



La Kitchenette

FRENCH HOME-STYLE CAFÉ



DINNER

APPETIZERS

SOUP French onion soup gratinée \$7

VOEUF MIMOSA Deviled eggs*

• Tamari, sesame, ginger, pickled red onions, green onions \$9

SALADE DU SUD OUEST \$14

• Prosciutto, croutons, persillade potatoes, marinated red peppers, niçoise olives

ASSIETTE DE CHARCUTERIE \$19

Meat board served with cornichons, butter and baguette

TARTINE Open-faced sandwich with miche, served with salad (add potatoes +\$3)

✓ **FLORENTINE** : Spinach, shallots, tomatoes, béchamel, swiss cheese, sunny side egg* \$13

• **ACIDULÉ**: Smoked salmon, pickled radish, cucumber, mayonnaise \$13

• **CHÈVRE** : Goat cheese, prosciutto, fig jam, walnut \$14

ENTREES

• **BOEUF BOURGUIGNON**: Beef stew with red wine, mushrooms, onions and bacon, served with mashed potatoes, side salad and baguette \$22

• **POULET À LA NORMANDE** : Chicken leg cooked in cider and mustard, side of potatoes \$17

• **CHICKEN DORIA**: Rice gratin with bacon, chicken, green onions, béchamel, swiss cheese \$16

CROQ' Parisian sandwich, served with salad and persillade potatoes

• **MADAME** : Ham, mustard, Béchamel sauce, swiss cheese, sunny side egg on top* \$15

✓ **BRIE** : Brie cheese, tomato vinegar, cilantro, peanuts, red onions \$15

FICELLES All Purpose flour crepes, rolled and baked, side salad (add potatoes +\$3) \$15

• **PICARDE** : Ham, shallots, mushroom cream, béchamel, swiss (add sunny egg* +\$1)

✓ **EPINARD** : Spinach, shallots, mushroom cream, béchamel, swiss (add sunny egg* +\$1)

SAVORY CREPES Buckwheat flour crepes, side salad (add potatoes +\$3) \$13

✓ **VÉGÉTARIENNE** : Spinach, shallots, béchamel sauce, mushrooms, swiss cheese, sunny side egg*

• **SAVOYARDE** : Potatoes, bacon, green onions, Béchamel sauce

• **PARISIENNE** : Ham, mushroom, green onions, Béchamel sauce

• **COMPLÈTE** : Ham, swiss cheese, sunny side egg*

• **NORVÉGIENNE** : Norwegian sauce, smoked salmon, dill

• **MONTAGNARDE** : Brie cheese, prosciutto, sunny side egg*

• **BIQUETTE** : Spinach, goat cheese, honey, bacon, roasted tomatoes

DESSERTS

• **LAVENDER CRÈME BRÛLÉE** \$7

• **FONDANT** ultra fondant (made with Belgian chocolate) \$8

• **SWEET CRÊPES** : Lemon curd or Nutella or Chocolate sauce \$4.5

✓ **VEGETARIAN**

20% gratuity will be added for parties of 6 or more

• **GLUTEN-FREE**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

PLEASE INFORM YOUR SERVER OF ALLERGIES OR DIETARY RESTRICTIONS

• BREAKFAST • LUNCH • BRUNCH • DINNER



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FRENCH HOME-STYLE CAFÉ



BRUNCH

SOUP

- French onion soup gratinée \$7

EGGS served with persillade potatoes and baguette

- Any 2 eggs style \$10 (add avocado +\$2.5, Nueske's bacon +\$3.5)
- SPINACH scramble or omelette : Spinach, shallots, crispy bacon, goat cheese \$13
- SALMON scramble or omelette : Fresh dill, smoked salmon on top \$13

GREEN FRENCH TOAST (add prosciutto +\$2.5, smoked salmon +\$3)

- Bread dipped in a spinach-green onion batter topped with lime mayonnaise, roasted pine nuts, sauteed spinach, sunny side up egg* and a hint of chilli \$13

CROQ' Parisian sandwich, served with salad (add potatoes +\$3)

- MONSIEUR : Ham, Mustard, béchamel sauce, swiss cheese \$12
- MADAME : Ham, Mustard, béchamel sauce, swiss cheese, sunny side egg on top* \$13
- BRIE : Brie cheese, tomato vinegar, cilantro, peanuts, red onions \$13

