

# — CAFE DU SOLEIL —

## BISTRO FRANCAIS

LUNCH | 11 AM – 4 PM | WE CATER: WWW.VOILACATERERS.COM

### LES SOUPES

#### SOUPE DE COURGES

FROIDE 6

*Chilled Butternut Squash Soup,  
Crème Fraiche, Chives*

#### SOUPE A L'OIGNON 6

*Classic French Onion Soup*

#### GAZPACHO A LA

GRECQUE 7

*Chilled Tomato Soup, Greek  
Olives, Feta Cheese*

### POUR COMMENCER

#### ESCARGOTS DE

BOURGOGNE 7

*Burgundy Snails In The Shell,  
Garlic Parsley Butter Sauce*

#### RILLETES DE SAUMON

GRAND MÈRE 9

*Housemade Atlantic Poached  
And Smoked Salmon Spread,  
Crème Fraiche, Lemon Juice,  
Chives, Toast*

#### SALADE VERTE BIO 6

*Organic Mixed Greens, Cherry  
Tomatoes, Classic Bistro  
Vinaigrette*

#### RILLETES DE CANARD

MAISON 7

*Housemade Duck Confit Spread  
Mustard, Cornichons, Toast*

#### SARDINES GRILLÉES 10

*Grilled Imported Fresh  
Sardines, Olive Oil, Parsley,  
Lemon*

#### CALAMARIS FRITS 12

*Fried Calamaris, Spicy Tartare  
Sauce*

### LES QUICHES DE MAMAN

*Daily Made Savory Egg And  
Cream Open Tart, With  
Organic Mixed Green Salad*

#### LORRAINE 13

*Classic: Lardons, Gruyère*

#### SOLEIL 14

*Roquefort, Mushrooms,  
Caramelized Shallots*

#### VEGGIE 12

*Eggplant, Tomato, Zucchini,  
Onion Confit*

#### KALE 14

*Kale, Cheddar, Applewood  
Smoked Bacon*

### LES SALADES GOURMANDES

#### POULET CURRY 15

*Organic Chicken Breast With Curry Mayo, Organic Greens, Cranberries,  
Roasted Walnuts, Classic Bistro Vinaigrette*

#### NICOISE DU SOLEIL

*Yukon Potato Salad, Cherry Tomato, Red Beets, Haricots Vert, Shaved  
Radishes, Boiled Egg, Black Nicoise Olives, Classic Bistro Vinaigrette*

- With Albacore Wild Tuna 18

- With Fresh Burrata 16

#### SAUMON FROID, LENTILLES, ARUGULA 19

*Cold Poached Atlantic Salmon, Lentils Salad, Baby Arugula, Shaved  
Radishes, Classic Bistro Vinaigrette*

#### BETTERAVES, TOMATES, BURRATA 14

*Roasted Red Beets, Tomatoes, Fresh Burrata, Olive Oil, Balsamic*

### LES MOULES FRITES

*Prince Edward Island Steamed Mussels,  
Served With Garlic French Fries \$16*

#### MARINIÈRE

*Garlic, Shallots,  
Chablis, butter,  
Parsley*

#### MOUTARDE A

*L'ANCIENNE  
Shallots, Whole  
Grain Mustard,  
Applewood Smoked  
Bacon, Chablis,  
Cream*

#### ROQUEFORT

*Garlic, Shallots,  
Chablis, Roquefort,  
Chives, Cream*

### LES SANDWICHES

*All Served On Silver Moon Bakery Freshly Baked Baguette, Organic  
Mixed Greens Salad*

#### POULET MAYO-CURRY 14

*Organic Grilled Chicken Breast With Curry Mayo, Baby Arugula,*

#### PAN BAGNAT 16

*Open Face Albacore Wild Tuna Nicoise Style Sandwich, Seasonal  
Vegetables, Provençal Olive Oil Spread*

#### LE STEAK 20

*Grilled Sliced Skirt Steak, Caramelized Shallots, Dijon Mustard*

#### LE VEGETARIEN 14

*Roasted Provençal Sliced Vegetables, Olive Oil, Balsamic Dressing*

#### LE MONTAGNARD 15

*Baked Brie, Imported French Ham, Baby Arugula, Apple Slices, Vermont  
Honey*

#### CROQUE MADAME 14

*Imported French Ham Melted Gruyère Sandwich, Bechamel, Egg Sunny  
Side Up On The Top, Organic Mixed Greens*

