



APPETIZERS

SANDWICHES

with a cup of our
soup du jour add \$1.00.
all hot sandwiches served with
a demi-salad of fresh garden greens
and our house vinaigrette dressing.

CREPES

all crepes are preceded
with house salad and our
vinaigrette dressing, served with
assorted fresh vegetables.

Soup du Jour

3.95

French Onion Soup Gratinee

topped with mozzarella and grated parmesan cheese

4.75

Lobster Bisque

delicate balance of lobster, lobster fumet, cream, and sherry wine

4.95

House Salad

*crisp lettuce arranged with cucumbers, tomatoes, carrots
and radishes, topped with fresh sprouts
and your choice of house dressings*

2.95

Caesar Salad

our version of the classic prepared to order in the pantry

3.95



The Cafe "Club"

*triple decker sandwich with smoked ham, avocado,
tomato, onion and poached breast of chicken
served with homemade potato salad*

7.75

Grilled Breast of Chicken

*marinated boneless breast with sauteed red bermuda onions topped with
havarti cheese and honey mustard sauce on a french roll*

7.95

Cafe L'Europe "Burger"

*ground 7oz. Angus beef tenderloin, grilled and topped with sauteed
onions, mozzarella and crisp bacon on a kaiser roll*

7.95

Classic Reuben

*thinly sliced corned beef with saurkraut, swiss cheese, our house
thousand island dressing on toasted rye bread*

8.25

The Marcia Rubin

*chargrilled sliced filet mignon with roasted garlic
and hickory smoked steak sauce*

11.95



Crepe du Jour

9.95

Argenteuil

*sliced boneless breast of chicken sauteed with white asparagus,
sherry wine and finished with creme fraiche*

9.95

Fruits de Mer

*shrimp, scallops and langostinos sauteed with onions, mushrooms and
fine herbs in a delicate chardonnay cream sauce*

10.95

EGGS, ETC

with a cup of our soup du jour
add \$1.00 or for a serving of
our house salad add \$1.50

Omelette "Oslo"

*fluffy three egg omelette with smoked salmon,
onions, capers and cream cheese*

8.50

Omelette "Cozumel"

*fluffy three egg omelette with chorizo sausage,
diced tomato, avocado, and cheddar cheese*

8.75

Eggs Benedict

*two poached eggs and Canadian bacon
on a toasted english muffin covered with hollandaise sauce
and served with assorted vegetables*

8.95

German Apple Pancake

*red delicious apples sauteed in our special batter,
oven baked and finished with cinnamon sugar served with
lingonberries and sour cream*

9.50



HOT

ENTREES

*served with assorted fresh
vegetables, with a cup of our soup
du jour add \$1.00 or for a serving
of our house salad add \$1.50*

Sante Fe Black Bean Cakes

*our most requested recipe! served with chorizo sausage,
white rice and garnished with cheese, guacomole,
sour cream and spicy tomato salsa*

9.25

Chicken Maitre D'Hotel

*grilled boneless breast of chicken seasoned with lemon
and fine herbs topped with maitre d'hotel butter*

9.95

Crab Cakes Cafe L'Europe

served with raspberry mustard sauce

9.95

Pork Francaise

*tender pork medallions dusted with flour, dipped in egg
and sautéed, served with a lemon butter sauce*

10.25

Calves Liver

pan fried with grilled red onions and topped with crisp bacon

10.75

Red Snapper "Belle Meuniere"

sautéed in lemon butter and white wine

10.95

Dover Sole Picasso

*imported North Sea dover sole filets, sautéed in butter
and layered with choice fresh fruits*

11.95

Café L'Europe Salad

bibb lettuce, artichoke hearts, hearts of palm, white asparagus, olives, tomatoes, eggs and mushrooms with our house vinaigrette

7.50

Caesar Salad

our version of the classic with homemade shrimp croutons

7.95

Cheese and Fruit

market selection of fresh cheeses garnished with a seasonal assortment of ripe seasonal fruits, berries and melons

