

LUNCH

11:30am-3pm

Monday: Ratatouille - 13.95

Vegetable stew with grilled chicken breast

Tuesday: Couscous Royale - 14.95

Couscou with chicken, merguez lamb sausage, meatballs, vegetables & harissa

Wednesday: Tilapia au Beurre - 14.95

A delicious Tilapia sautéed in a lemon-butter sauce. Served with mushroom risotto rice in a garlic cream sauce & grilled asparagus

Thursday: Steak Béarnaise - 14.95

A 8oz steak with Béarnaise sauce served with French fries & organic salad

Friday: Poulet Citron - 14.95

Slightly breaded chicken breast, sautéed in a lemon caper butter sauce, served with mushroom risotto in a garlic cream sauce & organic salad

Saturday & Sunday: Fancy Brunch - 14.95

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

La Soupe du Jour - 4.95

Ask your server

New York Steak - 14.95

A 8oz steak, topped with pesto basil sauce, served with portobello mushroom, parmesan truffle fries & organic salad

Grilled Salmon - 14.95

Served with organic salad & potatoes gratin

Dijon Chicken - 12.50

Grilled chicken breast topped with dijon cream sauce, served with potatoes gratin & organic salad

Pomodoro Pasta - 10.25

Sun-dried tomatoes, basil, thyme with parmesan in a cream sauce

Véggie Pasta - 11.25

Asparagus, zucchini, onions, garlic & mushroom white wine truffle sauce

Florentine Pasta - 10.25

Spinach, cream, parmesan & feta cheese in a cream sauce

Add Chicken or Shrimp to your pasta +1.95

SANDWICHES & BURGERS

*Served with your choice of potatoes gratin, organic salad or fruit. *Except as noted. With soup du jour (+2.00)
Croissant or gluten free bread (+1.50)*

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 & sautéed onions

Le Véggie Club - 10.75

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

Le Jambon Beurre - 10.75

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

Le Cocotte - 11.25

Grilled chicken breast, lettuce, fresh & sun-dried tomatoes with mayo

Le Méditerranéen - 11.95

Merguez lamb sausage, grilled tomatoes, capers, red bell peppers with cilantro mayo

Le Rayn - 11.95

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

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

LES CHAUSSONS

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, egg & onions

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

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 DESSERTS

See Breakfast menu for sweet crêpes

Cranberry & Marzipan Tarte - 5.75

Pear & Marzipan Tarte - 5.75

Chocolate Pecan Tarte - 5.75

Chocolate Tarte - 5.75

Crème Brûlée - 5.50

Cupcakes - 3.75

Ask your server for the flavor of the day.

OPEN MONDAY THROUGH SUNDAY 8AM TO 3PM WWW.CAFECLAURENT.COM



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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.