### LUNCH COMBOS

*ANY 1/2 SANDWICH AND A SOUP \$14*

## LES PLATS

### STEAK FRITES 22

Grilled Prime Skirt Steak, Shallots Cabernet Sauce, French Fries

### COQ AU VIN AU REISLING 18

Organic Braised Chicken In A Reisling White Wine Sauce, Pearl Onions, Mushrooms, Carrots, Fresh Fettuccine

### FETTUCCINE TOMATES ET BASILIC 14

Fresh Fettuccine, Chunky Tomato, Fresh Garlic, Basil

### LE BURGER DE SAUMON 16

Chopped Atlantic Salmon On Sesame Brioche Bun, Lettuce, Tomato, Tartare Sauce, Garlic French Fries

### LE BURGER MAISON 14

Angus Beef Burger On Sesame Brioche Bun, Lettuce, Tomato, Red Onion, Pickle, Garlic French Fries

Add: Blue Cheese, Swiss, Cheddar, Brie, Goat Cheese, Applewood Smoked Bacon, Mushrooms, Caramelized Onions, Avocado \$2 each

### POULET ROTI, SALADE, FRITES 15

1/2 Organic Chicken Simply Roasted, Au Jus, Mixed Organic Greens Salad, French Fries

## - BRUNCHY -

### LES EGGS BOWLS

All Served With A Poached Egg

#### A LA RATATOUILLE 12

Baby Arugula, Provencal Vegetables Hachis (With Merguez) 16

#### AU SAUMON FUMÉ 16

Lentil Salad, Baby Arugula, Smoked Salmon

#### A LA LYONNAISE 12

Frisée Salad, Applewood Smoked Bacon, Croutons

#### AU CHÈVRE 14

French String Beans Salad, Yukon Potato Salad, Goat Cheese

### BREAKFAST AMERICAIN 13

Applewood Smoked Bacon, Sausages, Two Eggs Any Style, Roasted Yukon Potatoes

### BÉNÉDICTE CLASSIQUE 13

Canadian Bacon, Hollandaise, Roasted Yukon Potatoes

### BÉNÉDICTE NORVEGIENNE 16

Smoked Salmon, Hollandaise, Roasted Yukon Potatoes

### BÉNÉDICTE AMERICAIN 13

Applewood Smoked Bacon, Hollandaise, Roasted Yukon Potatoes

### BÉNÉDICTE CALIFORNIENNE 14

Organic Sliced Avocado, Hollandaise, Roasted Yukon Potatoes

### OMELETTE PARISIENNE 14

Brie Omelet With Imported French Ham, Organic Mixed Greens

### OMELETTE PROVENCALE 12

Ratatouille Omelet, Organic Mixed Greens



## LES COCKTAILS

ALL 5.75

### MIMOSA CLASSIC

Champagne, Orange Juice

### MIMOSA

PAMPLEMOUSSE

Champagne, Grapefruit Juice

### KIR ROYAL

Champagne, Creme De Cassis

### KIR BLANC

Chardonnay, Creme De Cassis

### KIR PARISIEN

St Germain, Champagne

### PÉTILLANT

Brut Blanc De Blanc

### VIN MAISON

Chardonnay  
Pinot Noir  
Rosé

## LES BOISSONS FROIDES

SODA 3.25

BOTTLE EVIAN WATER 5.95

BOTTLE BADOIT WATER 5.95

## LES CAFÉS

REGULAR 3.75

ESPRESSO 3.95

DOUBLE ESPRESSO 5.25

LATTE 4.5

CAPPUCCINO 4.5

TEA 3.5

ICED COFFEE 4.95

ICED LATTE 4.95

ICE TEA 4.50

MACCHIATO 4.50

## SIGNATURE CAFÉS 5.95

FRENCH VANILLA ICED LATTE

CARAMEL ICED CAPPUCCINO

HAZELNUT ICED COFFEE