

{ LE FRENCH CAFÉ }

LES BREAKFAST

LE PETIT DEJEUNER — Half french 12.50
baguette, butter, jam and one plain croissant

FRANCE AMERIQUE — Two eggs, sausage 13.50
or bacon, French fries or salad and one plain
croissant

LES SWEET CREPES

CHOOSE BETWEEN BUCKWHEAT flour (gluten free)
or WHITE flour

ADD: CHANTILLY \$1.00, STRAWBERRIES \$1.00, JAM
\$1.00

PAULITO — Butter and Sugar Crepe 7.00

WYNONA — Lemon and Sugar Crepe 7.00

OLIVIA — Crepe a la confiture 8.00

LORENZO — Butter Salted Caramel Crepe 8.00

ALYCE — Nutella Crêpe 8.00

LES VIENNOISERIES

CROISSANT 4.00

**CHOCOLATE CROISSANT / CHOCOLATE
CHIPS ROLL** 4.50

**APPLE / CHERRY / CREAM CHEESE
CROISSANT** 4.50

RAISIN ROLL 4.50

ALMOND CROISSANT 5.00

CHOCOLATE ALMOND CROISSANT 5.50

MINI'S 2.50

SAVORY CROISSANT — Spinach ricotta or 5.00
Ham and cheese or Bacon and egg

FRESH FRUIT TART 8.00

CROISSANT PUDDING — Served with 8.00
homemade caramel

BAGUETTE 4.00

LES QUICHES

READY AT 10:00AM

SERVED WITH SALAD OR FRENCH FRIES

QUICHE LORRAINE — Bacon and swiss 13.50
cheese

QUICHE AUX POIREAUX — Leeks and 13.50
swiss cheese

QUICHE JAMBON ET CHAMPIGNONS — 13.50
Mushrooms, ham, and swiss cheese

QUICHE EPINARD ET CHÈVRE — Goat 13.50
cheese and spinach

LES CROISSANTS SANDWICHES

SERVED WITH SALAD OR FRENCH FRIES

ADD: AN EGG \$1.00

BON MATIN — Swiss cheese, Bacon and 14.00
egg

AQUITAIN — Smoked salmon, cream 15.50
cheese, cucumber, basil olive oil

LIMOUSIN — Lettuce, tomatoes, chicken 14.50
curry

AUVERGNAT — Eggplant caviar, avocado, 15.50
sautéed mushroom

BERRICHONS — Jam and melted brie. 13.50

LES CROQUES

SERVED WITH SALAD OR FRENCH FRIES

ADD AN EGG \$1.00

CROISSANT AU JAMBON — Toasted ham 15.50
and cheese croissant with a béchamel sauce

CROQ' MONSIEUR — Toasted ham and 15.50
cheese on white bread with a béchamel
sauce

CROQ' VEGGIE — Grilled mushrooms, 15.50
tomatoes and onions and cheese on white
bread with béchamel sauce

FRENCH PEOPLE ARE SO HARDCORE THEY EAT *PAIN* FOR BREAKFAST

LES TOASTED

SERVED WITH SALAD OR FRENCH FRIES

ST. GERMAIN — Ham and cheese	14.00
NICE — Tomatoes, mozzarella, prosciutto, basil olive oil	14.50
CHERBOURG — Apples and brie cheese Add Jam \$1.00	14.50
CANNOIS — Eggplant, tomatoes, roasted pepper, Parmesan cheese, basil olive oil	16.50
MONTPELLIER — Chicken, tomato, bacon, Parmesan cheese, basil olive oil	15.50
MONTAGNARD — Prosciutto and Raclette cheese	16.95

