

BRUNCH

8am - 3pm

FANCY BRUNCH - 14.95

Frittata on a croissant topped with hollandaise sauce, served with potatoes gratin, fresh fruit, and two chocolate chip pancakes or French toast

Egg Special - 8.25

Three eggs any style with potatoes gratin and choice of two slices of bacon or turkey bacon or sausage or turkey sausage

Breakfast Special - 11.50

Three eggs any style with potatoes gratin, one large pancake, and choice of two slices of bacon or turkey bacon or sausage or turkey sausage

Eggs Benedict - 10.75

Two poached eggs on a croissant with Canadian bacon or fresh spinach or smoked salmon (+1.50) Topped with hollandaise sauce, and served with potatoes gratin, fresh tomatoes and avocado with balsamic vinaigrette

Breakfast Sandwich - 9.95

Two scrambled eggs, swiss cheese and bacon or ham in a croissant, served with potatoes gratin & fresh fruit

Pancakes - 9.95

Three pancakes with a choice of one topping, lemon-sugar, nutella, chocolate chip, raspberries or blueberries, served with fresh fruit

Pain Perdu - 9.95

Our own French toast made of brioche and croissant with added raisins & cranberries, served with fresh fruit

La Gaufre du Chef "Waffle" - 8.95

Choice of one topping, lemon-sugar, banana-pecan, nutella, blueberries or raspberries, served with fresh fruit

La Salade de Fruit Jolie - 9.25

Raspberries, dried cranberries, strawberries, blueberries, apples & mixed seasonal fresh fruit with plain yogurt

Butter Croissant - 2.50 - Triple Berry Muffin - 2.95
Chocolate - Almond - Chocolate Almond Croissant - 2.95

QUICHES

Served with potatoes gratin and organic salad

QUICHE DU JOUR - 11.75

Please ask your server

Quiche Lorraine - 10.75
Ham & swiss cheese

Quiche aux Poireaux - 10.75
Leek and goat cheese

Quiche aux Épinard - 10.75
Spinach, feta cheese & swiss cheese

Quiche aux Olives - 10.75
Kalamata olive, sun-dried tomatoes & caramelized onions

CRÊPES

Choice of potatoes gratin, organic salad or fresh fruit. *Except as noted

La Parisienne - 9.95
Swiss cheese, ham, sunny-side-egg

L'Atlantique - 11.95
Smoked salmon, capers, cilantro, fresh tomatoes & cream cheese

La Provençale - 11.50
Grilled chicken, potatoes, swiss cheese, tomatoes, bell peppers, onions & pesto

***La Carnaval** - 9.95
Strawberries, bananas & nutella, served with fresh fruit

***La Suzette** - 8.75
Lemon, sugar, flambé with Grand Marnier, served with fresh fruit

***La Tango** - 8.75
Dulce de Leche & bananas, served with fresh fruit

***La Nutella** - 7.25
Nutella, pure & simple, served with fresh fruit

Sweet Crêpe - 9.95
Choose 3 ingredients from the list.
Any additional ingredients +1.00 each. Served with fresh fruit

Sugar, Nutella, Dulce De Leche, Peanut Butter, Bananas, Lemon, Strawberries, Blueberries, Raspberries, Raspberry Jam, Chocolate Chips, Marshmallow Fluff, Grand Marnier (+1.50)

OMELETTES

Choice of potatoes gratin, organic salad or fresh fruit. Egg white +1.00

L'Atlantique - 11.95
Smoked salmon, cilantro & cream cheese

L'Espagnole - 10.50
Potatoes, onions, chorizo & mozzarella

La Complète - 10.50
Mushrooms, brie, avocado, ham or turkey

La Véggie - 10.50
Spinach, red bell pepper, onions & mushrooms

La Paysanne - 10.50
Potatoes, ham, swiss cheese & parsley

LA PERSO: MAKE YOUR OWN CRÊPE OR OMELETTE - 10.50

Choose 3 ingredients from the list below. *Except as noted. Specialty meats +1.50. Additional ingredients +1.00 each

CHEESES

Swiss
Panera
Feta
Brie
Goat Cheese
Cream Cheese
Cheddar
American

VEGETABLES

Spinach
Mushrooms
Avocado
Fresh tomatoes
Sun-dried tomatoes
Potatoes
Onions
Caramelized Onions

Kalamata Olives
Red bell pepper
Broccoli
Zucchini
Eggplant
Parsley
Cilantro
Basil

MEATS

Ham
Bacon
Canadian bacon
Turkey
Turkey bacon
Turkey sausage
Pork Sausage
Chorizo
*Lamb Sausage (1.50)
*Smoked Salmon (1.50)
*Shrimp (1.50)
*Chicken (1.50)

Credit Card min \$5. Max of two cards per party, 50¢ for each additional card. Split charge \$3 per plate. Substitution \$1. 18% gratuity added to parties of 6 or more. Please refrain from bringing outside food or beverages as they are not allowed. Reservations available for parties of 6 or more.

