



French Specialities

Served with mixed greens

Croque-Monsieur \$13.20

Cooked Ham, Swiss Cheese, Bechamel on Toasts

Croque-Madame \$13.90

Ham, Swiss Cheese, Sunny Side Egg, Bechamel on Toasts

Croque-Epinards \$13.90

Spinach, Tomato, Onion, Swiss, Sunny Side Egg, Bechamel

Croque-Bacon \$13.90

Bacon, Swiss Cheese, Sunny Side Egg, Bechamel

Quiche Lorraine \$13.50

Whole Quiche TO GO available

(Order minimum one day in advance)



Salads

Niçoise \$13.50

Tuna, Potatoes, Green Beans, Hardboiled Egg,
Tomatoes, Olives, Greens

Chèvre \$13.50

Goat Cheese on toasted French Baguette, Tomatoes,
Walnuts, Greens

Salade de Paris \$13.20

Bacon, Cooked Ham, Swiss Cheese, Hardboiled Egg,
Tomatoes, Greens

Cesar Salade \$13.20

Chicken, Parmesan, Croutons, Greens

Salade du Marché \$13.20

Strawberries, Watermelon, Goat Cheese Crumble, Walnuts

Chicken Salad \$13.20

Chicken, Celery, Pecan, Grapes with Mayo



Sandwiches

ON FRENCH BAGUETTE OR TOAST, Side mixed greens or Fruits or Fries (+\$3.00)

Le Parisien \$13.00

Cooked Ham, Swiss Cheese, Gherkins, Butter

Paté de Campagne \$13.20

French Pork Countryside Paté, Gherkins

Italien \$13.60

Italian Prosciutto*, French Goat Cheese, Tomatoes, Butter

Chicken \$13.20

Chicken, Swiss Cheese, Hardboiled Egg, Tomatoes,
Greens, Mayonnaise

Riviera \$13.40

Melted French Goat Cheese Log, Spinach, Honey, Walnut

Brie and Ham \$13.30

French Brie Cheese, Cooked Ham, Butter

Thon \$13.20

Tuna, Hardboiled Egg, Tomatoes, Greens, Mayonnaise

BLT \$13.20

Bacon, Hardboiled Egg, Tomatoes, Greens,
Mayonnaise

Salmon \$13.60

Smoked Salmon*, Cream Cheese, Hardboiled Egg,
Tomatoes, Onions, Capers

Chicken Salad Sandwich \$13.20

Chicken, Pecans, Celery, Grapes, mixed
with Mayo and Celery Seed

Split charge \$3 (Crepes and desserts not included)

**Consumer advisory: Consuming raw or undercooked meat, egg, poultry or seafood increases your risk of contracting foodborne illness – especially if you have certain medical conditions. Section 3-603.11 EDA Food Code*



Omelets *All our Egg Dishes are made with **Organic Eggs**.*

Side: you choose between: Potatoes, Sliced Tomato, Fruits, Greens, (Fries +\$3.00) or Toast (add French Preserve for \$0.50 each) / Gluten Free Toast (+\$1.00)

Omelet with 2 Eggs and Swiss Cheese \$8.90

Omelet with 3 Eggs and Swiss Cheese \$9.70

Add Bacon, Ham, Chicken, Mushrooms, Onions, Tomato, Red Pepper, Spinach for \$1 (per item)

2 Organic Eggs (Scramble, Sunny Side or Over Easy) with Toasts \$10.90

Choose one:

Bacon, Ham, Sausage Patties

Choose one:

Greens, Potatoes, Sliced Tomatoes, Fruits



Savory Crepes

Homemade with Organic unbleached white Flour, Organic Eggs and whole Milk

Served with Mixed Greens or Fruits or (Fries +\$3.00)

Add Bechamel Sauce \$1.50

Complete \$12.90

Cooked Ham, Swiss Cheese, Sunny Side Egg

Forestière \$13.20

French Brie Cheese, Cooked Ham and Mushrooms

Reine \$13.20

Chicken, Mushrooms, Onions in a Creamy Sauce

Auvergne \$13.40

Italian Prosciutto*, Swiss Cheese, Creamy Sauce with Roquefort and Walnuts

Océane \$13.40

Smoked Salmon*, Onions, Creamy Dill Sauce

Campagnarde \$13.10

Bacon, Swiss Cheese, Mushrooms, Potatoes, Onions

Veggie \$12.90

Swiss Cheese, Spinach, Tomatoes, Onions

Fermière \$13.10

Spinach, Bacon, Swiss Cheese and Sunny Side Egg

Normande \$13.20

French Brie Cheese, Swiss Cheese and Apples

Seguin \$13.10

Spinach, Mushroom and Goat Cheese Crumble

La Biquette \$13.10

French Goat Cheese Log, Spinach, Walnut, Honey, Swiss

Manosque \$13.10

Red Pepper, Spinach, Goat Cheese, Swiss cheese

Split charge \$3 (crepes and desserts not included)

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Sweet Crepes

All our Sweet Crepes are served with Whipped Cream on the side

A la Confiture \$5.90

Choice of French Preserves « *Bonne Maman* »

Sucre \$5.00

Sugar and Butter

Chocolat or Nutella \$6.30

ADD Bananas or Strawberries or Blueberries for \$1.00 each

Blueberry \$7.30

Blueberry Preserve and fresh Blueberries

Pomme Cannelle \$8.30

Caramelized Apples, Cinnamon and Vanilla Ice Cream

Suzette \$8.90

Orange Butter Sauce with Grand Marnier

L'Erable \$5.90

100 % Organic Maple Syrup

Citron \$5.30

Lemon Juice and Sugar

Fraise \$7.30

Strawberry Preserve and Strawberries

Sainte Maxime \$8.30

Hot Chocolate Sauce, Banana, Sliced Almonds and Vanilla Ice Cream

Antoinette \$8.30

Banana, Pecans, 100% Organic Maple Syrup and Vanilla Ice Cream

Crêpe Aux Fruits \$8.00

Fresh Strawberries, Blueberries and Bananas

Add Bananas, Strawberries or Blueberries for \$1 (per item)

Add a side Syrup for \$0.50 / Add a side of 100% Organic Maple Syrup for \$1.50



Desserts

Le Cafe Gourmand \$10.00

A Selection of different Small Treats served with Coffee or Tea

Crème Brûlée \$8.00

Chocolate Mousse \$8.00

Tarte Tatin \$9.50

French upside down Apple Pie served with Vanilla Ice Cream and Whipped Cream

Panna Cotta \$7.30

Homemade Heavy Cream and Vanilla Bean Custard, topped with homemade Strawberry Coulis

Opera \$9.50

French Pastries made of thin Layers of Chocolate Ganache and Coffee Butter Cream

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