

Carte du Déjeuner

L'ÉTÉ

CAFE CLAUDE 2013

NO. 7



MON	QUICHE LORRAINE ~ 14
TUE	PAN BAGNAT ~ 16
WED	BOEUF BURGER ~ 15
THURS	RABBIT PAPPARDELLE ~ 22
FRI	SHORT RIB PAPPARDELLE ~ 23
SAT	OEUFS EN COCOTTE ~ 14

CHARCUTERIE



FROMAGE

ASSIETTE DE PÂTÉS

selection of three house made pâtés ~ 18

Mousse - duck liver

Maison - pork, bacon, duck liver

Rillettes - pork, herbs

CHARCUTERIE

assiette of artisanal cured meats,
house pickles, dijon mustard ~ 21

Finocciona Salami - pork, fennel

Sweet Coppa - pork, cured shoulder

Prosciutto - cured ham

FROMAGE

assortment of artisan cheeses,
fruit compote, candied walnuts, walnut levain
selection of 3 for 18, 4 for 24, 5 for 30

Rondin de Brebis - sheep, semi-hard

Pardou - sheep, firm & nutty

Comté - cow, semi-hard, mild

Chabichou - goat, semi-soft

Pierre Robert - cow, soft & creamy

Fourme d'Ambert - cow, semi-hard, bleu



ROSÉ EST ARRIVÉ

Rosé season is upon us!

Try our new Rosé flight for \$16

CINSAULT / TIBOUREN ROSÉ

2012 Ciboone, Côtes de Provence

PINOT NOIR ROSÉ

2012 Tolosa, Edna Valley

GRENACHE ROSÉ

2012 Dom. Sainte Rose, Coquille d'Oc

PETIT PLATS

BRANDADE DE MORUE baked salt cod potato soufflé, extra virgin olive oil, croutons ~ 10

ESCARGOTS EN CROUTE garlic, butter, parsley, pernod, shallots, anchovy, puff pastry ~ 11

STEAK TARTARE raw flank steak, hand chopped, quail egg, mustard, cornichons, capers, shallots, parsley ~ 13/16

SOUPES ET SALADES

SOUPE À L'OIGNON onion soup gratinée, swiss cheese, baguette croutons ~ 9

POTAGE AU FENOUIL chilled fennel-potato soup, crouton, bacon crumble ~ 9

MAISON little gem lettuce, shallots, herbs, sherry vinaigrette ~ 10

CHÈVRE baby lettuce, warm goat cheese, toasted levain, apple, candied walnuts, cider vinegar ~ 12

FRISÉE AUX LARDONS frisée, bacon vinaigrette, potato, soft poached egg ~ 13

SALADE DE MELON cantaloupe, prosciutto, upland cress, marcona almonds, crème fraîche-verjus vinaigrette ~ 14

NIÇOISE albacore tuna confit, lettuce, egg, haricot vert, olives, potato, capers, anchovy, lemon-thyme vinaigrette ~ 18

SANDWICHES

CROQUE MONSIEUR french white bread, béchamel, ham, swiss cheese, mixed green salad ~ 12

CROQUE MADAME french white bread, béchamel, ham, swiss cheese, 'oeuf miroir,' mixed green salad ~ 13

PLATS

PÂTES À LA BASQUAISE pappardelle pasta, piperade, black cured olives, ricotta salata, tarragon ~ 20

MOULES FRITES mussels, shallots, garlic, white wine, herb pistou, frites ~ 20

TRUITE AMANDINE farm-raised trout, caramelized cauliflower, toasted almonds, golden raisins, sauce meunière, capers ~ 21

OMBLE CHEVALIER pan seared arctic char, corn, heirloom tomatoes, frisée ~ 23

BOURRIDE DE LOTTE braised ling cod & shellfish stew, fennel, fingerling potatoes, spicy aioli ~ 24

POULET RÔTI roasted half chicken, seasonal greens, niçoise olives, rosemary, lemon ~ 21

BOUDIN BLANC house-made white chicken sausage, braised cabbage, apples, slow cooked butter beans, mustard seed, roasted pork jus ~ 22

CONFIT DE CANARD crispy duck leg confit, lentils, frisée, chopped egg ~ 21

STEAK FRITES bistro fillet, sauce bordelaise, pommes frites ~ 20

PETITES ASSIETTES

POMMES FRITES french fries, sauce piquante aux herbes ~ 7

EPINARD LEEK leek creamed spinach, toasted bread crumbs ~ 7

HARICOT VERT blue lake green beans, meyer lemon, tarragon ~ 7

18% gratuity may be added to parties of six people or more

4% added to all checks for San Francisco mandates