



Café Chanson

French Bistro

Brunch

All dishes except for French toast, pancakes and crepes are served with your choice of side: Texas toast, bacon, English muffin, fries, sweet potato fries, Provençal potatoes, fresh fruit. All additional sides add 3.

STUFFED FRENCH TOAST

Texas toast, strawberries, Grand Marnier cream cheese, seasonal fresh berries, maple syrup, powdered sugar. 13

NUTELLA PANCAKE STACK

Vanilla bean pancakes, Nutella spread, seasonal fresh berries, maple syrup, chantilly cream, powdered sugar. 14

LE CORDON BLEU CREPE

Ham, onion, gruyere cheese, bechamel sauce, two sunny side up eggs, arugula, housemade crepe. 17

NIÇOISE CREPE

Seared tuna, niçoise olives, pickled green beans, tomato, potato, two sunny side up eggs, hollandaise, housemade crepe. 19

DUCK SCRAMBLER

Herb-marinated duck breast, chorizo sausage, apples, red bell peppers, tomato, garlic, red potatoes, scrambled eggs, hollandaise, watercress. 18

PROVENÇAL POTATO OMELETTE

Red potatoes, capers, niçoise olives, tomato, herbs de provence, watercress, hollandaise. 10

PARISIAN EGGS BENEDICT

Two poached eggs, English muffins, ham, bacon, hollandaise, Provençal potatoes. 14

STEAK AND EGGS BENEDICT

Two poached eggs, English muffins, steak tartare, arugula, hollandaise, Provençal potatoes. 17

SALMON EGGS BENEDICT


Two poached eggs, English muffins, smoked salmon, spinach, tomato, hollandaise, Provençal potatoes. 15

QUICHE LORRAINE

Ham, Gruyere cheese, onion, arugula. 11

QUICHE CHAMPIGNON

Mushrooms, spinach, onions, gruyere cheese. 11

 *Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness.*

Brunch

FRENCH SKILLET

Sautéed chicken breast, potatoes, onion, bacon, gruyere cream sauce, herbs de provence, two eggs, toast. 15

SOUTH AMERICAN SKILLET

Tequila-infused shrimp, cilantro, red bell pepper, onion, tomato, potatoes, chipotle cream sauce, two eggs, toast. 17

ITALIAN SKILLET

Salami, copa, bresaola, tomato, mushroom, onion, potatoes, arugula, pesto cream sauce, two eggs, toast. 13

FRISÉE LARDON SALAD

Frisée greens, bacon, egg, shallots, truffled vinaigrette. 6/13

BEET AND ROQUEFORT SALAD

Red beets, Roquefort cheese, spinach, red onion, hazelnuts, maple balsamic vinaigrette. 6/13

The dishes below are served with your choice of side: Texas toast, bacon, English muffin, fries, sweet potato fries, Provençal potatoes, fresh fruit. All additional sides add 3.

CHATEAU BRUNCH BURGER

Half-pound grilled burger, gruyere cheese, bacon, egg, tomato, arugula, garlic aioli, brioche bun. 14

CROQUE MADAME

Ham, gruyere cheese, bechamel sauce, sunny side up egg. 15

SALMON CROISSANT

Smoked salmon, garlic aioli, capers, red onion, spinach, tomato, gruyere cheese, croissant. 15

BRIE, BASIL & TOMATO CROISSANT

Brie cheese, bechamel sauce, tomato, basil, watercress, croissant. 14

Les Chambers


Ask about our Hotel! You'll find our gorgeous Country French suites spacious yet cozy. Unwind during a business trip or a romantic weekend getaway in our French milieu. Each room features beautifully rich fabrics, comfortable seating area, flat screen TV, and free wireless internet. The King Suites feature a single whirlpool bath with shower. After a good night's rest, enjoy our complimentary breakfast.

Ask about our Private Dining Room

CHATEAU DE PERE | CAFÉ CHANSON

201 James Street | De Pere, Wisconsin 54115

(920) 347-0007 | chateaudepere.com

 Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness.

