

CAFE CAMPAGNE

PETIT DÉJEUNER



SERVED MONDAY - FRIDAY
8 AM - 11 AM



EXECUTIVE CHEF
DAISLEY GORDON



PETIT DÉJEUNER



<i>Brioche</i> rosemary raisin toast	3.
Nancy's organic honey yoghurt with fresh fruit	6.00
House-made granola with fresh fruit and yoghurt, milk or half 'n half	8.00
<i>Croissant or pain au chocolat</i>	3.00
<i>Panier de pain</i> <i>Pâtisserie</i> and <i>baguette</i> with French style butter, local honey and <i>confiture</i>	5.50
House-made chicken and pork sausage	3.
Roasted potatoes	3.

Pâtisseries may have limited availability

LES OEUFS

EGGS ANY STYLE*

Two eggs, (scrambled with herbs, fried, or poached), with
potatoes, chicken and pork sausage, and baguette 11.

OMELETTE AU BASILIC

French rolled omelette filled with basil, topped with
fresh tomato compote, served with baguette and
chicken and pork sausage 12.

OEUF EN MEURETTE

Poached eggs served on garlic croutons
with pearl onions, bacon and *champignons*
in red wine-foie gras sauce, with *pommes frites* 16.

We make every effort to use locally grown, organic and
sustainable products.

SPÉCIALITÉS DE LA MAISON

FRENCH FRENCH TOAST

Brioche fried in bourbon egg batter with maple syrup 11.

QUICHE DU JOUR

with green salad 14.

HOUSE-CURED SALMON GRAVLAX

with salmon *rillettes* and *demie baguette*
with fennel, red onion and citrus salad 14.

LES MENUS SIMPLES

GRAND MENU 18.

Yoghurt with granola, one egg*, one sausage,
brioche rosemary raisin toast, coffee or tea

MENU DE LA FERME 13.

Panier de pain, one egg*, one sausage,
small juice or coffee or tea

MENU DU BOULANGER 15.

Yoghurt with fruit, *panier de pain*,
small juice or coffee or tea

Choose your style of egg from scrambled, fried, or poached
No substitutions on menus.

S'IL VOUS PLAÎT

- 👉 No personal checks
- 👉 20% gratuity for parties of six or more
- 👉 No cell phones

UN PETIT DÉTAIL

*Consuming raw or undercooked meats or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Corkage fee - \$35

BOISSONS

MIMOSA 8.

BLOODY MARY 8.50

NV CHAMPAGNE *BRUT* PIPER HEIDSIECK 15.

KIR

white wine with Crème de Cassis 8.

KIR ROYALE

sparkling wine with Crème de Cassis 10.

KIR DU SOLEIL

sparkling wine with mandarine liqueur 10.50

FRESH JUICE	3.25/4.50	CAFÉ AMERICAN	3.25
ARANCIATA	3.00	ESPRESSO	3.25/4.00
EVIAN <i>still</i>	7.00	CAPPUCCINO	4.25/6.00
BADOIT <i>sparkling</i>	7.00	MOCHA	4.50
ICED TEA	2.50	BIG BOWL MOCHA	6.25
CHOCOLAT CHAUD	4.50	CAFÉ LATTE	4.25
STEEP TEAS	3.50	BIG BOWL LATTE	6.00

Weekday Breakfast

Monday - Friday
8am - 11am

Lunch

Monday - Friday
11am - 4pm

Happy Hour

Monday - Friday
4pm - 6pm

Dinner

Monday - Thursday
5pm-10pm

Friday, Saturday
5:30pm-11pm

Sunday

5:30pm-10pm

Weekend Brunch

Saturday, Sunday
8am - 4pm

(206) 728-2233

1600 Post Alley

www.cafecampagne.com

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