



# La Kitchenette

FRENCH HOME-STYLE CAFÉ



## DINNER

### APPETIZERS

**SOUP** French onion soup gratinée \$7

**ŒUFS MIMOSA** Deviled eggs\*

- Tamari, sesame, ginger, pickled red onions, green onions \$9

**SALADE DU SUD OUEST** \$12

- Prosciutto, croutons, persillade potatoes, marinated red peppers, niçoise olives

**ASSIETTE DE CHARCUTERIE** \$15

*Meat board served with cornichons, butter and baguette*

**TARTINE** Open-faced sandwich with Madison Sourdough miche, served with salad

- ✓ **FLORENTINE** : Spinach, shallots, tomatoes, béchamel, swiss cheese, sunny side egg\* \$12
- **ACIDULÉ** : Smoked salmon, pickled radish, cucumber, mayonnaise \$12
- **CHÈVRE** : Goat cheese, prosciutto, fig jam, walnut \$13

### ENTREES

• **BOEUF BOURGUIGNON**: Beef stew with red wine, mushrooms, onions and bacon, served with mashed potatoes, side salad and baguette \$21

• **POULET À LA NORMANDE**: Chicken leg cooked in cider and mustard, side of potatoes \$15

• **CHICKEN DORIA**: Rice gratin with bacon, chicken, green onions, béchamel, swiss cheese \$15

**CROQ'** Parisian sandwich, served with salad and persillade potatoes

• **MADAME** : Ham, mustard, Béchamel sauce, swiss cheese, sunny side egg on top\* \$13

✓ **BRIE** : Brie cheese, tomato vinegar, cilantro, peanuts, red onions \$13

**FICELLES** AP flour crepes, rolled and baked, side salad (add potatoes+\$2.5) \$14

• **PICARDE** : Ham, shallots, mushroom cream, béchamel, swiss (add sunny egg on top +\$1)

✓ **EPINARD** : Spinach, shallots, mushroom cream, béchamel, swiss (add sunny egg on top +\$1)

**SAVORY CREPES** (organic buckwheat flour), side salad (add potatoes +\$2.5) \$12

✓ **VÉGÉTARIENNE** : Spinach, shallots, béchamel sauce, mushrooms, swiss cheese, sunny side egg\*

• **SAVOYARDE** : Potatoes, bacon, green onions, Béchamel sauce

• **PARISIENNE** : Ham, mushroom, green onions, Béchamel sauce

• **COMPLÈTE** : Ham, swiss cheese, sunny side egg\*

• **NORVÉGIENNE** : Norwegian sauce, smoked salmon, dill

• **MONTAGNARDE** : Brie cheese, prosciutto, sunny side egg\*

• **BIQUETTE** : Spinach, goat cheese, honey, bacon, roasted tomatoes

### DESSERTS

• **LAVENDER CRÈME BRÛLÉE** \$7

• **FONDANT** ultra fondant (made with Belgian chocolate) \$8

• **SWEET CRÊPES** : Lemon curd or Nutella or Chocolate sauce \$4.5

✓ **VEGETARIAN**

20% gratuity will be added for parties of 6 or more

⊗ **GLUTEN-FREE**

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

PLEASE INFORM YOUR SERVER OF ALLERGIES OR DIETARY RESTRICTIONS



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## BRUNCH

### SOUP

- French onion soup gratinée \$7

### EGGS served with persillade potatoes and baguette

- Any 2 eggs style \$8 (add avocado +\$2, Nueske's bacon +\$3.5)
- SPINACH scramble **or** omelette : Spinach, shallots, crispy bacon, goat cheese \$12
- SALMON scramble **or** omelette : Fresh dill, smoked salmon on top \$12

### GREEN FRENCH TOAST (add prosciutto +\$2.5, smoked salmon +\$3)

- ✓ • Bread dipped in a spinach-green onion batter topped with lime mayonnaise, roasted pine nuts, sauteed spinach, sunny side up egg\* and a hint of chilli \$12

### CROQ' Parisian sandwich, served with salad (add potatoes +\$2)

- MONSIEUR : Ham, Mustard, béchamel sauce, swiss cheese \$10
- MADAME : Ham, Mustard, béchamel sauce, swiss cheese, sunny side egg on top\* \$11
- ✓ • BRIE : Brie cheese, tomato vinegar, cilantro, peanuts, red onions \$11