LES BAGUETTES SANDWICHES

SERVED WITH SALAD OR FRENCH FRIES

MAKE IT A CROISSANT SANDWICH \$2.00

PARIGOT — French ham, swiss cheese, and butter	13.00
BAYONNE — Prosciutto, butter, and french pickles	14.00
LE MANS — Pâté and french pickles	14.00
AVIGNON — Tomatoes, mozzarella, basil olive oil	14.00
BREST — Chicken, tomatoes, eggs, greens, mayonnaise, and onions	15.50
POITOU — Turkey, tomatoes, mayonnaise, and greens	14.00
VERSAILLES — Ham, tomatoes, hard boiled eggs, mayonnaise, and greens	15.50
MARSEILLE — Albacore tuna, tomatoes, mayonnaise, onions, and greens	15.50
MONTE CARLO — Prosciutto, tomatoes, mozzarella, basil olive oil	15.50
BIARRITZ — Smoked salmon, tomatoes, basil olive oil, and greens	17.50
NORMAND — Brie, swiss cheese, prosciutto, and butter	15.50
ST. MALO — Bacon, tomatoes, lettuce, mayonnaise, and swiss cheese	14.50

LES OMELETTES

SERVED WITH SALAD OR FRENCH FRIES

BAGUETTE OR CROISSANT SANDWICH \$2.00

1 INGREDIENT	13.50
2 INGREDIENTS	14.50
3 INGREDIENTS	15.50
4 INGREDIENTS	16.50

CHOOSE BETWEEN: HAM, BACON, CHICKEN, SPINACH, SWISS CHEESE, MOZARELLA, BLUE CHEESE, LEEKS, TOMATOES, MUSHROOMS, ONIONS, TURKEY, BELL PEPPERS, FETA, SAUSAGE

ADD \$3.00: SMOKED SALMON, BRIE, PROSCIUTTO, RACLETTE, GOAT CHEESE

LES SIDES

FRENCH FRIES	5.00
SALAD	5.00
HAM OR SAUSAGE OR BACON OR CHICKEN	5.30
BRIE OR GOAT CHEESE OR BLUE CHEESE	6.00
SMOKED SALMON	8.45
PROSCIUTTO	6.00
PÂTÉ	7.50
TWO EGGS ANY STYLE	5.50
SIDE BAGUETTE	3.00
SIDE JAM — Choice of Raspberry, Strawberry and Apricot	1.00



Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk foodborne illness.

LES SAVORY CREPES

CHOOSE BETWEEN: BUCKWHEAT flour (gluten free)
or WHITE flour

SERVED WITH SALAD OR FRENCH FRIES

SWISS CHEESE	12.00
SWISS CHEESE AND HAM	13.00
SWISS CHEESE AND BACON	13.00
SWISS CHEESE, BACON, MUSHROOM	14.00
SWISS CHEESE, HAM, MUSHROOM	14.00
MERIDIONALE — Swiss cheese, leeks, and tomatoes	14.50
ST. TROPEZ — Bell peppers, tomatoes, onions, and olive oil	14.50
COMPLETE — Swiss cheese, ham, and egg	15.00
PAYSANNE — Swiss cheese, bacon, potatoes, and egg	15.00
CAMPAGNARDE — Sausages and onions in cream sauce	15.50
BASQUAISE — Chicken, onions, bell peppers, tomatoes, swiss cheese, and basil	15.50
FORESTIERE — Bacon, mushrooms, and onions in cream sauce	15.50
NORVEGIENNE — Smoked salmon and caramelized onions in cream sauce	16.50
POULARDE — Chicken and mushrooms in cream sauce	15.50
GRENOBLOISE — Brie, blue cheese, swiss cheese	16.50
SAVOYARDE — Potatoes, raclette cheese, and prosciutto	16.50
LANDAISE — Spinach, goat cheese, tomato and walnut in cream sauce	15.50

