



LE FRENCH CAFÉ

CHEESE LOVERS

RACLETTE \$25 / pers

Imported Raclette Cheese - Baked Potatoes - House salad

- Cheesy \$10

Add Raclette cheese

- Traditional \$15

Add Charcuterie Plate

- Vegetarienne \$10

Add Ratatouille

FONDUE \$20/pers

Mixed of imported cheese - Baguette - House salad

- Savoyarde \$15

Add Charcuterie Plate

- Forestiere \$5

Add Medley of Sautéed Mushrooms

TARTIFLETTE \$35

Served two pers

- Baked potatoes, bacon and cream gratin topped with imported French Cheese - House salad

ASSIETTE DE FROMAGE \$20

Mixed of French Cheese - Baguette - House salad

ASSIETTE DE CHARCUTERIE \$20

Mixed of cured meat - Baguette - House salad

ASSIETTE GOURMANDE \$25

Mixed of cheese and cured meat - Baguette - House salad

SOUP

French Onion Soup \$10

Meat stock and onions soup served gratinée with croutons and cheese.

ENTRÉES

HOUSEMADE DUCK CONFIT SALAD \$24

- Strawberries, walnuts, bacon, sautéed mushrooms, raisins and red wine reduction

DUCK BREAST \$25

- Serve with sautéed mushrooms and potatoes

SALMON STEAK \$23

- Serve with Basmati rice, asparagus and white wine sauce

BOEUF BOURGUIGNON \$25

- Serve with pasta

RATATOUILLE \$18

- Add an egg for \$1 - Served with sautéed potatoes

MUSSELS \$25

- Serve with homemade French fries

- Bleu

Roquefort cream sauce with bacon

- Classic

White wine sauce, shallot and parsley

STEAK & FRIES \$25

12 oz Ribeye steak and homemade French fries

NICOISE 2.0 \$24

- Tuna steak, tomatoes, potatoes, onions, hard boiled eggs, olives, anchovies and mixed greens

FRENCH PEOPLE ARE SO HARDCORE, THEY EAT *PAIN* FOR BREAKFAST.



SALADS

Served with homemade French vinaigrette

Caesar	\$12.95
<i>Chicken add \$2.50; smoked salmon add \$4.50</i>	
Vegetarienne	\$16.25
<i>Roasted bell peppers, mushrooms, corn, tomatoes, cucumbers, onions, and mixed greens</i>	
Parisienne	\$15.45
<i>Tomatoes, swiss cheese, ham, hard boiled eggs, and mixed greens</i>	
Provençale	\$14.75
<i>Tomatoes, basil, olive oil, and mozzarella</i>	
Automne	\$14.95
<i>Apples, walnuts, raisins, parmesan cheese, and mixed greens</i>	
Chavrotine	\$16.45
<i>Toasted bread with goat cheese, bacon, and mixed greens</i>	
Niçoise	\$16.65
<i>Albacore tuna, tomatoes, potatoes, onions, hard boiled eggs, olives, anchovies, and mixed greens</i>	
Amandine	\$17.75
<i>Goat cheese coated with almonds and nuts then fried served on mixed greens with raisins and nuts</i>	
Aoste	\$17.65
<i>Tomatoes, mozzarella, artichoke hearts, prosciutto, basil, olive oil, kalamata olives, and mixed greens</i>	
Carnivore	\$18.25
<i>Prosciutto, chicken, ham, tomatoes, artichokes, kalamata olives, mixed greens, and mushrooms</i>	
Exotique	\$16.75
<i>Chicken, curry, pineapple, apples and mixed greens</i>	
Lyonnaise	\$17.75
<i>Bacon, grilled onions, fried potatoes, cheese, poached egg, and mixed greens</i>	
Briarde	\$17.75
<i>Toasted brie, walnuts, bacon, and mixed greens</i>	
Nordique	\$20.95
<i>Smoked salmon on toast, tuna salad, sour cream, tomatoes, and mixed greens</i>	
Nantaise	\$15.45
<i>Turkey, prosciutto, hearts of palm, asparagus, tomatoes, and mixed greens</i>	
Cretoise	\$16.95
<i>Tomatoes, cucumbers, feta cheese, onions, olives, and mixed greens</i>	

CREPES

Choose between buckwheat flour (gluten free) or white flour.


