

LES SOUPES

Soupe du Jour

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

Soupe à l'Oignon ~ 10

Onion soup, crouton, bacon, and gruyere, beef broth

LES BELLES DU JARDIN

Salade Caesar ~ 8

Romaine, anchovy, crouton, parmesan, caesar dressing
Add chicken ~ 5 Add salmon ~ 7

L'Endive au Bleu ~ 10

Belgian endive, apple, walnut, blue cheese dressing

Salade au Chèvre Chaud ~ 12

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

La Salade de Poulet au Curry ~ 13

Curry chicken salad, grape, coconut, celery, walnut,
mixed green

Salade Niçoise ~ 14

Mixed green, preserved tuna, haricot vert, olive,
tomato, hardboiled egg, yukon potato, vinaigrette

Ménage à Trois ~ 11

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

LES PETITS PLATS

Les Escargots de Bourgogne ~ 13

Burgundy snail smothered in garlic, parsley butter

Moules Marinières ~ 14

PEI mussels, white wine, garlic, onion, parsley

Pate de campagne ~ 13

Country style pate, stone fruit jam, cornichon, tartine

Croquette d'Artichaud et de Crabe ~ 17

Artichoke crab croquette. romesco sauce. parmesan

APERITIF

Herb roasted Marcona Almond ~ 5

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

Warm Dates 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.

RIVIERES ET OCEAN

Pavé de Saumon ~ 16

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

Flétan Barigoule ~ 18

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

Coquille Saint-Jacques ~ 17

Pan-seared diver scallops, mustard mushroom cream sauce, shallot, yukon potato, haricot vert

LE TERROIR

Crêpe au Poulet ~ 14

Crêpe filled with organic chicken and mushroom, served with faro risotto, haricot vert, carrot, tarragon cream sauce

La Daube Provençale ~ 18

Classic braised beef stew with carrot, onion, in a rich beef and red wine sauce, served with pappardelle pasta

E scalopes de Veau aux Câpres ~ 27

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

Poulet aux Morilles ~ 17

Seared amish chicken breast, morel brandy cream sauce, tournée potato, carrot, haricot vert

Quiche Lorraine ~ 14

Ham, jambon de paris, onion, gruyère cheese and bacon quiche, haricot vert, carrot

Executive Chef: Philip Quillec

Chef de Cuisine: Dustin Remsing

VÉGÉTAL

Légumes du Printemps ~ 17

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

Tarte Florentine ~ 13

Spinach and sharp cheddar quiche, mixed greens, tomato concassée

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!

CAFEPROVENCEKC.COM