TARTINES PETIT DEJEUNER Open-faced sandwich with Madison Sourdough miche

- SCRAMBLE : Scramble eggs, roasted tomatoes, bacon \$11
- AVOCADO : Avocado, mayonnaise, red onions, sunny side eggs* \$11

SAVORY CREPES (organic buckwheat flour), served with salad \$13

- NORVÉGIENNE : Norwegian sauce, smoked salmon, dill
- COMPLÈTE : Ham, swiss cheese, sunny side egg*
- MONTAGNARDE : Brie cheese, prosciutto, sunny side egg*
- BIQUETTE : Spinach, goat cheese, honey, bacon, roasted tomatoes

FICELLES All purpose flour crepes, rolled and baked, side salad (potatoes +\$3) \$15

- PICARDE : Ham, shallots, mushroom cream, béchamel, swiss (add sunny egg* on top +\$1)
- EPINARD : Spinach, shallots, mushroom cream, béchamel, swiss (add sunny egg* on top +\$1)

SALADE DU SUD OUEST \$14

- Prosciutto, croutons, persillade potatoes, marinated red peppers, niçoise olives

SWEET

- BRIOCHE FRENCH TOAST : Maple syrup, apple, pecan, whipped cream \$10
- CRÊPES : Lemon curd or Nutella or Chocolate sauce \$4.5
- LAVENDER CRÈME BRÛLÉE \$7



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LUNCH

SOUP

- French onion soup gratinée \$7

OEUF MIMOSA *Deviled eggs**

- Tamari, sesame, ginger, pickled red onions, green onions \$9

EGGS* *served with persillade potatoes and baguette*

- Any 2 eggs style \$10 (add avocado +\$2.5, Nueske's bacon +\$3.5)
- SPINACH scramble **or** omelette : Spinach, shallots, crispy bacon, goat cheese \$13
- SALMON scramble **or** omelette : Fresh dill, smoked salmon on top \$13

TARTINES PETIT DEJEUNER *Open-faced sandwich with Madison Sourdough miche*

- SCRAMBLE : Scramble eggs, roasted tomatoes, bacon \$11

- ✓ • AVOCADO : Avocado, mayonnaise, red onions, sunny side eggs* \$11

- ✓ • GREEN FRENCH TOAST (add prosciutto +\$2.5, smoked salmon +\$3)

- Bread dipped in a spinach-green onion batter topped with lime mayonnaise, roasted pine nuts, sauteed spinach, sunny side up egg* and a hint of chilli \$13

CROQ' *Parisian sandwich, served with salad (add potatoes +\$3)*

- MONSIEUR : Ham, Mustard, béchamel sauce, swiss cheese \$12
- MADAME : Ham, Mustard, béchamel sauce, swiss cheese, sunny side egg on top* \$13

- ✓ • BRIE : Brie cheese, tomato vinegar, cilantro, peanuts, red onions \$13

SAVORY CREPES *(organic buckwheat flour), served with salad* \$13

- ☉ • NORVÉGIENNE : Norwegian sauce, smoked salmon, dill
- ☉ • COMPLÈTE : Ham, swiss cheese, sunny side egg*
- ☉ • MONTAGNARDE : Brie cheese, prosciutto, sunny side egg*
- ☉ • BIQUETTE : Spinach, goat cheese, honey, bacon, roasted tomatoes.

BOEUF BOURGUIGNON : Beef stew with red wine, mushrooms, onions and bacon, served with mashed potatoes, side salad and baguette \$22

CHICKEN DORIA : Rice gratin with bacon, chicken, green onions, béchamel, swiss \$16

FICELLES *All purpose flour crepes, rolled and baked, side salad (potatoes +\$3)* \$15

- PICARDE : Ham, shallots, mushroom cream, béchamel, swiss (add sunny egg* on top +\$1)
- ✓ • EPINARD : Spinach, shallots, mushroom cream, béchamel, swiss (add sunny egg* on top +\$1)

SALADE DU SUD OUEST \$14

- Prosciutto, croutons, persillade potatoes, marinated red peppers, niçoise olives

SWEET

- CRÊPES : Lemon curd or Nutella or Chocolate sauce \$4.5
- ☉ • LAVENDER CRÈME BRÛLÉE \$7