Served with salad or homemade French fries

Meridionale	\$15.55
<i>Swiss cheese, leeks, and tomatoes</i>	
St. Tropez	\$15.95
<i>Bell peppers, tomatoes, onions, and olive oil</i>	
Complete	\$15.10
<i>Swiss cheese, ham, and egg</i>	
Paysanne	\$15.50
<i>Swiss cheese, bacon, potatoes, and egg</i>	
Campagnarde	\$15.50
<i>Sausage and onions in a cream sauce</i>	
Basquaise	\$16.10
<i>Chicken, onions, bell peppers, tomatoes, swiss cheese, and basil</i>	
Forestiere	\$16.50
<i>Bacon, mushrooms, and onions in a cream sauce</i>	
Norvegienne	\$18.55
<i>Smoked salmon and caramelized onions in a cream sauce</i>	
Poularde	\$15.50
<i>Chicken and mushrooms in a cream sauce</i>	
Grenobloise	\$17.65
<i>Brie, blue cheese, swiss cheese</i>	
Savoyarde	\$18.95
<i>Potatoes, raclette cheese, and prosciutto</i>	
Landaise	\$17.95
<i>Spinach, goat cheese, tomato and walnut in a cream sauce</i>	

bon appétit

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

- 18% gratuity will be added for parties of 6 or more - Thank you



KIDS MENU \$10

For kiddos under 10 years old - Served with salad or French fries

Swiss cheese

Swiss cheese and Ham

Swiss cheese and Bacon

Swiss cheese, Bacon, Mushroom

Swiss cheese, Ham, Mushroom

DESSERT CREPES

Choose between buckwheat flour (gluten free) or white flour.

Add homemade chantilly for \$1.00 / Add vanilla ice cream for \$1.00 / Add fresh strawberry for \$1.00 / Add Jam for \$1.00

Paulito \$8
Crepe Butter and Sugar

Wynona \$8
Crêpe Lemon and Sugar

Lorenzo \$8
Crêpe Butter Salted Caramel

Olivia \$8
Crêpe a la confiture
Choose between Strawberry, Raspberry and Apricot jam

Alyce \$10
Nutella Crêpe

Suzette \$10
Orange butter and Grand Marnier

CAKE ANYONE? \$12
Choose one cake from our delicious pastry display

DINNER SPECIAL FORMULE

It's so French

Choose one entrée, one dessert and one drink

\$40

— Except Cider —

Bon Appetit

Choose one crepes or salad, one dessert and one drink

\$35

— Except Cider —

PARIS
IS ALWAYS
A GOOD
IDEA

*All our food are produced in a facility containing dairy, soy, peanuts, treenuts, eggs, wheat ...
If you have allergies, please see your server.*

WINE

GLASS: \$10.00 / BOTTLE: \$28.00

RED WINE

- Chateau Allegret 2016, Vignoble Jaubert, Bordeaux.
- Chateau Laroche - Jaubert 2015, Graves, Bordeaux.
- Cotes du Rhone 2016, Andre Goichot, Cote d'Or.
- Chateau Saint - Sernin 2014, Cahors "Malbec".

WHITE WINE

- Chateau Allegret 2017, Vignoble Jaubert, Bordeaux.
- Cotes du Rhone 2016, Andre Goichot, Cote d'Or.

ROSE WINE

- Baromie de Montgaillard 2017, Pays d'Oc

BEER

CAN: \$6.00

'BOUT DAMN TIME

India Pale Ale, 4 Noses Brewing Company.

CITRA WHIMSY

New England Style India Pale Ale, 4 Noses Brewing Company.

PILSNER

Elevation Beer Co.

FACE DOWN

Brown Ale, Telluride Brewing Co.

CIDER

BOTTLE: \$11.50 / 375ml - \$20.50 / 750ml

CIDRE BOUCHE BRUT DE NORMANDIE

Imported French Cider 2017, Normandie France.

COLD DRINKS

PERRIER \$3.20

ORANGINA \$3.20

BUBLY SPARKLING WATER \$3.20

Orange, Lime, Cherry, Apple, Lemon, Mango, Strawberry or Grapefruit.

ICE TEA OF THE DAY \$3.50

FOUNTAIN DRINKS \$3.00

Pepsi, Diet Pepsi, Lemonade, Mist twist, Dr Pepper, Ice tea.

HOT DRINKS

ESPRESSO \$2.95

AMERICANO \$3.80

CAPPUCCINO \$3.90

LATTE \$3.90

HOT TEA \$3.50

Ask us for the tea selection.

SHERPA CHAI LATTE \$5.90

Choose between: Traditional, Decaf or Spicy.



Monday: Closed

Tuesday-Wednesday: 7:30am-3:30pm

Thursday-Friday-Saturday: 7:30am-3:30pm / 4:30pm-8:00pm

Sunday: 9:00am-3:30pm

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