### TARTINES PETIT DEJEUNER Open-faced sandwich with Madison Sourdough miche

- SCRAMBLE : Scramble eggs, roasted tomatoes, bacon \$10
- AVOCADO : Avocado, mayonnaise, red onions, sunny side eggs\* \$9

### SAVORY CREPES (organic buckwheat flour), served with salad \$12

- NORVÉGIENNE : Norwegian sauce, smoked salmon, dill
- COMPLÈTE : Ham, swiss cheese, sunny side egg\*
- MONTAGNARDE : Brie cheese, prosciutto, sunny side egg\*
- BIQUETTE : Spinach, goat cheese, honey, bacon, roasted tomatoes

### FICELLES AP flour crepes, rolled and baked, side salad (add potatoes +\$2.5) \$14

- PICARDE : Ham, shallots, mushroom cream, béchamel, swiss (add sunny egg on top +\$1)
- EPINARD : Spinach, shallots, mushroom cream, béchamel, swiss (add sunny egg on top +\$1)

### SALADE DU SUD OUEST \$12

- Prosciutto, croutons, persillade potatoes, marinated red peppers, niçoise olives

### SWEET

- BRIOCHE FRENCH TOAST : Maple syrup, apple, pecan, whipped cream \$10
- CRÊPES : Lemon curd or Nutella or Chocolate sauce \$4.5
- LAVENDER CRÈME BRÛLÉE \$7

• BREAKFAST • LUNCH • BRUNCH • DINNER



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**CARTE DES VINS**

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**CHAMPAGNE**

- *JP Chenet Brut Blanc de Blancs* \$7/\$33

**VIN BLANC**

- *Loire: Muscadet Sèvre et Maine, Réserve du Fief, Domaine Salmon* \$8.5/\$41
- *Loire: Pascal Jolivet, Attitude* \$8.5/\$41
- *Loire: Sauvion, Vouvray* \$8.5/\$41
- *Bourgogne: Chablis, Domaine Séguinot-Bordet* \$11/\$53
- *Bordeaux: Château Bonnet* \$9.5/\$43
- *Languedoc: Domaine Hecht & Bannier* \$8/\$37

**VIN ROUGE**

- *Loire: Chinon "Les Gravières", Domaine Couly Dutheil* \$11/\$53
- *Bourgogne: Réserve Bourgogne Pinot Noir, Domaine Bouchard Père & Fils* \$9.5/\$44
- *Côte du Rhône: Xavier Vignon* \$8/\$39
- *Bordeaux: Château Virecourt-Pillebourse* \$8.5/\$41
- *Languedoc: Domaine de Nizas* \$9/\$43

**VIN ROSÉ**

- *Cotes de Provence: Domaine Sanglière 2018* \$8/\$37

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**BIERES, CIDRE & COCKTAILS**

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**ORGANIC BEER (500 ml)** Giant Jones Brewing Company \$8

**CIDERS (BRITTANY)** \$5/\$18

- Brittany cider "Le Brun"
- Normandy cider "Le Père Mahieu"

**MIMOSA** \$7

**KIR ROYAL** \$8

**KIR** \$7



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## DRINKS

**FRESH JUICE** \$ 4  
• Fresh orange juice

**COFFEE (JBC COFFEE ROASTERS):**

- Brew coffee \$2
- Espresso \$2.5
- Espresso decaf \$2.5
- Americano \$2.5
- Cappuccino \$3.5
- Latte \$3.5
- Frappé \$4

**COLD DRINKS**

- Sparkling water \$3
- Craft sodas Wisco Pop! (Strawberry, Grapefruit, Ginger) \$3.5

**HOME MADE BELGIAN HOT CHOCOLATE** \$4.5

**TEAS (Rishi)** \$ 3.5

**Black tea**

- English Breakfast Tea
- Earl Grey
- Ear Grey Lavender

**Green tea**

- Moroccan mint
- Orange blossom

**White tea**

- Fancy white peony
- Rose mélange
- Peach blossom

**Oolong tea**

- Tropical Coconut

**Pu'er tea**

- Bordeaux

**Botanical**

- Ginger lime
- Hibiscus
- Valerian Dream

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