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TUESDAY DATE NIGHT DEAL
\$49/COUPLE
1 bottle of wine, 2 entrees, 2 desserts

ENTREES

SALADE DU SUD OUEST

- Prosciutto, croutons, persillade potatoes, marinated red peppers, niçoise olives

TARTINE

- ✓ • FLORENTINE : Spinach, shallots, tomatoes, béchamel, swiss cheese, sunny side egg*
- ACIDULÉ: Smoked salmon, pickled radish, cucumber, mayonnaise
- CHÈVRE : Goat cheese, prosciutto, fig jam, walnut

CROQ' *Parisian sandwich, served with salad and persillade potatoes*

- MADAME : Ham, mustard, Béchamel sauce, swiss cheese, sunny side egg on top*
- ✓ • BRIE : Brie cheese, tomato vinegar, cilantro, peanuts, red onions
- ✓ • BASQUE : Roasted tomatoes, marinated red peppers, piperade, arugula, swiss cheese

WRAP'N'ROLL CREPES *(organic buckwheat flour), with salad and potatoes*

- BIQUETTE : Spinach, goat cheese, honey, bacon, roasted tomatoes
- ROUGE : Mesclun, red pesto, roasted tomatoes, prosciutto, mozzarella

SAVORY CREPES *(organic buckwheat flour), served with salad*

- ✓ • VÉGÉTARIENNE: Spinach, shallots, béchamel sauce, mushrooms, swiss cheese, sunny egg*
- SAVOYARDE : Potatoes, bacon, green onions, Béchamel sauce
- PARISIENNE : Ham, mushroom, green onions, Béchamel sauce
- ☒ • COMPLÈTE : Ham, swiss cheese, sunny side egg*
- ☒ • NORVÉGIENNE : Norwegian sauce, smoked salmon, dill
- ☒ • MONTAGNARDE : Brie cheese, prosciutto, sunny side egg*

DESSERTS

- ☒ • LAVENDER CRÈME BRÛLÉE
- ☒ • FONDANT ultra fondant (made with Belgian chocolate)
- SWEET CRÊPES : Lemon curd or Nutella or Chocolate sauce

✓ VEGETARIAN

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CARTE DES VINS

BULLES

- JP Chenet, Brut Blanc de Blancs \$8/\$33
- Humus Pet Nat rosé, Encosta da Quinta, Lisboa \$50

VIN BLANC/ORANGE

- **Loire**: Muscadet Sèvre et Maine, Domaine Salmon \$10/\$40
- **Loire**: Sauvion, Vouvray \$12/\$50
- **Alsace**: Pirouettes, Saveurs de Claude \$12/\$50
- **Gascogne**: Domaine des Cassagnoles, Côtes de Gascogne \$9/\$38
- **Sierra foothills, CA**: Queen of the Sierra, Forlorn hope \$12/\$50
- **Sebastopol, CA**: Where's Linus? Orange, Viognier \$12/\$50
- **Talmage, CA**: Disco! Skin contact Sauvignon Blanc, Hillside \$13/\$52

VIN ROUGE

- **Loire**: Chinon "Les Gravières", Domaine Couly Dutheil \$12/\$50
- **Bourgogne**: Pinot noir, Bouchard Père et Fils \$49
- **Bourgogne**: Thevenet & Fils, Les Clos \$12/\$50
- **Côte du Rhône**: Xavier Vignon \$10/\$42
- **Beaujolais-Villages**: Gourde a Gamay \$12/\$50
- **Bordeaux**: Château Virecourt-Pillebourse \$11/\$46
- **Bordeaux**: Les Têtes "Triangles" \$12/\$50
- **Languedoc**: Domaine de Sabbat, cuvée Orchis, Grenache \$12/\$50

VIN ROSÉ

- **Provence**: Domaine La Patience \$11/\$46

N/A PROXIES SAUVAGE

\$9/\$35

Green apples, Sauvignon Blanc grapes, Lemon, Juniper, Bai Jian White Tea.
A new form of wine alternative: a drycraft drink with fruit, teas, spices
designed to pair with food

🍷 : By the bottle only
❤️ : Coup de cœur du chef

🌿 : Organic
🍀 : Biodynamic
🍷 : Unfiltered, unfinned, no added sulfur