

Appetizers

Soupe Du Jour 5

French Onion Soup 6

Escargot: prepped snails (de-shelled and cleaned), sautéed in a rich garlic-butter sauce 8

Escargot au Roquefort: escargot with melted crumbles of Roquefort cheese 9

Baked Brie: brie cheese, roasted almonds and honey served with warm baguette 8

Smoked Salmon Baguette Bites: salmon and cream cheese 9

Mediterranean Shrimp 7

Les Salades

House: fresh organic mixed greens, ripe red tomatoes and our special house dressing 10

Caesar: crisp romaine lettuce, grated aged-parmesan and crispy croutons 10

Chevre: fresh organic mixed greens with crumbles of goat cheese, sprinkled with walnuts and strawberries, and tossed in a tangy Raspberry Dijon 10

Spinach: spinach, goat cheese, walnuts and raisins 10

Nicoise: mixed greens, tomatoes, eggs, potatoes, olives, bell peppers and green beans 10

Greek: romaine lettuce, feta cheese, tomato, cucumbers, jalapeno and olives 10

Add grilled chicken or tuna salad to any above salad for \$2 / Salmon or Snapper \$3

Trio: romaine lettuce, scoop of tuna salad, chicken salad and egg salad 10

Caprese: buffalo mozzarella, ripe red tomatoes and fresh basil 8

Le Café: diced blackened salmon, fresh organic mixed greens, feta cheese, mushrooms, cherry tomatoes, cucumber, honey-balsamic 13

Chef's: romaine lettuce, ham, turkey, cheese and eggs and black olives 10

Quiches

Vegetarian: spinach and broccoli 10

Lorraine: ham and cheese 10

Seafood: shrimp, snapper & crabmeat 11

Crêpes

Fromage et Jambon: ham & swiss cheese 9

Trois Fromage: mozzarella, swiss, brie 10

Chocolate: hazelnut chocolate & banana 9

Les Entrees

Steak Frits: a tender cut of broil-seared Ribeye, with crispy-cut French fries 16

Chicken Marsala: tender chicken breast lightly dusted in flour sautéed, in a Marsala wine reduction sauce with mushrooms and herb-roasted potatoes 15

Shrimp pasta: served with either garlic or marinara sauce 15

Meatloaf: served with mash potatoes and Gravy 15

Black mussels 12

Primavera lasagna: served with marinara sauce with a small salad 12

Primavera Pasta: chicken, broccoli, white cream, cheese 13

Shrimp pasta: served with either garlic or marinara sauce 15

Chicken Florentine: a lighter variation using grilled chicken smothered with spinach, onions and mushrooms sautéed in a light tomato sauce, topped with melted Swiss cheese, and accompanied by roasted potatoes 15

Meat Lasagna: layers of bubbly melted mozzarella/ricotta cheeses & savory ground beef layered between sheets of lasagna noodles 12

Asian Stir-Fry (Vegetarian): vegetables pan-tossed with soy-sauce, white rice or pasta 12

Add grilled chicken or tuna salad to any above salad for \$2 / Salmon or Snapper \$3

Red Snapper: fresh Red Snapper sautéed in a zesty lemon-caper sauce, sprinkled with plump capers, served on a bed of garlic mashed potatoes 16

Salmon with Mango Sauce: pan-seared salmon in a sweet and tangy mango sauce, accompanied by herb-roasted potatoes 16

Breakfast and Brunch

Omelet: 3 eggs with choice of 2 toppings served with house salad 10

Choice of toppings: ham, bacon, cheese, mushrooms, tomatoes, onions, roasted red peppers (\$1.00 each extra topping)

Croissant Sandwich: eggs, cheese with ham or bacon 7

Croissant with ham and cheese 4

Butter Croissant 2/Chocolate 3

French Toast with Fresh Fruit 9

Scrambled Eggs with Bacon & Croissant 6

Whole Baguette 2/Wheat 3

Fruit Salad: assorted fruit served with honey, raisins & walnuts 6

Yogurt & Granola 5

Fruit Salad with yogurt and granola 7

Bacon Eggs Benedict: bacon and poached eggs over english muffin topped with hollandaise sauce served with roasted potatoes 10

Salmon Eggs Benedict: salmon and poached eggs over english muffin topped with hollandaise sauce served with roasted potatoes 11 (add spinach for \$1.00)

Benedict Florentine: spinach and poached eggs over english muffin topped with Hollandaise sauce served with roasted potatoes 10

German Pancake: puffy mildly sweet lemon-flavored egg mixture sprinkled with powdered sugar and served with a tangy lemon sauce and fresh fruit 10

Omelettes or Frittatas (you choose): served with house salad

Spinach and brie 10

Smoked chicken and goat cheese 11

Ham, Swiss Cheese, Tomatoe, Onion & Mushroom 13

Scrambled Smoked Salmon Eggs: with roasted potatoes & butter croissant 10

Les Les Sandwiches

Crème Brûlée: rich vanilla-bean cream custard with a caramelized sugar crust 6

Apple Courone: with vanilla ice cream, topped with warm berry sauce 8

Chocolate Soufflé: moist, cocoa-infused with warm chocolate center & vanilla ice cream 8

Beverages

Espresso 2

Macchiato 2.5

Cappuccino/Ice Cappuccino 3.5/Mocha 4

Cafe'latte/Ice Cafe'latte 3

Regular Coffee 2

Herbal Tea 3

Soda-Coke, Diet Coke, Sprite, Diet Sprite 2

Unsweetened Ice Tea 3

Peach Ice Tea 3

Sanpellegrino (16.9 fl.oz.) 5 / Perrier 3

Sanpellegrino orange 3

Martinelli's Apple Juice or Sparkling Cider 3

Lemonade 2 / Orange Juice

Alcoholic Beverages

Le Fin du Monde 8

Stella 7

Corona 6

Heineken 6

Amstel Light 5

Champagne 6

Sexy Bubble 8

Mimosa/Bellini 7

Red & white house wine 6

Homemade Sangria 7

Puerto Viejo Wine 7

