

{ LE FRENCH CAFÉ }

LES BREAKFAST

LE PETIT DEJEUNER — Half french 11.45
baguette, butter, jam and one plain croissant

FRANCE AMERIQUE — Two eggs, sausage 13.45
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 3.90

**CHOCOLATE CROISSANT / CHOCOLATE
CHIPS ROLL** 4.10

**APPLE / CHERRY / CREAM CHEESE
CROISSANT** 4.15

RAISIN ROLL 4.15

ALMOND CROISSANT 4.60

CHOCOLATE ALMOND CROISSANT 4.85

MINI'S 2.50

SAVORY CROISSANT — Spinach ricotta - 4.85
Ham and cheese - Bacon and egg

TART BY LE FRENCH CAFÉ 8.00

CAKE 10.00

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 12.50
egg

AQUITAIN — Smoked salmon, cream 13.95
cheese, cucumber, basil olive oil

LIMOUSIN — Lettuce, tomatoes, chicken 13.50
curry

AUVERGNAT — Eggplant caviar, avocado, 13.50
sautéed mushroom

BERRICHONS — Jam and melted brie. 12.50

LES CROQUES

SERVED WITH SALAD OR FRENCH FRIES

ADD AN EGG \$1.00

CROISSANT AU JAMBON — Toasted ham 13.50
and cheese croissant with a béchamel sauce

CROQ' MONSIEUR — Toasted ham and 13.50
cheese on white bread with a béchamel
sauce

CROQ' VEGGIE — Grilled mushrooms, 13.50
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	12.50
NICE — Tomatoes, mozzarella, prosciutto, basil olive oil	13.50
CHERBOURG — Apples and brie cheese	13.50
MENTON — Olive tapenade, goat cheese, and tomatoes	14.50
CANNOIS — Eggplant, tomatoes, roasted pepper, Parmesan cheese, basil olive oil	14.50
MONTPELLIER — Chicken, tomato, bacon, Parmesan cheese, basil olive oil	14.50
MONTAGNARD — Prosciutto and Raclette cheese	14.95

LES SANDWICHES

SERVED WITH SALAD OR FRENCH FRIES

MAKE IT A CROISSANT SANDWICH \$2.00

PARIGOT — French ham, swiss cheese, and butter	11.00
BAYONNE — Prosciutto, butter, and french pickles	12.00
LE MANS — Pâté and french pickles	12.00
AVIGNON — Tomatoes, mozzarella, basil olive oil	12.00
BREST — Chicken, tomatoes, eggs, greens, mayonnaise, and onions	13.50
POITOU — Turkey, tomatoes, mayonnaise, and greens	12.50
VERSAILLES — Ham, tomatoes, hard boiled eggs, mayonnaise, and greens	13.50
MARSEILLE — Albacore tuna, tomatoes, mayonnaise, onions, and greens	13.50
MONT CARLO — Prosciutto, tomatoes, mozzarella, basil olive oil	13.50
BIARRITZ — Smoked salmon, tomatoes, basil olive oil, and greens	16.50
NORMAND — Brie, swiss cheese, prosciutto, and butter	14.50
ST. MALO — Bacon, tomatoes, lettuce, mayonnaise, and swiss cheese	13.50

LES OMELETTES

SERVED WITH SALAD OR FRENCH FRIES

BAGUETTE OR CROISSANT SANDWICH \$2.00

PLAIN	10.50
1 INGREDIENT	11.50
2 INGREDIENTS	12.50
3 INGREDIENTS	13.50
4 INGREDIENTS	14.50

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	10.95
SWISS CHEESE AND HAM	12.00
SWISS CHEESE AND BACON	12.00
SWISS CHEESE, BACON, MUSHROOM	12.50
SWISS CHEESE, HAM, MUSHROOM	12.50
MERIDIONALE — Swiss cheese, leeks, and tomatoes	13.50
ST. TROPEZ — Bell peppers, tomatoes, onions, and olive oil	13.50
COMPLETE — Swiss cheese, ham, and egg	13.50
PAYSANNE — Swiss cheese, bacon, potatoes, and egg	13.50
CAMPAGNARDE — Sausages and onions in cream sauce	13.50
BASQUAISE — Chicken, onions, bell peppers, tomatoes, swiss cheese, and basil	14.50
FORESTIERE — Bacon, mushrooms, and onions in cream sauce	13.50
NORVEGIENNE — Smoked salmon and caramelized onions in cream sauce	16.50
POULARDE — Chicken and mushrooms in cream sauce	13.50
GRENOBLOISE — Brie, blue cheese, swiss cheese	14.50
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	11.00
VEGETARIENNE — Roasted bell peppers, mushrooms, corn, tomatoes, cucumbers, onions, and greens	14.50
PARISIENNE — Tomatoes, swiss cheese, ham, hard boiled eggs, and greens	13.50
PROVENÇALE — Tomatoes, basil olive oil, and mozzarella	12.50
AUTOMNE — Apples, walnuts, raisins, parmesan cheese, and greens	12.50
CHAVROTINE — Toasted bread with goat cheese, bacon, and greens	13.75
NANTAISE — Turkey, prosciutto, hearts of palm, asparagus, tomatoes, and greens	13.50
NIÇOISE — Albacore tuna, tomatoes, potatoes, onions, hard boiled eggs, olives, anchovies, and greens	13.95
AOSTE — Tomatoes, mozzarella, artichoke hearts, prosciutto, basil olive oil, kalamata olives, and greens	14.65
CARNIVORE — Prosciutto, chicken, ham, tomatoes, artichokes, kalamata olives, mushrooms, and greens	15.50
LYONNAISE — Bacon, grilled onions, fried potatoes, cheese, poached egg, and greens	15.50
BRIARDE — Toasted brie, walnuts, bacon, and greens	13.75
CRETOISE — Tomatoes, cucumbers, feta cheese, onions, olives, and greens	13.95
EXOTIQUE — Chicken, curry, pineapple, apples and greens	14.00
AMANDINE — Goat cheese coated with almonds and nuts then fried served on greens with raisins and nuts	14.75

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	2.95
DOUBLE ESPRESSO	3.95
AMERICANO — DOUBLE SHOT	3.95
CAPPUCCINO — DOUBLE SHOT	4.25
LATTE — DOUBLE SHOT	4.25
CAFÉ AU LAIT	4.25
HOT TEA — ASK FOR FLAVOR	3.50
ICE TEA	3.00
SPECIAL ICE TEA — HERBAL PASSION, GREEN PEACH	4.10
SPECIAL LATTE — CHAI, LONDON FOG, MATCHA GREEN TEA	4.95
SAN PELLEGRINO — ASK FOR FLAVOR	3.80
SODA — PEPSI, DIET PEPSI, LEMONADE, MIST TWIST, DR PEPPER	3.30
PERRIER	3.80
MILK	2.50
CHOCOLATE MILK	4.25
APPLE / ORANGE JUICE	3.00

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 CLOSÉD

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

LEFRENCHCAFE@GMAIL.COM

WWW.LEFRENCHCAFEBOULDER.COM

WIFI: LEFRENCHCAFE-PUBLIC BONAPPETIT

