

LES SOUPES

Soupe du Jour

Chef daniel's daily soup selection
cup 5 ~ bowl 9

Soupe à l'Oignon ~ 10

Onion soup, crouton, bacon, gruyère, beef broth

LES BELLES DU JARDIN

Salade Caesar ~ 8

Romaine, anchovy, crouton, parmesan, caesar dressing

L'Endive au Bleu ~ 10

Belgian endive, apple, walnut, blue cheese dressing

Salade de Chèvre Chaud ~ 12

Warm goat cheese, assorted summer lettuce, tomato
concassée, mustard vinaigrette

Ménage à Trois ~ 11

Celery root remoulade, caper, parsley
Broccolini, hard-boiled egg, shallot vinaigrette
Carrot, honey, cumin, scallion

LES PETITS PLATS

Pâté de Campagne ~ 12

Country style pâté, stone fruit jam, cornichon, tartine

Moules Marinières ~ 14

PEI mussel, white wine, garlic, onion, parsley

Coquille Saint-Jacques ~ 17

Pan-seared diver scallop, mustard mushroom cream
sauce, shallot, herb breadcrumb

Les Escargots de Bourgogne ~ 13

Burgundy snail smothered in garlic, parsley butter

Un Duo de Foie Gras ~ 18

Pan seared foie gras, cherry port reduction, foie gras
mousse, passion fruit gelé, spiced pine nut

Croquette d'Artichaud et de Crabe ~ 17

Artichoke crab croquette, romesco sauce, parmesan

APERITIF

Fines Herbes Marcona Almond ~ 5

Marinated Mixed Olive, Herbes de
Provence, Orange Zest ~ 6

Warm Date Stuffed with Blue Cheese
and Bacon ~ 7

Le Trio. Your choice ~ 15

LA FROMAGERIE

Single Cheese ~ 7

Two Cheeses ~ 13

Three Cheeses ~ 19

Blue: Fourme d'Ambert
Served with Honey

Creamy blue cheese with a delicate fruity
flavor and mushroom overtones. From
Auvergne, the legend says that Fourme
d'Ambert was already made at the time
of the Druids and the Gauls.

Goat: Miette
Served with Butternut Squash Jam

Baetje Farms, Bloomsdale, MO
Aged bloomy rind sheep and goats milk
cheese. Creamy in consistency with
aroma of fermented grapes.

Cow: Tomme La Traditionnelle
Served with Menbrillo

French tomme, 100 percent raw milk
cheese, aged over 60 days. Tomme de
Savoie is a pressed, uncooked cow's milk
cheese from the departments of Savoie
and Haute-Savoie. The flavour is mild
and milky, with notes of butter, walnuts,
herbs and an almost sweet smokiness.
The paste becomes more piquant with
age.

Pavé de Saumon ~ 29

Pan-seared organic salmon filet, quinoa, carrot purée, sorrel butter, garbanzo, heirloom carrot

Flétan Barigoule ~ 30

Pan-seared alaskan halibut, leek, cipollini onion, artichoke, butter bean, white wine herb broth

La Sole de Douvres ~ 49

Pan-seared whole dover sole, meunière sauce, lemon, parsley, yukon potato, haricot vert

Légumes du Printemps ~ 17

Stinging nettle faro risotto, green dirt farm cheese, pea, radish, artichoke

Le Jarret d'Agneau au Romarin ~ 29

Lamb loin and lamb sausage, green lentils, roasted carrots, rosemary jus, garlic spring onion pesto

Rôti de Lapin dans son Jus ~ 28

Rabbit leg, pancetta lardon, creamy parisian gnocchi, pea, rabbit herb jus

Les Escalopes de Veau aux Câpres ~ 29

Pan-seared veal scaloppini, lemon butter caper sauce, daniel's potato gratin, haricot vert

Filet Mignon ~ 38

Beef tenderloin, bordelaise sauce, boursin cheese, daniel's potato gratin, asparagus, carrot

Poulet aux Morilles ~ 27

Pan-seared amish chicken breast, morel brandy cream sauce, tournée potato, carrot, asparagus

SIDES

Sides ~ 6

Gratin de Pomme de Terre
Daniel's potato gratin

Les Asperges du Printemps
Asparagus, shallot, sorrel butter

Les Gnocchis de Petit Pois
Creamy pea gnocchi, fresh pea, parmesan

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

\$5.00 split plate charge. 20% gratuity will be added to parties of 6 or more.

Join us Monday nights for Chef Daniel's specialty soufflés, and on Tuesday nights for our popular prix fixe menu.

Executive Chef: Philip Quillec
Chef de Cuisine: Dustin Remsing

CAFEPROVENCEKC.COM