

Weekday Breakfast

Served 8 am – 11 am, Monday – Friday



Bakery Items -

Croissant, pain au chocolat, pain au raisin 3.

Beignets – Traditional French Doughnuts

Plain, Nutella, pastry cream, caramelized apples 4.

Trio of beignets – choose any three 8.

French Toast -

Caramelized and scented with vanilla and Grand Marnier, served w/fresh fruit 11.

Belgian Waffles – Brussels style, light & crispy

Plain or with powdered sugar 5.50

Nutella 6.50

Whipped Cream 6.50

Gingerbread or Chestnut spread 7.

Fresh fruit 7.50

Add to any waffle – Whipped cream or confiture 1.

Crêpes – Sweet & Savory

Plain or with sugar 5.50

Nutella 6.50

Chestnut spread 7.

Fresh fruit 7.50

Add to any crêpe – Bananas, coconut, whipped cream or confiture 1.

La Classique – Ham, egg & cheese 9.

Vegetarian – Spinach & Mornay sauce 8.

Beverages -

Coffee / decaf 2.

Espresso / double 2.50 / 3.50

Cappuccino 3.50

Cafe Latte 3.50

Cafe Mocha 3.50

Cafe Latte 3.50

Cafe Mocha 3.50

Hot Tea 3.50

Milk 2.

Juice – Cranberry / Orange 2. / 3.

Weekday Lunch

Served 11 am – 5 pm, Monday – Friday



Soup of the day	6.
Quiche of the day, served with salad	11.
Fresh pasta of the day	14.

Salads -

Fraicheur – Organic greens, citrus segments, roasted almonds, balsamic / shallots dressing	7.50
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Chevre chaud – Organic greens, baked goat cheese crostini, crispy Applewood bacon, honey raspberry dressing	11.
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Niçoise – Wild arugula, seared ahi tuna, marinated bell peppers, fennel, tomato confit, hard boiled egg, marinated anchovies, olives, potatoes	14.
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Savory Crêpes -

La Classique – Ham, egg & cheese	9.
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Vegetarian – Spinach & Mornay sauce	8.
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Burgers & Sandwiches -

Served with French fries or green salad

Gourmet burger – 1/3 lb. organic Kobe beef, tomato confit, caramelized onions, brie cheese on a Ciabatta roll	13.
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Croque Monsieur – Toasted ham & cheese, béchamel, gruyère	9.
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Croque Madame – Croque Monsieur with addition of a fried egg	10.
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Red Neck – Cherry Dr. Pepper pulled pork, bacon, Napa cabbage, white cheddar, spicy avocado	10.50
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Steak Sandwich – Marinated skirt steak, balsamic confit, shallots, gruyère, heart of romaine, sliced tomatoes	11.
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Roasted Chicken au Jus – Roasted free range chicken, gruyère, crispy heart of romaine, aioli	12.
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Pan Bagnat – Seared ahi tuna, tomato confit, grilled bell peppers, anchovies, black olives, olive oil spread	14.
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Les Moules -

Recommended with French fries

Marinière – White wine, shallots, parsley, Noilly Pratt, butter	12.50
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Poulette – Marinière with addition of crème fraîche	12.95
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Vincentina – Spicy Italian salami, Espelette pepper, crispy jalapenos	14.
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Pizzas -

Fromage – San Marzano tomatoes, mozzarella, gruyère, raclette	10.50
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Campagnarde – Bacon, crème fraîche, raclette cheese, potatoes	15.
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Capri – San Marzano tomatoes, Burrata, fresh basil	16.
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Forestière -- Seasonal wild mushrooms, white truffle oil, arugula	17.
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Sides -

French fries served with aioli	4.
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Gratin dauphinois	5.
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Spinach soubise	5.
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Brussel sprouts au jus	5.50
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Desserts -

Panna cotta – Amarena cherries and roasted almonds	7.
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Sweet Crêpes -

Plain or with sugar	5.50
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Nutella	6.50
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Chestnut spread	7.
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Fresh fruit	7.50
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Add to any crêpe – Bananas, coconut, whipped cream or confiture	1.
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Beverages -

