



BREAKFAST AT *Brennan's*
Eye Openers

To make you fully aware of the beauty of the day, and to sharpen your appetite in the continental manner:

- ABSINTHE SUISSASSE .75
An old New Orleans drink revived by our founder for your enjoyment and guaranteed to put you in the mood for this carefree old city of ours.
- SAZERAC .75
Be gay! Be debonair! The Sazerac is a New Orleans drink made with Bourbon and a little mystery. The glass is first coated with absinthe to give the Sazerac its special taste of old world magic!
- BLOODY MARY .75
- MILK PUNCH .75
- NEW ORLEANS GIN FIZZ .75

- OJEN FRAPPÉ .85
Just as in the days of the old coffee shops there are still those who prefer Ojen . . . the absinthe preference of the Spanish aristocracy.
- CLARET WINE PUNCH (for two) 2.00
Made with selected claret, lemon juice and peel, and a stick of cinnamon, all ceremoniously prepared hot at your table.
- ABSINTHE FRAPPÉ .75
- WHISKEY SOUR .75

The grape at its proud best is not for moonlight alone — it begins your day on a note of adventure:
We therefore suggest the following wines to add major enjoyment to your breakfast pleasure.

CHAMPAGNES

	Bottle	Half Bottle		Bottle	Half Bottle
Veuve Clicquot, Ponsardin	10.75	5.75	Bollinger Extra Dry	9.50	5.25
Laurent Perrier Brut	10.75		Almaden Pink Champagne	7.00	4.00

WHITE WINES

		Bottle	Half Bottle
Macon Blanc	Vintage	3.00	2.00
<i>Light bodied, good bouquet.</i>			
Château La Dame Blanche	Vintage	4.25	2.50
<i>Pleasantly dry white Bordeaux.</i>			
Liebfraumilch	Vintage	3.75	2.25
<i>Light white Rhine wine.</i>			
Piesporter Riesling	Vintage	3.75	2.25
<i>Light white Moselle.</i>			

ROSÉ WINES

	Bottle	Half Bottle
Tavel, Chapoutier	4.75	2.50
Cruse Rosé	3.75	2.00
Nectarose	3.50	2.00
Château St. Roseline	4.75	2.50

	Bottle	Half Bottle
ALL AMERICAN STILL WINES	2.75	1.50

BREAKFAST IS SERVED AT ANY HOUR • YOU MAY COME AS LATE AS MIDNIGHT

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

Déjeuner à la Fourchette

TRY A TYPICAL NEW ORLEANS BREAKFAST:

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

4.25

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

Onion Soup .75	Stewed Prunes .40
Grilled Grapefruit with Kirsch .75	Melon in Season .50
Fresh Fruit of the Season .65	Creole Cream Cheese Evangeline .75
Baked Apple with Cream .50	<i>This is a New Orleans breakfast favorite. Served with the freshest fruits of the season, it will re-fresh and delight you.</i>
Strawberries or Blueberries in Season with Double Cream .75	Banana Slices with Cream .50
Kadota Figs with Double Cream .75	

OEUFs

Eggs Hussarde	2.00
<i>Grilled ham on toast covered with Marchand de Vin sauce and topped with poached eggs and Hollandaise. Served with grilled tomato.</i>	
Eggs Benedict	1.75
<i>Broiled ham and poached eggs on crisp toast. Hollandaise sauce.</i>	
Eggs Sardou	2.00
<i>Artichoke bottoms, poached eggs, creamed spinach and Hollandaise sauce.</i>	
Poached Eggs Portuguese	1.75
<i>Tender, flaky pastry shells are filled with chopped tomatoes sauteed in butter with parsley and shallots. Atop are poached eggs covered with Hollandaise sauce.</i>	
Eggs Royal	3.00
<i>Baked on a slice of pate with brandy—Hollandaise sauce topping.</i>	
Eggs a la Nouvelle Orleans	2.75
<i>Poached egg in a setting of lump crabmeat, topped with a brandy cream sauce.</i>	
Eggs aux Fines Herbes	1.50
<i>Omelette with finely chopped onions and parsley.</i>	
Eggs aux Champignons	2.00
<i>Omelette with fresh mushrooms.</i>	
Omelette Spanish	1.50
Omelette Muenster avec Kummel	1.50
<i>Omelette with Muenster cheese and caraway seed.</i>	
Omelette Mascotte	2.00
<i>Hearts of artichoke and potatoes.</i>	
Omelette Paysanne	1.75
<i>Potato, ham and fine herbes.</i>	
Omelette Florentine	1.50
<i>With creamed spinach.</i>	