OPEN MONDAY THROUGH SUNDAY 8AM TO 3PM



C A F E L A U R E N T . C O M

SANDWICHES & BURGERS

Served with a side of potatoes gratin or organic salad or fruit. *Except as noted.
Croissant or gluten free bread (+1.50)

Le Croque-Monsieur - 10.75

The French grilled cheese. Grilled ham with béchamel sauce and swiss cheese, served on white bread

Le Croque-Madame - 11.75

The French grilled cheese. Grilled ham with béchamel sauce and swiss cheese. Topped with one egg, sunny side up, served on white bread

*Le Truffle Burger - 11.95

Seasoned ground beef (onion, cilantro, spices & black truffle oil) with avocado, lettuce, fresh tomatoes, onions, american cheese & mayo on a wheat bun
Served with organic salad and French fries

*Le Burger aux Champignons - 11.95

Topped with sautéed mushrooms, caramelized onions, avocado, lettuce, fresh tomatoes, swiss cheese & mayo on a wheat bun
Served with organic salad and French fries

*Le Turkey Burger - 11.95

Topped with avocado, lettuce, fresh tomatoes, onions, swiss cheese & mayo on a wheat bun
Served with organic salad & French fries

Le Bistro Club - 10.75

Smoked turkey, avocado, turkey bacon, swiss cheese, cilantro & mayo

Le New Yorker - 11.95

Smoked salmon, cream cheese, fresh tomatoes, capers, lettuce and sautéed onions

Le Véggie Club - 10.75

Spinach, caramelized onions, roasted eggplant, grated zucchini, avocado, fresh & sun-dried tomatoes

Le Jambon Beurre - 10.75

A Parisian's favorite. Ham, swiss cheese & butter

Le Rayn - 11.95

Grilled chicken breast, sun-dried tomatoes, goat cheese, eggplant, avocado with pesto & cilantro mayo, served on a wheat bun

SALADES

Served with organic salad & our house dressing. *Except as noted.

Biquet - 11.25

Grilled chicken, goat cheese, avocado, fresh tomatoes & pecans

Grapefruit & Spinach - 10.95

Organic salad mixed with baby spinach, topped with grapefruit, raspberries, pecans, dried cranberries, feta cheese, avocado and fresh tomatoes
Add chicken or shrimp (+1.95)

Niçoise - 11.25

Tuna, hard boiled eggs, potatoes, green beans, fresh tomatoes, kalamata olives & anchovies

*Tropical Mango - 10.95

Mango, strawberries, fresh tomatoes & avocado topped with raspberry dressing
Add chicken or shrimp (+1.95)

*Tutti Frutti - 10.95

Pineapple, mango, avocado, pecans & apples with raspberry dressing
Add chicken or shrimp (+1.95)

Pear & Smoked Salmon - 11.95

Pear wedges wrapped in smoked salmon with fresh tomatoes, avocado & pecans

LES CHAUSSENS

Choose two French empanadas. Served with potatoes gratin, organic salad & cilantro yogurt dipping sauce - 10.95

Mateo

Chicken, egg, grilled onion, celery, cilantro olives & bell peppers

Margarita

Mozzarella cheese, basil & tomatoes

Victoria

Gruyère cheese, mozzarella, onion & egg

Flavia

Seasoned ground beef, onions, egg, red bell pepper, olives & raisins

Pascale

Ham, egg, mozzarella & parmesan cheese

Francisco

Spinach, egg, grilled onions, parmesan & ricotta cheese

LES DESSERTS

Cranberry & Marzipan Tarte - 5.75

Pear & Marzipan Tarte - 5.75

Chocolate Pecan Tarte - 5.75

Chocolate Tarte - 5.75

Crème Brulée - 5.50

Cupcakes - 3.75

Ask your server for the flavor of the day

Sweet Crêpe - 9.95

See Brunch menu for list

COFFEES & BEVERAGES

All coffee drinks are made with Lavazza

Hot Organic Tea - 2.95

Earl Grey, English breakfast, chai, green tea tropical, Caffeine free: Chamomille or mint.

Coffee/Dcaf - 2.50

Espresso - 2.25

Latte - 3.25

Capuccino - 3.50

Mocha - 3.75

Café au Lait - 3.25

Machiato - 2.95

Americano - 2.50

Hot Chocolate - 3.25

Add Espresso Shot - 1.25

Add Soy or Almond milk - 50¢

Add vanilla, sugar-free vanilla, caramel or hazelnut flavor - 50¢ each

BYOB - 5.00

BRING YOUR OWN BOTTLE

Fresh Squeezed Orange Juice Carafe - 7.95

Fresh Squeezed Orange Juice - 3.95

Lemonade - 2.75

Apple or Cranberry juice - 2.75

Milk - 2.75

Black Iced Tea (unsweetened) - 2.75

Passion Fruit Iced Tea (unsweetened) - 2.75

Arnold Palmer - 2.95

Orangina (French soda) - 2.75

Coke, Diet Coke, 7up - 2.00

Perrier - 2.50

Fiji Water - 2.50

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