

Breakfast Favorites

French Country Breakfast

A Potato Galette, three strips of bacon or two sausage patties, scrambled eggs and a fresh-baked croissant.

French Toast Royale

French toast with bananas and strawberries and topped with your choice of maple or boysenberry syrup.

Scrambled Eggs Served with a fresh-baked croissant.

Smoked Bacon Three strips of hickory-smoked bacon.

Breakfast Sausage Two mildly seasoned pork sausage patties.

Potato Galette A crispy potato cake mixed with green onions and herbs baked until golden brown.

Viennoiserie

Vienn varies by bakery.

Croissants Plain, Raspberry Cream Cheese, Chocolate, Almond or Chocolate-Almond

Cookies Chocolate Chunk, Oatmeal Raisin, Linzer or Macaroon

Assorted Vienn Muffins, Palmiers, Cinnamon Scones, Pain Raisin, Cinnamon Twist & Caramel Pecan Roll

Granola

A delicious blend of grains, corn flakes, raisins and hazelnuts, served with skim milk. Add fresh strawberries.

> **Strawberries Romanoff** Fresh strawberries topped with brandy cream sauce.

Fresh Fruit Salade

Custom Omelette \$6.79

Made-to-order eggs with your choice of any three of the following: Swiss cheese, cheddar cheese, ham, bacon, sausage, chicken, onions, mushrooms, spinach, red bell peppers or tomatoes. Served with a croissant.

• Cholesterol-free egg substitute available upon request.

• Extra ingredients an additional \$.50 each.

Pastries

An assortment of authentic pastries, including:

Tiramisu, Napoléon, Strawberry Napoléon, Éclair, Lemon Tart, Sacher Torte, Fresh Fruit Tart, Cheesecake & seasonal pastries.

Please contact your bakery if you have questions. Merci

Quiche Lorraine

A mixture of ham, bacon and Swiss cheese in a creamy egg dish.

Quiche Florentine

Spinach and Swiss cheese fill a delicate pastry shell.

American Breakfast

Scrambled eggs, three strips of bacon or two sausage patties served with a f resh-baked croissant.

Breakfast Croissant

Scrambled eggs on a fresh-baked croissant with ripe tomato slices, cheddar cheese and two bacon strips.

Ham Florentine Crêpe

Smoked ham with spinach, topped with Swiss cheese and our special mushroom sauce.

Beverages

Soft Drinks Coca-Cola Classic[®], Diet Coke[®], Sprite[®] or Dr. Pepper[®]

Iced Tea or Mango Tea

Coffee French Roast, American Roast or French Roast Decaf

Specialty Coffees Espresso, Cappuccino, Café Latté or Café Mocha

> Hot Tea An assortment of hot teas

Lemonade & Fresh Juices

Perrier[®] or Evian[®] Water

la Madeleine

Hot Sandwiches

Served with Pesto Pasta Salade or chips. Fruit substitution available.

Hot Chicken Parisien

Chicken breast, bacon with cheddar on Parisien baguette with mayonnaise, lettuce and tomatoes.

Ciabatta Turkey Melt Smoked turkey and bacon with Provolone on ciabatta with honey Dijon, lettuce and tomatoes.

French Dip Roast beef on Parisien baguette with Provolone and horseradish sauce. Served with au Jus.

Roasted Vegetable Sandwich Portobello mushroom, zucchini, squash and red bell peppers on ciabatta with pesto mayonnaise.

Chicken Caesar Sandwich Marinated chicken breast and Swiss topped with our Caesar salade, and mayonnaise on ciabatta.

Duet Magnifique

Choose a cup of soupe or petite Caesar Salade with half sandwich.

Salades

Caesar Salade Our signature Caesar salade with Parmesan cheese.

Spinach Salade Fresh spinach with mushrooms, roasted pecans, bacon, red bell peppers, and strawberries. Tossed with balsamic vinaigrette.

Wild Field Salade

Mix of field greens and your choice of dressings.

Select any salade above and add chicken or salmon.

Pesto Pasta Salade Bowtie pasta, pesto sauce, Caesar dressing, shredded Parmesan cheese, basil, and tomatoes.

Strawberries Romanoff Fresh strawberries topped with brandy cream sauce.

Fruit Salade

Salade Sampler Your choice of three petite salades.

Soupes Tomato Basil, French Onion, Soupe du Jour

Cold Sandwiches

Served with Pesto Pasta Salade or chips. Fruit substitution available.

Roast Beef Roast beef and cheddar served on ciabatta with horseradish sauce, lettuce and tomatoes.

Sliced Ham Ham and Provolone served on a croissant with honey Dijon, lettuce and tomatoes.

Sliced Turkey Turkey and cheddar served on a croissant with mayonnaise, lettuce and tomatoes.

Chicken Salade Croissant Chicken salade served on a croissant with mayonnaise, lettuce and tomatoes.

Tuna Salade Tuna salade served on Wheatberry bread with mayonnaise, lettuce and tomatoes.

Hot French Specialties

Add \$2.00 for a cup of soupe or petite Caesar salade.

Quiche Lorraine

Quiche Florentine

Spinach Pochette

Creamy spinach and Swiss cheese filling in a puff pastry.

Chicken Friand

Puff pastry filled with chicken, mushrooms and

béchamel sauce, then topped with mushroom sauce.

Savory & Dessert Cr pes

Portobello Poulet Crêpe Rotisserie chicken with Portobello mushrooms

and broccoli in a crêpe with mushroom sauce.

Shrimp & Spinach Crêpe

Pesto cream sauce with shrimp, tomatoes and spinach in a crêpe.

Ham Florentine Crêpe

Smoked ham with spinach, topped with Swiss cheese and mushroom sauce.

Chocolate Banana Crêpe

Crêpes topped with chocolate syrup & bananas

with a pinch of almonds and strawberry garnish.

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tuce and tomatoes. Whole, Half or Half with petite Caesar salade

> Rotisserie Chicken Dinner Half of our signature Rosemary Rotisserie Chicken served with Rice Provençal and Broccoli.

Entr es and Pasta

All pasta dishes are served with Roasted Garlic Crostini.

Chicken la Madeleine Tender breast of chicken with mushroom

with Rice Provençal and Broccoli.

Chicken Mushroom Pasta

Chicken breast with green and white fettuccine and mushroom sauce, broccoli, Parmesan and tomatoes.

Chicken Pesto Pasta Chicken breast and bowtie pasta with pesto cream sauce. Topped with Parmesan and tomatoes.

Garden Vegetable Pasta Fresh zucchini, summer squash, red peppers and roasted Portobello mushrooms in an herb-infused vegetable broth, with bowtie pasta with a hint of pine nuts

Bistro la Madeleine

Available after 5 o'clock

Fondue Florentine

An appetizer of creamy spinach, articholke hearts, Parmesan and Asiago cheeses, roasted garlic and white wine. Served with Roasted Garllic Crostini.

Beef Tenders en Merlot

Beef sautéed in a red wine demi-glaze with mushrooms, served with garlic mashed potatoes and green beans almondine.

Herb-Crusted Pork Tenderloin

Savory herb-crusted pork tenderloin with a Dijon mustard demi-glaze, garlic mashed potatoes and green beans almondine.

Shrimp Cassolette

A French Bistro favorite – plump shrimp are topped with Hollandaise and baked in the oven. Served with fettuccine in lobster sauce.

Le Children's Menu

Grilled Cheese, Cheese Pizza or Bowtie pasta with tomato sauce. Served with a cookie and a small beverage.

Crêpe Strawberry Romanoff