

CAFE DU SOLEIL

Notre Menu Vegetarien

A la Francaise

- APPETIZERS -

WILD MUSHROOMS FRICASSEE
Sautéed With Fresh Garlic, Parsley, Olive Oil, Chablis Wine 12

CLASSIC DEVEILED EGGS
Chili Peppers, Homemade Mayonnaise 8

- SOUP AND SALADS -

SIMPLY ORGANIC MIXED GREENS
Cherry Tomato, House Vinaigrette 8

WATERCRESS AND ARUGULA
Shaved Fennel, Cherry Tomato, Dijon Mustard Vinaigrette 10

BEETS, ARUGULA, GOAT CHEESE
Cranberries, Walnuts, Classic Bistro Vinaigrette 12

CLASSIC FRENCH LENTILS SOUP
Vegetable Broth Based 8

GINGER CARROTS SOUP, CHIVE OIL
Vegetable Broth Based 8

- ENTRÉES -

MUSHROOM BOURGUIGNON
Braised Portobello And Porcini Mushrooms In A Cabernet Wine Sauce
With Golden Yukon Potatoes, Carrots, Pearl Onions, 24

VEGETARIAN PASTA BOLOGNESE
Rigatoni In A Wild Mushrooms And Roasted Cauliflower Bolognese 19

SEASONAL VEGETABLE HACHIS PARMENTIER
In A Cabernet Wine Sauce Mixed With Golden Yukon Mashed
Potatoes 22

ROASTED EGGPLANT CAJUN BURGER
With Caramelized Onions, French Fries 17
Add: Roquefort, Swiss, Cheddar Or Goat Cheese - \$2

FRESH FETTUCCINE, CHUNKY TOMATO
Fresh Garlic, Olive Oil And Basil 19

PROVENÇAL QUICHE, MIXED GREEN SALAD
Roasted Eggplant, Tomato, Zucchini Quiche, Served With A
Mesclun salad 18

ROQUEFORT QUICHE, MIXED GREEN SALAD
Roquefort, Mushrooms, Caramelized Shallots Quiche, Served With A
Mesclun Salad. 18

BUTTERNUT SQUASH RISOTTO
With Roasted Almonds, Cranberries 22

ROASTED BEETS RISOTTO
With Toasted Pinenuts Chives 22

VEGAN NICOISE SALAD
Haricots Verts, Cherry Tomato, Golden Yukon Potato Salad, Red Beets,
Shaved Radishes, Black Nicoise Olives, Classic Bistro Vinaigrette 20

www.vegancateringnyc.com

Vegan, Vegetarian

212-316-9600