

LUNCH & DINNER

APÉRITIFS

LES FROMAGES 16
assorted cheese, crackers, fresh fruit, fig preserves

CHARCUTERIE 17
*country pâte, assorted meat, pickled onions,
olive tapenade, whole grain mustard*

CHARCUTERIE ET FROMAGES 21

MELTED BRIE 12
grapes, apples, walnuts, fig spread, baguette

SMOKED SALMON TARTINE 16
chive cream cheese, cucumbers, pickled onions

SOUPES ET SALADES

SOUPE DU JOUR 7

FRENCH ONION SOUP 8

BETTERAVES 13.5
*arugula, golden beets, pistachios,
goat cheese, beet vinaigrette*

TUNA NIÇOISE* 17
*mixed greens, poached eggs, green beans, parsnips,
heirloom tomatoes, lemon-caper vinaigrette*

PROVENÇALE 13
*mixed greens, chickpeas, kalamata olives,
mushrooms, red onion, sundried tomatoes,
feta cheese, lemon-caper vinaigrette*

LES SANDWICHES

RATATOUILLE TOAST* 11
brie, fried egg

CROQUE MONSIEUR 13
ham, gruyere, dijon aioli

TURKEY AND BRIE 13
apple-fig preserves

HAMBURGERS*

CLASSIC 15
lettuce, tomato, onion

WAGYU 17
*arugula, cherry tomatoes,
pickled onions, peppercorn aioli*

FRENCH 16
pâte, caramelized onions, brie, dijon aioli

CUISINE DE BISTROT

TRUITE PROVENÇALE 20
rainbow trout, ratatouille, olive tapenade

SAUMON AUX ÉCHALOTTES* 23
*atlantic salmon, asparagus,
roasted parsnip puree, white wine shallot butter*

ENTRÉE DE POULET 20
*airline chicken breast, asparagus,
roasted parsnip puree, herb au jus*

STEAK FRITES* 28
*choice of herb compound butter, peppercorn sauce,
blue cheese crumbles or duck fat*

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

WINE

SPARKLING

		6oz	9oz	bottle
BRUT 187mL	<i>Veuve du Vernay, Vernay, France</i>			11
BRUT 375mL	<i>Perrier Jouet, Champagne, France</i>			50

WHITE

		6oz	9oz	bottle
RIESLING	<i>Ste. Michelle, Columbia Valley, Washington</i>	11	16.5	42
PINOT GRIS	<i>Erath Vineyards, Dundee Hills, Oregon</i>	12	18	46
SAUVIGNON BLANC	<i>Attitude, Loire Valley, France</i>	11	16.5	42
SANCERRE	<i>Domaine Carrou, Loire, France</i>	14	21	54
WHITE BORDEAUX	<i>Grand Bateau Blanc, Bordeaux, France</i>	11	16.5	42
CHARDONNAY	<i>Louis Latour Grand Ardeche, Ardeche, France</i>	11	16.5	42
CHARDONNAY	<i>Domaine Jean Touzot, Macon-Villages, France</i>	13	19.5	50
ROSÉ	<i>Les Trois Couronnes, Cotes du Rhone, France</i>	11	16.5	42

RED

		6oz	9oz	bottle
PINOT NOIR	<i>Elouan, Willamette Valley, Oregon</i>	12	18	46
RED BURGUNDY	<i>Domaine de la Caniere, Burgundy, France</i>	14	21	54
RED BORDEAUX	<i>Légende Bordeaux Rouge, Bordeaux, France</i>	12	18	46
RED BORDEAUX	<i>Chateau Laffitte Laujac, Medoc, France</i>	12	18	46
MALBEC	<i>Amado Sur, Mendoza, Argentina</i>	11	16.5	42
PETITE SIRAH	<i>Concannon, Livermore, California</i>	11	16.5	42
CLARET	<i>Coppola Black Label, Napa Valley, California</i>	12	18	46
CABERNET FRANC	<i>Les Georges, Chinon, France</i>	12	18	46

PLEASE ASK YOUR SERVER ABOUT OUR FEATURED WINE

BREAKFAST

DÉJEUNER

SUNRISE* 12

*two eggs, breakfast potatoes,
choice of ham, sausage or bacon*

PETIT DÉJEUNER 11

*coffee, fresh berries, choice of croissant,
brioche or pastry*

YOGURT PARFAIT 8

plain yogurt, fresh berries, granola

FRISÉE LYONNAISE* 12

bacon lardons, poached eggs, warm bacon vinaigrette

RATATOUILLE TOAST* 11

brie, fried egg, breakfast potatoes

CROQUE MADAME* 14

ham, gruyère, fried egg, dijon aioli, breakfast potatoes

SMOKED SALMON BAGEL 16

chive cream cheese, cucumbers, capers, tomatoes

BREAD PUDDING FRENCH TOAST 13

crème anglaise, fresh berries

STEAK AND EGGS* 20

wagyu beef, two eggs your way, breakfast potatoes

OMELETTES

served with breakfast potatoes

THE COLORADO 13

poblanos, green chiles, goat cheese

THE PARISIAN 13

ham, onions, gruyère

THE VEGETARIAN 13

ratatouille, brie

PETITES QUICHES

SMOKED BACON AND GRUYÈRE 12

fresh fruit or breakfast potatoes

ASPARAGUS AND BRIE 12

fresh fruit or breakfast potatoes

OEUF S POCHÉS

served with breakfast potatoes

EGGS BENEDICT* 14

poached eggs, canadian bacon, hollandaise

VEGETARIAN BENEDICT* 13

poached eggs, ratatouille, spinach, hollandaise

CRÊPES

served with breakfast potatoes

NUTELLA, STRAWBERRY SAUCE,

ALMONDS, MIXED BERRIES 11

LEMON MASCARPONE, CINNAMON,

SUGAR, MIXED BERRIES 11

HAM, MUSHROOMS, SPINACH,

GRUYÈRE, EGG* 13

RATATOUILLE, BRIE, EGG* 13

ACCOMPAGNEMENTS

HAM 4

BACON 4

SAUSAGE 4

TURKEY BACON 4

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CAFÉ

BOISSONS CHAUDES



CAFÉ AU LAIT 3.45
drip coffee with steamed milk

LATTE 3.45
espresso with steamed milk

CAPPUCCINO 3.45
espresso with foamed milk

AMERICANO 2.5
espresso with hot water

ESPRESSO 1.5

RED EYE 3.45
*drip coffee with
a shot of espresso*

COFFEE 2.5

HOT CHOCOLATE 3.5

CHAI 3.5

AJOUTS

ADD A PUMP OF FLAVOR FOR .50
*flavors: seasonal flavor, sf vanilla, sf caramel,
hazelnut, vanilla and caramel*

CHOCOLATE SYRUP .50

SOY MILK .25

ALMOND MILK .50

BISCOTTI 1

LES THÉS 3.25

HIMALAYAN GREEN

BREAKFAST BLEND

EARL GREY

CHAMOMILE

DECAF BLACK

BOISSONS FROIDES

COLD BREW COFFEE 3

JUICES 2.95
orange, cranberry, apple, grapefruit and tomato

ICED LATTE 3.45

ICED CHAI 3.45

DEJA BLUE BOTTLED WATER 2.25

PERRIER SPARKLING WATER 3.5

PÂTISSERIES 3.5

locally baked

DANISHES
apple, cheese

CROISSANTS
*plain, chocolate,
cream cheese,
raspberry cream cheese*

MUFFINS
*lemon poppy,
blueberry cream cheese*

SCONES
seasonal, blueberry

BAGELS
plain or everything

Pour la France!

CAFÉ & BISTRO