Sodas - Coke, Diet Coke, Sprite, Fanta	2.	Coffee / decaf	2.
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Mexican Coke	3.50	Espresso / double	2.50 / 3.50
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Boylan Black Cherry	3.50	Cappuccino	3.50
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Fever Tree Ginger Ale	3.50	Cafe Latte	3.50
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San Pellegrino (750 ml)	6.	Cafe Mocha	3.50
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Evian (750 ml)	6.	Cafe Latte	3.50
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Iced Tea	2.	Cafe Mocha	3.50
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Diabolos - Sparkling limonade w/syrup	3.	Hot Tea	3.50
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Milk	2.		
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Orange juice	3.		
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Cranberry juice	2.		
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Wine List

Sparkling Wines –

NV	Monthuys Pere et Fils (375 ml) (France)	34.
NV	Prosecco Borgo Magredo (Italy)	39.
NV	Monthuys Pere et Fils (750 ml) (France)	59.
NV	Moet et Chandon Brut Imperial (France)	89.
NV	Gosset Blason Rose (France)	125.

White Wines –

2009	Bohemian Highway Chardonnay (California)	28.
2010	Pinot Grigio Sartori (Italy)	32.
2010	Chateau Hermitage Viognier Rhone Valley (France)	34.
2010	Provence Rosé Iles Poquerolles	41.
2010	Domaine Auchere Sauvignon Blanc Sancerre (France)	44.
2009	Simonnet-Febre Chablis (France)	47.

Red Wines –

2009	Château des Combes Bordeaux (France)	31.
2006	Hawk Crest Cabernet Sauvignon (California)	32.
2009	JL Colombo "Les Abeilles" Côtes du Rhone (France)	34.
2010	Marcese Barolo "Monferrato" Barbera (Italy)	37.
2009	Louis Latour Domaine Valmoisine Pinot Noir Burgundy (France)	39.
2007	Côte de Provence Beaupré	42.
2009	Quipe Vineyards Syrah Central (California)	42.
2006	Five Russians Zinfandel (California)	42.
2008	Château Le Bonnat Graves Bordeaux (France)	43.
2009	San Cristoforo Amaranto Sangiovese (Italy)	44.
2005	Louis Latour Santanay Burgundy (France)	47.
2008	Five Rivers Natasha Pinor Noir (California)	51.
2007	Les Fiefs de Lagrange Saint Julien Bordeaux (France)	59.
2009	Chateau de la Gardine Chateaneuf du Pape (France)	65.
2006	Les Charmes de Kirwan Margaux (France)	78.

Ports & Dessert Wine –

NV	Presidential White Port	7.50
	Dow 10 Years Old Tawny Port	10.50
2005	Dow Late Bottle Vintage	8.50
	Sweet Provence Muscat Wine	9.50

Wines by the glass –

White / Sparkling

NV	Prosecco Borgo Magredo (Italy)	9.
2010	Pinot Grigio Sartori (Italy)	8.
2009	Bohemian Highway Chardonnay (California)	7.
2010	Domaine Auchere Sauvignon Blanc Sancerre (France)	11.50
2010	Chateau Hermitage Viognier Rhone Valley (France)	9.
2010	Provence Rosé Iles Poquerolles	10.50
NV	Champagne Pommery Pop Extra Dry (187 ml)	17.

Red

2007	Côte de Provence Beaupré	11.50
2009	San Cristoforo Amaranto Sangiovese (Italy)	12.
2009	JL Colombo "Les Abeilles" Côtes du Rhone (France)	9.
2009	Louis Latour Domaine Valmoisine Pinot Noir Burgundy (France)	10.
2006	Hawk Crest Cabernet Sauvignon (California)	8.50
2009	Château des Combes Bordeaux (France)	8.
2006	Five Russians Zinfandel (California)	11.

Aperitifs –

Kir	7.50
Kir Royal	9.50
Lillet Blanc	7.
Dubonnet Rouge	7.
Cinzano Bianco	7.50
Cinzano Rosso	7.50

Beer & Cider –

Bottled beer (Blue Moon, Amstel Light)	4.50
Draft beer (Kronenbourg 1664, Fat Tire Amber Ale)	5.
Panache (Draft beer & limonade)	5.
Monaco (Panache w/grenadine syrup)	5.
Granny Smith Cider	5.