

# LE FRENCH CAFÉ

## LES BREAKFAST

### Le Petit Dejeuner — 13.50

Half french baguette, butter, jam and one plain croissant.

### France Amerique — 14.50

Two eggs, sausage or bacon, French fries or salad and one plain croissant.

## LES SWEET CRÊPES

CHOOSE BETWEEN BUCKWEAT FLOUR (GLUTEN FREE)  
OR WHITE FLOUR

ADD: CHANTILLY \$1.00, FRESH STRAWBERRIES \$1.00

### Paulito — 10.00

Butter and Sugar Crêpe.

### Wynona — 10.00

Lemon and Sugar Crêpe.

### Olivia — 10.00

Crêpe a la confiture "Crêpe with Jam".

### Lorenzo — 12.00

Butter Salted Caramel Crêpe.

### Alyce — 12.00

Nutella Crêpe.

## BRASSERIE CORNER

### RIBEYE STEAK — 25.00

With Fries or Salad.

### LOBSTER CRÊPE — 30.00

Tarragon cream sauce, top with a poached egg and black truffle. With Fries or Salad.

### CRAWFISH CRÊPE — 25.00

Leek cream sauce. With Fries or Salad.

### DUCK DUCK PLATE — 25.00

Duck confit ratatouille "vegetable stew".

### BEEF BURGUNDY PLATE — 25.00

Homemade beef stew on top of French fries and black truffle.

### RATATOUILLE BOWL — 20.00

Vegetable stew, sunny side up egg and baguette.

## LES QUICHES

READY AT 10:00AM

SERVED WITH SALAD OR FRENCH FRIES

### Quiche Lorraine — 15.50

Bacon and swiss cheese.

### Quiche aux Poireaux — 15.50

Leeks and swiss cheese.

### Quiche Jambon et Champignons — 15.50

Mushrooms, ham, and swiss cheese.

### Quiche Epinard et Chèvre — 15.50

Goat cheese and spinach.

## LES CROISSANTS

SERVED WITH SALAD OR FRENCH FRIES

### Bon Matin — 14.50

Swiss cheese, Bacon scramble egg.

### Breton — 15.50

Tuna salad, avocado.

### Aquitain — 16.50

Smoked salmon, cream cheese, cucumber, basil olive oil.

### Auvergnat — 16.50

Eggplant caviar, avocado, sautéed mushroom.

### Limousin — 15.50

Lettuce, tomatoes, creamy chicken curry.

### Berrichons — 14.50

Jam and melted brie.

## LES FRENCHIES

SERVED WITH SALAD OR FRENCH FRIES

### Croissant au Jambon — 16.50

Toasted ham and cheese croissant with béchamel.

### Croq' Monsieur — 16.50

Toasted ham and cheese on white bread with béchamel.

Make it a CROQ'MADAME add an egg \$1.50.

### Croq' veggie — 16.50

Grilled mushrooms, tomatoes and onions and cheese on white bread with béchamel.

*FRENCH PEOPLE ARE SO hardcore THEY EAT "PAIN" FOR BREAKFAST*

## LES PANINIS

SERVED WITH SALAD OR FRENCH FRIES

### St. Germain — 15.00

French Ham and Swiss cheese.

### Nice — 15.50

Tomatoes, mozzarella, prosciutto, basil olive oil

### Cherbourg — 15.50

Apples and brie cheese Add Jam \$1.00

### Cannots — 17.00

Eggplant spread, tomatoes, bell pepper,  
Parmesan cheese, basil olive oil

### Montpellier — 16.50

Chicken, tomato, bacon, Parmesan cheese,  
basil olive oil

### Montagnard — 17.50

Prosciutto and Raclette cheese.

## LES BAGUETTES

SERVED WITH SALAD OR FRENCH FRIES

### Parigot — 15.00

French ham, swiss cheese, and butter.

### Bayonne — 15.50

Prosciutto, butter, and French pickles.