LES SALADS

ADD: CHICKEN \$2.50, SMOKED SALMON \$4.50

ADD AN EGG \$1.00

CAESAR	13.00
VEGETARIENNE — Roasted bell peppers, mushrooms, corn, tomatoes, cucumbers, onions, and greens	16.50
PARISIENNE — Tomatoes, swiss cheese, ham, hard boiled eggs, and greens	14.50
PROVENÇALE — Tomatoes, basil olive oil, and mozzarella	14.00
AUTOMNE — Apples, walnuts, raisins, parmesan cheese, and greens	14.50
CHAVROTINE — Toasted bread with goat cheese, bacon, and greens	15.50
NANTAISE — Turkey, prosciutto, hearts of palm, asparagus, tomatoes, and greens	15.50
LA NIÇOISE — Seared Tuna steak, tomatoes, potatoes, onions, hard boiled eggs, olives, anchovies, and greens	15.50
AOSTE — Tomatoes, mozzarella, artichoke hearts, prosciutto, basil olive oil, kalamata olives, and greens	16.50
CARNIVORE — Prosciutto, chicken, ham, tomatoes, artichokes, kalamata olives, mushrooms, and greens	17.50
LYONNAISE — Bacon, grilled onions, fried potatoes, cheese, poached egg, and greens	16.50
BRIARDE — Toasted brie, walnuts, bacon, and greens	15.50
CRETOISE — Tomatoes, cucumbers, feta cheese, onions, olives, and greens	15.50
EXOTIQUE — Chicken, curry, pineapple, apples and greens	15.50
AMANDINE — Goat cheese coated with almonds and nuts then fried served on greens with raisins and nuts	15.50

All our food are produced in a facility containing dairy, tree nuts, eggs, wheat...
If you have allergies, please talk to us.

LES DRINKS

HOT OR ICED
REGULAR OR DECAF
ALMOND MILK OR OAT MILK \$0.75
WHIPPED CREAM \$1.00
SYRUP \$1.00

DRIP COFFEE — Free Refill	3.50
DOUBLE ESPRESSO	4.00
AMERICANO — DOUBLE SHOT	4.00
CAPPUCCINO — DOUBLE SHOT	5.50
LATTE — DOUBLE SHOT	5.50
CAFÉ AU LAIT	4.50
HOT TEA — ASK FOR FLAVOR	4.00
ICE TEA	3.00
SPECIAL ICE TEA — HERBAL PASSION, GREEN PEACH	4.50
SPECIAL LATTE — CHAI, LONDON FOG, MATCHA GREEN TEA	5.50
SAN PELLEGRINO — ASK FOR FLAVOR	4.00
SODA — PEPSI, DIET PEPSI, LEMONADE, MIST TWIST, DR PEPPER	3.50
PERRIER	3.80
MILK	3.50
CHOCOLATE MILK	4.50
APPLE / ORANGE JUICE	3.50

LES WINES

GLASS: \$8.00 BOTTLE: \$28.00

RED WINE — COTES DU RHONE, BORDEAUX,
MALBEC

WHITE WINE — SAUVIGNON, COTES DU
RHONE

ROSE WINE — COTES DE PROVENCE

MERCI ET BON APPETIT

LES BEERS

CAN: \$6.00

PILSNER — Elevation Beer Co.

FACE DOWN — Brown Ale, Telluride Brewing
Co.

'BOUT DAMN TIME — India Pale Ale, 4 Noses
Brewing Company.

IPA — New England Style India Pale Ale,
Epic Brewing Company.

LES CIDERS

LARGE 750ML / \$21.00 - SMALL 375ML / \$12.00

CIDRE BOUCHE BRUT DE NORMANDIE —
Imported French Cider 2017, Normandie
France.

LES SPARKLING WINES

MIMOSA	8.00
PLAIN	6.00

LE FRENCH CAFÉ

BREAKFAST - LUNCH - AND MORE...

MONDAY AND TUESDAY CLOSÉ

WEDNESDAY TO SUNDAY 9:00AM TO 3:30PM

LEFRENCHCAFE@GMAIL.COM

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WIFI: LEFRENCHCAFE-PUBLIC BONAPPETIT

