



DINNER

APPETIZERS

SOUP French onion soup gratinée \$7

 **ŒUFS MIMOSA** Deviled eggs*

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


SALADE DU SUD OUEST \$12

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

ASSIETTE DE CHARCUTERIE \$15

Meat board served with cornichons, butter and baguette

TARTINE Open-faced sandwich with Madison Sourdough miche, served with salad

 **FLORENTINE** : Spinach, shallots, tomatoes, béchamel, swiss cheese, sunny side egg* \$12

• **ACIDULÉ**: Smoked salmon, pickled radish, cucumber, mayonnaise \$12

• **CHÈVRE** : Goat cheese, prosciutto, fig jam, walnut \$13

ENTREES

• **BOEUF BOURGUIGNON**: Beef stew with red wine, mushrooms, onions and bacon, served with mashed potatoes, side salad and baguette \$21

 • **POULET À LA NORMANDE** : Chicken leg cooked in cider and mustard, side of potatoes \$15

• **CHICKEN DORIA**: Rice gratin with bacon, chicken, green onions, béchamel, swiss cheese \$15


CROQ' Parisian sandwich, served with salad and persillade potatoes

• **MADAME** : Ham, mustard, Béchamel sauce, swiss cheese, sunny side egg on top* \$13


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

FICELLES AP flour crepes, rolled and baked, side salad (add potatoes +\$2.5) \$14

• **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)

SAVORY CREPES (organic buckwheat flour), side salad (add potatoes +\$2.5) \$12

 • **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



La Kitchenette

FRENCH HOME-STYLE CAFÉ

BRUNCH

SOUP

- French onion soup gratinée \$7

EGGS served with persillade potatoes and baguette

- Any 2 eggs style \$8 (add avocado +\$2, Nueske's bacon +\$3.5)
- SPINACH scramble or omelette : Spinach, shallots, crispy bacon, goat cheese \$12
- SALMON scramble or omelette : Fresh dill, smoked salmon on top \$12

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 \$12

CROQ' Parisian sandwich, served with salad (add potatoes +\$2)

- MONSIEUR : Ham, Mustard, béchamel sauce, swiss cheese \$10
- MADAME : Ham, Mustard, béchamel sauce, swiss cheese, sunny side egg on top* \$11
- ✓ • BRIE : Brie cheese, tomato vinegar, cilantro, peanuts, red onions \$11

TARTINES PETIT DEJEUNER Open-faced sandwich with Madison Sourdough miche

- SCRAMBLE : Scramble eggs, roasted tomatoes, bacon \$10
- AVOCADO : Avocado, mayonnaise, red onions, sunny side eggs* \$9

SAVORY CREPES (organic buckwheat flour), served with salad \$12

- ☉ • 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 AP flour crepes, rolled and baked, side salad (add potatoes +\$2.5) \$14

- 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 \$12

- 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

• BREAKFAST • LUNCH • BRUNCH • DINNER



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FRENCH HOME-STYLE CAFÉ

CARTE DES VINS

CHAMPAGNE

- JP Chenet Brut Blanc de Blancs \$7/\$33

VIN BLANC

- *Loire*: Muscadet Sèvre et Maine, Réserve du Fief, Domaine Salmon \$8.5/\$41
- *Loire*: Pascal Jolivet, Attitude \$8.5/\$41
- *Loire*: Sauvion, Vouvray \$8.5/\$41
- *Bourgogne*: Chablis, Domaine Séguinot-Bordet \$11/\$53
- *Bordeaux*: Château Bonnet \$9.5/\$43
- *Languedoc*: Domaine Hecht & Banner \$8/\$37

VIN ROUGE

- *Loire*: Chinon "Les Gravières", Domaine Couly Dutheil \$11/\$53
- *Bourgogne*: Réserve Bourgogne Pinot Noir, Domaine Bouchard Père & Fils \$9.5/\$44
- *Côte du Rhône*: Xavier Vignon \$8/\$39
- *Bordeaux*: Château Virecourt-Pillebourse \$8.5/\$41
- *Languedoc*: Domaine de Nizas \$9/\$43

VIN ROSÉ

- *Cotes de Provence*: Domaine Sanglière \$8/\$37

BIERES, CIDRE & COCKTAILS

ORGANIC BEER (500 ml) Giant Jones Brewing Company \$8

CIDERS \$5/\$18

- Brittany cider "Le Brun"
- Normandy cider "Le Père Mahieu"

MIMOSA \$7

KIR ROYAL \$8

KIR \$7



La Kitchenette

FRENCH HOME-STYLE CAFÉ

DRINKS

FRESH JUICE \$ 4

- Fresh orange juice

COFFEE (JBC COFFEE ROASTERS):

- Brew coffee \$2
- Espresso \$2.5
- Espresso decaf \$2.5
- Americano \$2.5
- Cappuccino \$3.5
- Latte \$3.5
- Frappé \$4

COLD DRINKS

- Sparkling water \$3
- Craft sodas Wisco Pop! (Strawberry, Grapefruit, Ginger) \$3.5

HOME MADE BELGIAN HOT CHOCOLATE \$4.5

TEAS (Rishi) \$ 3.5

Black tea

- English Breakfast Tea
- Earl Grey
- Ear Grey Lavender

Green tea

- Moroccan mint
- Orange blossom

White tea

- Fancy white peony
- Rose mélange
- Peach blossom

Oolong tea

- Tropical Coconut

Pu'er tea

- Bordeaux

Botanical

- Ginger lime
- Hibiscus
- Valerian Dream

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La Kitchenette

FRENCH HOME-STYLE CAFÉ

TUESDAY DATE NIGHT DEAL

\$45 / 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

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

FICELLES *AP flour crepes, rolled and baked, side salad*

- PICARDE : Ham, shallots, mushroom cream, béchamel, swiss
- ✓ • EPINARD : Spinach, shallots, mushroom cream, béchamel, swiss

POULET À LA NORMANDE

- ☉ • Chicken leg cooked in cider and mustard, side of potatoes

CHICKEN DORIA

- Rice gratin with bacon, chicken, green onions, béchamel, swiss cheese

BOEUF BOURGUIGNON (+ \$5)

- Beef stew with red wine, mushrooms, onions and bacon, served with mashed potatoes, side salad and baguette

DESSERTS

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

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