### Le Mans — 16.00

Pork Pâté and French pickles.

### Duck Duck — 17.00

Homemade Duck Rillettes with French pickles.

### Avignon — 15.00

Tomatoes, mozzarella, basil olive oil.

### Brest — 17.00

Chicken, tomatoes, egg, greens, mayo.

### Poitou — 15.00

Turkey, tomatoes, mayonnaise, and greens.

### Versailles — 16.00

Ham, tomatoes, eggs, mayo, and greens.

### Marseille — 16.50

Tuna, tomatoes, mayo, and greens.

### Monte Carlo — 16.50

Prosciutto, tomatoes, mozzarella, basil olive oil

### Biarritz — 17.50

Salmon, tomatoes, capers, basil olive oil and  
greens.

### Normand — 16.50

Brie, swiss cheese, prosciutto, and butter.

### St. Malo — 15.50

Bacon, tomatoes, lettuce, mayonnaise, and  
swiss cheese.

## LES OMELETTES

SERVED WITH SALAD OR FRENCH FRIES

MAKE IT A BAGUETTE SANDWICH FOR \$2.00

### 1 Ingredient — 14.50

### 2 Ingredients — 15.50

### 3 Ingredients — 16.50

### 4 Ingredients — 17.50

CHOOSE BETWEEN: HAM, BACON, CHICKEN, SPINACH,  
SWISS CHEESE, MOZZARELLA, BLUE CHEESE, LEEKS,  
TOMATOES, MUSHROOMS, ONIONS, TURKEY, BELL  
PEPPERS, FETA, SAUSAGE

ADD \$3.00: SMOKED SALMON, BRIE, PROSCIUTTO,  
RACLETTE, GOAT CHEESE

## LES SIDES

### French fries — 5.00

### Salad — 5.00

### French Ham or Sausage or Bacon or Chicken — 6.00

### Brie or Goat cheese or Blue cheese — 7.00

Served with baguette.

### Smoked Salmon — 10.00

Served with baguette.

### Prosciutto — 8.00

Served with baguette.

### Pork country side Pâté — 10.00

Served with baguette.

### Two eggs any style — 7.50

Served with baguette.

### Side baguette — 3.00

served with butter.

