
Crepes Suzette  
Cafe au lait

Brennan's recommends the  
LIGHT "Pink" WINE WITH BREAKFAST:

California Rose Wines	Bottle	3 00
	Half	1 50

French Imported Rose 49

(These are suggestions.  
Please feel free to order  
from our a la carte menu!)

Bottle	4 75
Half	2 50