7.95

Duck Liver Paté

served with market select cheese fresh seasonal fruit and toast points

7.95

Chef Salad

classically arranged on a bed of crisp lettuce with thinly sliced cheddar & swiss cheese, roast beef, ham, chicken breast and assorted julienne of vegetables, garnished with onions, tomatoes and olives

8.95

Avocado and Chicken or Shrimp Salad

a 19 year luncheon tradition from our original menu garnished with a demi-salad of fresh greens served with our house vinaigrette dressing

9.75

Georgia Bank Salad

coarsely diced marinated tomatoes, artichokes and hearts of palm topped with grilled Georgia bank scallops, belgium endive, capers and onions

9.95

Shrimp Chinois

sesame seasoned gulf shrimp, with seasonal melon, angel hair beet pasta, fresh watercress and our own ginger vinaigrette dressing

9.95

Spinach Salad

fresh spinach leaves arranged and garnished with tomatoes, eggs and cucumber topped with crisp shrimp croutons and fried mozzarella, served with hot bacon dressing

9.95

Smoked Salmon

thinly sliced fresh Norwegian Salmon garnished with cream cheese, capers and onions, served with toast points

10.95

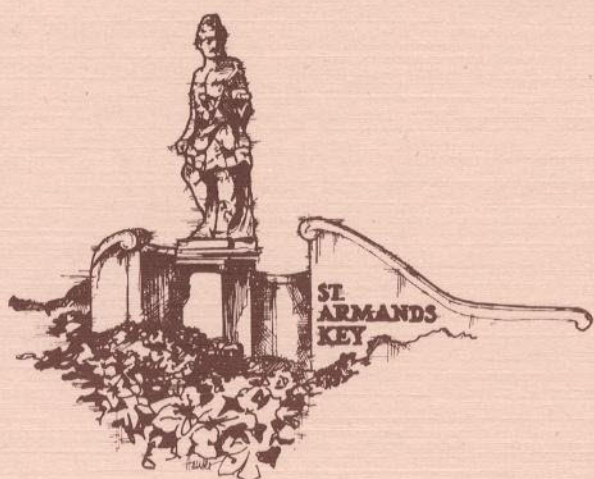
Steak Tartare

freshly ground tenderloin seasoned to order with capers, anchovies, onions, cornichons, dijon mustard, worchestershire, black pepper and egg yolk arranged with tomato, hearts of palm, capers, onion and black olives

10.95

CHILLED ENTREES

with a cup of our
soup du jour
add \$1.00



- Member La Chaîne des Rôtisseurs
- Member of Master Chefs Institute
- 13 Year Recipient Travel/Holiday Magazine Award
- Florida Trend Magazine's Top 100 Restaurant/
Golden Spoon Awards since 1976
- Mobil 4-Star Rated
- Gulf Coast Magazine Ten Best Restaurants Award
- Gulfshore Life Magazine Reader's Poll - Best Continental
Restaurant and Best Service
- Wine Spectator "Award of Excellence"
- Epicurean Rendezvous Magazine "Florida Top 100 Restaurants"
- Sarasota Magazine/Channel 40 "Best of the Best Award" for
Elegant Restaurant and Romantic Restaurant



In addition to an award winning dining experience, Cafe L'Europe also offers private dining rooms for your next social function, business meeting or banquet. Please inquire for further information.

In keeping with today's concern towards a healthy diet, Chef August Mrozowski and his highly qualified staff will prepare most items poached, steamed, grilled or baked without butter, salt or sauces at your request.

We kindly ask customers to refrain from pipe and cigar smoking in the dining rooms.

We honor Visa, MasterCard, American Express, Optima, Diners Club, Carte Blanche, and all Travelers Checks. No personal checks please.

*In cooperation with the Sarasota Water Conservation Commission, water will be provided upon request.
May we suggest **Evian** and **Perrier**.*

N.A. — A.C.
Cafe