### Side jam — 1.00

Choice of Strawberry and Apricot



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

## LES SAVORY CREPES

CHOOSE BETWEEN: BUCKWHEAT FLOUR (GLUTEN FREE) OR WHITE FLOUR

SERVED WITH SALAD OR FRENCH FRIES

**Swiss cheese — 13.50**

**Swiss cheese and Ham — 14.00**

**Swiss cheese and Bacon — 14.00**

**Swiss cheese, Bacon, Mushroom — 15.00**

**Swiss cheese, Ham, Mushroom — 15.00**

**Meridionale — 15.50**

Swiss cheese, leeks, and tomatoes

**St. Tropez — 15.50**

Bell peppers, tomatoes, onions, and olive oil

**Complete — 16.00**

Swiss cheese, ham, and egg

**Paysanne — 16.00**

Swiss cheese, bacon, potatoes, and egg

**Campagnarde — 16.50**

Sausages and onions in cream sauce

**Basquaise — 17.50**

Chicken, onions, bell peppers, tomatoes, swiss cheese, and basil

**Forestiere — 16.50**

Bacon, mushrooms, and onions in cream sauce

**Norvegienne — 18.50**

Smoked salmon and caramelized onions in cream sauce

**Poularde — 16.50**

Chicken and mushrooms in cream sauce

**Grenobloise — 17.50**

Brie, blue cheese, swiss cheese

**Savoyarde — 17.50**

Potatoes, raclette cheese, and prosciutto

**Landaise — 16.50**

Spinach, goat cheese, tomato and walnut in cream sauce

## LES SALADS

ADD: CHICKEN \$2.50 , SMOKED SALMON \$4.50

**Caesar — 14.00**

**Vegetarienne — 17.50**

Roasted bell peppers, mushrooms, corn, tomatoes, cucumbers, onions, and greens

**Parisienne — 15.50**

Tomatoes, swiss cheese, ham, hard boiled eggs, and greens

**Provençale — 16.00**

Tomatoes, basil olive oil, mozzarella and greens

**Automne — 15.50**

Apples, walnuts, raisins, parmesan cheese, and greens

**Chavrotine — 17.50**

Toasted goat cheese on baguette, bacon, and greens

**Niçoise — 16.50**

Tuna, tomatoes, french fries, onions, hard boiled eggs, olives, anchovies, and greens

**Aoste — 17.50**

Tomatoes, mozzarella, artichoke hearts, prosciutto, basil olive oil, olives, and greens

**Nordique — 18.00**

Smoked salmon on toasted baguette, tuna salad, tomatoes, and greens

**Carnivore — 18.50**

Prosciutto, chicken, ham, tomatoes, artichokes, olives, mushrooms, and greens

**Lyonnaise — 17.50**

Bacon, grilled onions, fried potatoes, cheese, poached egg, and greens

**Briarde — 17.50**

Toasted brie on baguette, walnuts, bacon, and greens

**Cretoise — 16.50**

Tomatoes, cucumbers, feta cheese, onions, olives, and greens

**Exotique — 16.50**

Chicken curry, pineapple, apples and greens

*All our food are produced in a facility containing dairy, tree nuts, eggs, wheat... If you have allergies, please talk to us.*

## LES DRINKS

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HOT OR ICED

REGULAR OR DECAF

ALMOND MILK OR OAT MILK \$0.75

WHIPPED CREAM \$1.00

SYRUP \$1.00

**DRIP COFFEE — 4.50**

Free Refill

**DOUBLE ESPRESSO — 5.50**

**AMERICANO — 5.50**

DOUBLE SHOT

**CAPPUCCINO — 5.50**

DOUBLE SHOT

**LATTE — 6.50**

DOUBLE SHOT

**CAFÉ AU LAIT — 5.50**

**HOT TEA — 5.00**

ASK FOR FLAVOR

**ICE TEA — 3.50**

**SPECIAL ICE TEA — 5.50**

ASK FOR FLAVORS

**SPECIAL LATTE — 6.50**

CHAI OR LONDON FOG OR MATCHA  
GREEN TEA

**SAN PELLEGRINO — 4.00**

ASK FOR FLAVOR

**SODA — 3.50**

PEPSI, DIET PEPSI, LEMONADE, MIST  
TWIST, DR PEPPER

**PERRIER — 4.00**

**MILK — 3.50**

**CHOCOLATE MILK — 4.50**

**APPLE / ORANGE JUICE — 4.50**

## LES SPARKLING WINES

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**SPARKLING WINE — 8.00**

**MIMOSA — 8.00**

White Sparkling Wine and Orange Juice.

## LES WINES

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GLASS: \$10.00 BOTTLE: \$28.00

**RED WINE**

COTES DU RHONE OR BORDEAUX OR  
MALBEC

**WHITE WINE**

SAUVIGNON OR COTES DU RHONE

**ROSE WINE**

COTES DE PROVENCE

## LES CIDERS

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LARGE 750ML / \$25.00 - SMALL 375ML / \$15.00

**CIDRE BOUCHE BRUT DE**

**NORMANDIE**

Imported French Cider 2017, Normandie  
France.

## LES BEERS

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**PILSNER**

**'BOUT DAMN TIME**

**FACE DOWN**

## LE FRENCH CAFÉ

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**BREAKFAST - LUNCH - BAKERY**

**MONDAY AND TUESDAY — CLOSED**

**WEDNESDAY TO SUNDAY — 7:00AM  
TO 4:00PM**

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A GOOD  
IDEA

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