CRUSTACEANS-POISSONS

Escargots Bourguignonne	Half Dozen 1.75	Dozen 3.25
Pompano Toulouse		3.50
<i>Broiled pompano. Finely chopped onions, garlic, parsley and chives.</i>		

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Déjeuner à la Fourchette

VIANDES

Chicken Livers Sauté Parisienne	2.50
Calves' Liver	2.25
<i>Sauteed with bacon and served with buttered grits.</i>	
Grillades and Grits	3.00
<i>Peppers are pounded into a veal round which is then cooked in a natural gravy until the meat is tender.</i>	
Grilled Ham Steak	2.25
<i>With eggs.</i>	
Mixed Grill	4.50
<i>Lamp Chop, Liver, Veal, Sausage, Bacon, Mushroom, Tomato.</i>	
Saucisson Vieux Carré	2.25
<i>Lightly garlicked sausage, sliced and served with garlic-butter potatoes.</i>	
Pfannkuchen	1.95
<i>A large crepe filled with chopped beef that has been simmered in a red wine sauce.</i>	
Sirloin Steak	5.75
<i>Grilled to your liking and served with crisp watercress.</i>	
Lamb Chops Mirabeau	4.50
<i>Delectable combination of lamb chops, bacon, Bearnaise sauce and tomato sauce.</i>	
Steak Française	3.95
<i>A selected rib eye done to your taste and crowned with a cheery sunny-side-up egg.</i>	
Steak Tartar à la Maison	5.75
<i>Sirloin ground uncooked and beautifully seasoned. Served with onion slices.</i>	

Waldorf Salad .60	Blackstone Salad .60	Buttered Grits .35
Hashed Brown Potatoes .35	Sauteed Bananas .50	

Desserts

Omelette au Rum	1.50	Bananas Foster	1.50
<i>Jelly folded into an omelette. Sprinkled with confectioners' sugar and flamed with rum at your table.</i>		<i>The fruit is fresh from Latin America, the rum sauce is set gaily aflame at your table, the flavor is fabulous.</i>	
Omelette with Strawberries	2.00	Crêpes Suzette	1.75
<i>Delicious Louisiana strawberries rolled into an omelette and flamed with brandy at your table.</i>		<i>The reigning queen of desserts made and flamed at your table.</i>	
Peaches Flambés	2.00	Café Brûlot	1.00
<i>Peaches cooked in sugar and flavored with orange and lemon rind. Flamed with brandy at your table.</i>		<i>Made at your table with ceremony, with flaming brandy, with a little black magic—as exciting to watch as it is to drink.</i>	
Baba Brûlot	1.50	Crêpes Fitzgerald	1.75
<i>These little cakes are happily marinated in rum and served over ice cream; your waiter will flame them at your table in a pleasant ceremony which imparts their distinctive flavor.</i>		<i>The crepes are filled with cream cheese and sour cream . . . crushed strawberries are flamed in kirsch and strawberry liqueur . . . fabulous!</i>	
		Café au lait	.25

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 a chilled Rosé wine. For the finale, crêpes Suzette, café au lait, and a Cognac sniffer. Important:

DON'T HURRY!

Brennan's



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AT 417 ROYAL STREET - NEW ORLEANS