

## ENTREES / PETIT DEJEUNER

☞ All entrées are served with a side salad.  
Add a side of soup for \$3.75.

### Turkey & Cheese Croissant 10.50

Croissant, Emmental cheese, béchamel sauce and sliced turkey breast.

### Frittata Croissant 10.50

Egg frittata of pork sausage, mushrooms, onions and goat cheese, sandwiched in a croissant with béchamel sauce and grilled with Emmental cheese.

### Brioche Cocotte\* 11.95

A brioche roll nested with a soft poached egg, chive crème fraîche and two strips of bacon.

### Oeufs Mimosa Croissant 9.85

Croissant sandwich made with classic egg salad, lettuce, tomatoes and paprika.

### Vol au Vent 10.35

Puff pastry shell filled with a creamy roasted chicken, leek and mushroom sauce.

### Bacon, Egg & Croissant 11.50

Two strips of bacon, two soft-poached eggs, a butter croissant and side salad.

### Croque Monsieur 10.50

Black Forest ham, béchamel sauce and Dijon mustard sandwiched in between brioché bread, grilled with Emmental cheese.

### Croque Madame\* 11.45

Brioché slices with Emmental cheese, béchamel sauce, Dijon mustard, Black Forest ham, topped with a soft poached egg.

### Quiche Lorraine 11.45

Savory egg custard baked in a pastry shell with bacon, caramelized onions and Emmental cheese.

### Quiche Jardinière 11.45

Savory egg custard baked in a pastry shell with seasonal vegetables.  
Ask our servers for details.

### Tarte Tian 9.85

Puff pastry layered with seasonal vegetables, herbs and cheese.

### Cup of Fresh Fruit 4.15

## SALADS

Served with bread or substitute with gluten-free crackers for \$1.00

**GLUTEN-FREE AVAILABLE** These items can be made without ingredients containing gluten.

### Salade Niçoise 13.45 **GLUTEN-FREE AVAILABLE**

Local Albacore tuna, Yukon Gold potatoes, French green beans, tomatoes, hard boiled egg, Niçoise olives, red onions, anchovies and mesclun greens tossed with our house vinaigrette.

### Roasted Red Beets 13.45 **GLUTEN-FREE AVAILABLE**

Oven roasted beets, Fourme d'Ambert blue cheese, apples, candied walnuts and mesclun greens tossed with our house vinaigrette.

### Salade Lyonnaise\* 13.45 **GLUTEN-FREE AVAILABLE**

Soft poached eggs, bacon, saucisson à l'ail (garlic pork sausage), sesame toast and mesclun greens tossed with our house vinaigrette.

### Salade du Chef 13.45 **GLUTEN-FREE AVAILABLE**

Tarragon chicken salad, smoked ham, Emmental cheese, cucumbers, hard boiled egg, tomatoes and mesclun greens tossed with our house vinaigrette.

### Chèvre Chaud 13.45

Magrets de canard (smoked duck breast), aged goat cheese toast, roasted red bell peppers and mesclun greens tossed with our house vinaigrette. Bread not included.

\*Our eggs are served soft-poached. Consuming raw or undercooked eggs may increase your risk of foodborne illness.

# SOUP DU JOUR

Served with bread or substitute with gluten-free crackers for \$1.00

We make our soups in the bread oven, slowly roasting all the ingredients to develop richer and deeper flavors. A meat or vegan choice is offered every day.

**GLUTEN-FREE AVAILABLE** Most soups are made without ingredients containing gluten.

7.55 bowl / 5.75 cup

## SANDWICHES

☞ All sandwiches are served with a side salad.

Add a side of soup for \$3.75.

## CASSE CROUTE

Traditional French baguette sandwich

**Jambon Parisien (Ham & Cheese) 9.20**

Baguette, Dijon mustard butter, Black Forest ham, Emmental cheese, cornichons (French pickles) and lettuce.

**Brie aux Fines Herbes 9.20**  
*(Brie Cheese & Fine Herbs)*

Baguette, double crème Brie, fresh herbs, frisée green leaves, cucumbers and toasted sliced almonds.

**Poulet aux Crudités 9.20**  
*(Tarragon Chicken Salad)*

Baguette, oven roasted chicken, tarragon, Dijon mustard, mayonnaise, sliced tomatoes, lettuce and hard boiled eggs.

## GRILLED PANINI

Savory sandwich grilled to order

**Strasbourg 9.85**

Alsatian-style Reuben sandwich made with sliced saucisson à l'ail (garlic pork sausage), Emmental cheese, sauerkraut and a house-made Sauce Piquante (zesty dressing).

**Provence 9.85**

Panini with olive oil and balsamic vinegar, roasted garlic, sliced tomatoes, fresh mozzarella, basil and Niçoise olives.

**Brie Bartlett 9.85**

Prosciutto ham, brie cheese, caramelized onions and pears, olive oil, balsamic vinegar, roasted garlic, arugula.

**Chicken Basquaise 9.85**

Panini made with Basque-style chicken, oven-braised with tomatoes, red bell peppers, Piment d'Espelette (mild chili peppers from the Basque region) and fennel slaw.

## PAN BAGNAT

Original rustic roll sandwich from the region of Nice on the Riviera.

**French Riviera (Tuna) 11.80**

Rustic roll, tomatoes, cucumbers, onions with a mix of parsley, oregano and mint herbs. Topped with tuna, hard boiled egg and green leaf lettuce.

**Rillettes et Roti de Porc (Pork Roast) 11.80**

Rustic roll, oven braised pork shoulder pâté with fennel and cranberries. Honey Dijon glazed pork roast. Apple slaw of Golden Delicious, radicchio, fennel and red onions with a bacon dressing.

**Roasted Vegetables with Curried Tapenade (Vegan) 10.95**

Rustic roll, spinach, roasted eggplant, red peppers, caramelized onions, garbanzo bean tapenade made with garlic, olive oil and a touch of curry spices.

☞ Children's plate available.