

A decorative white frame with ornate scrollwork and floral motifs surrounding the title. The frame has a central rectangular area with a dotted border.

*Café
Gourmand*



~ French Specialties ~

Served with Mixed Greens, Fruit or Sliced Tomato

Croque-Monsieur	\$14.00
Cooked Ham, Swiss Cheese, Bechamel on Toasts	
Croque-Madame	\$15.00
Ham, Swiss Cheese, Sunny Side Egg, Bechamel on Toasts	
Croque-Epinards	\$15.00
Spinach, Tomato, Onion, Swiss, Sunny Side Egg, Bechamel	
Croque-Bacon	\$15.00
Bacon, Swiss Cheese, Sunny Side Egg, Bechamel	
Quiche Lorraine	\$14.50
Whole Quiche TO GO available (Order minimum one day in advance)	

~ Salads ~

Niçoise	\$14.80	Chicken Cesar Salade	\$14.00
Tuna, Potatoes, Green Beans, Hardboiled Egg, Tomatoes, Olives, Greens		Chicken, Parmesean, Croutons, Greens	
Chevre	\$14.50	Salade du Marché	\$14.00
Goat Cheese on toasted French Baguette, Tomatoes, Walnuts, Greens		Strawberries, Watermelon, Goat Cheese Crumble, Walnuts	
Salade de Paris	\$14.50	Chicken Salad	\$14.50
Bacon, Cooked Ham, Swiss Cheese, Hardboiled Egg, Tomatoes, Greens		Chicken, Celery, Pecan, Grapes with Mayo	

~ Sandwiches ~

On French Baguette or Toast / Served with Mixed Greens, Fruit, Sliced Tomato (or French Fries \$3.00)

Le Parisien	\$14.00	Brie and Ham	\$14.50
Cooked Ham, Swiss Cheese, Gherkins, Butter		French Brie Cheese, Cooked Ham, Butter	
Paté de Campagne	\$14.50	Thon	\$14.50
French Pork Countryside Paté, Gherkins		Tuna, Hardboiled Egg, Tomatoes, Greens, Mayonaise	
Italian	\$14.80	BLT	\$14.50
Italian Prosciutto*, French Goat Cheese, Tomatoes, Butter		Bacon, Hardboiled Egg, Tomatoes, Greens, Mayonaise	
Chicken	\$14.50	Salmon	\$14.80
Chicken, Swiss Cheese, Hardboiled Egg, Tomatoes, Greens, Mayonaise		Smoked Salmon*, Cream Cheese, Hardboiled Egg, Tomatoes, Onions, Capers	
Riviera	\$14.50	Chicken Salad Sandwich	\$14.50
Melted French Goat Cheese Log, Spinach, Honey, Walnut		Chicken, Pecans, Celery, Grapes, Mayonaise, Celery Seed	

Split Charge \$3.00
(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*

~ Eggs ~

All our Egg Dishes are made with Organic Eggs

Choice of Side

Potatoes, Sliced Tomato, Fruits, Greens or Toast

Gluten Free Toast +\$1.00 / Fries +\$3.00 / French Preserve \$1.00 each

2 Egg Omelet and Swiss Cheese..... \$9.50

3 Egg Omelet with Swiss Cheese..... \$10.50

Add Bacon, Ham, Chicken, Mushrooms, Onion, Tomato, Red Pepper or Spinach for \$1.00 (per item)

2 Egg with Toasts..... \$12.50

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, Fruit or Sliced Tomato

Add French Fries +\$3.00 / Add Bechamel Sauce \$1.50

Complete \$14.00

Cooked Ham, Swiss Cheese, Sunny Side Egg

La Biquette \$14.30

Goat Cheese, Spinach, Walnut, Honey and Swiss Cheese

Océane \$14.50

Smoked Salmon*, Onion, Creamy Dill Sauce

Ferrière \$14.30

Spinach, Bacon, Swiss Cheese and a Sunny Side Egg

Seguin \$14.30

Spinach, Mushroom, Goat Cheese, Swiss Cheese

Campagnarde \$14.30

Bacon, Swiss Cheese, Mushrooms, Potatoes, Onions

Forestière \$14.30

Brie Cheese, Cooked Ham and Mushrooms

Veggie \$14.30

Swiss Cheese, Spinach, Tomatoes, Onions

Normande \$14.30

Brie, Apples, Swiss Cheese

Manosque \$14.30

Spinach, Red Bell Peppers, Goat Cheese, Swiss Cheese

Reine \$14.30

Chicken, Mushrooms and Onions in a Cream Sauce

Auvergne \$14.50

Italian Proscuitto, Swiss Cheese, Creamy Sauce with Bleu Cheese and Walnuts

Split Charge \$3.00

(Crepes and desserts not included)

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~ Sweet Crepes ~

All our Sweet Crepes are served with whipped cream on the side

Confiture	\$6.20
Choice of French Preserves “Bonne Maman”	
Sucre	\$5.20
Sugar and Butter	
Chocolat OR Nutella	\$6.60
Add Strawberries, Blueberries or Bananas \$1.00 ea.	
Blueberry	\$7.60
French Blueberry Preserve and Blueberries	
Pomme Cannelle	\$8.70
Carmelized Apples, Cinnamon, Vanilla Ice Cream	
Suzette	\$9.30
Orange Butter Sauce with Grand Marnier	
L’Erable	\$6.20
100% Organic Maple Syrup	
Citron	\$5.50
Lemon Juice and Sugar	
Sainte Maxime	\$8.70
Hot Chocolate Sauce, Banana, Sliced Almonds, Vanilla Ice Cream	
Fraise	\$7.60
French Strawberry Preserve and Strawberries	
Antoinette	\$8.70
Banana, Pecans, 100% Organic Maple Syrup, Vanilla Ice Cream	
Crêpe Aux Fruits	\$8.50
Fresh Strawberries, Blueberries and Bananas	

Add Bananas, Strawberries or Blueberries \$1.00 (per item)
Add side of syrup \$0.50 / 100% Organic Maple Syrup \$1.50

~ Desserts ~

Le Cafe Gourmand	\$11.00
A Selection of Different Small Treats served with Coffee or Tea	
Crème Brûlée	\$8.80
Mousse au Chocolat	\$8.80
Tarte Tatin	\$10.50
French upside down Apple Pie served with Vanilla Ice Cream and Whipped Cream	
Panna Cotta	\$8.30
Homemade Heavy Cream and Vanilla Bean Custard, topped with homemade Strawberry Coulis	
Opera	\$10.00
French Pastry made of thin Layers of Chocolate Ganache and Coffee Butter Cream	

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