**HORS D'OEUVRES**

**SOUPE DU JOUR**  CUP 3.75/BOWL 4.75

**SOUPE À L'OIGNON GRANTINÉE**
Traditional French Onion Soup With Gruyère 7.25

**MOULES FRITES AU PERNOD**
Pernod Steamed Mussels Served With Pommes Frites
Demie 7.95 / Régulière 12.95

**CROSTINI DE BRIE**
Warm Brie On A Baguette With Honey, Cracked Pepper 9.95

**LES SALADES**

**SALADE DE BETTERAVES**
Roasted Beets, Warm Chèvre, Walnuts, Watercress, Balsamic Vinaigrette
Demie 5.95 / Régulière 8.95

**SALADE AU PROSCIUTTO**
Prosciutto, Fennel, Pear, Orange Segments, Manchego, Figs, Garlic Parsley Vinaigrette
Demie 6.25 / Régulière 11.25

**SALADE NIÇOISE**
Mixed Greens, Potatoes, Egg, Haricots Verts, Olives, Tomatoes, Dijon Vinaigrette
Choice Of Salmon, Shrimp Or Chicken 15.95

**LES SANDWICHES**

**CROQUE-MONSIEUR, CROQUE-MADAME** | Toasted French Ham, Gruyère With Mornay and Dijon on Country White Bread 11.95 With Basted Egg 12.95

**SANDWICH AU SAUMON** | Grilled Salmon, Bacon, Tomatoes, Arugula, Saffron Rouille on a Toasted Soft Roll 13.95

**FILET DE BOEUF** | Beef Tenderloin, Cambozola Cheese, Caramelized Onions, Black Pepper Aioli on a Baguette 13.95

**LE RÊVE BURGER** | Niman Ranch Prime Beef, Basted Egg, Heritage Bacon, Gruyere on a Toasted Soft Roll 13.95

**JAMBON ET BRIE** | Country Ham, Brie, Scrambled Farm Egg, House Made Croissant 10.95

**COQ AU VIN** | Crispy Red Wine Braised Chicken Thigh, Heritage Bacon, Frisse, Fried Onion, Garlic Aioli, Red Wine Glaze, Toasted Soft Roll 13.95

**CROISSANT ET LOX** | Freshly Baked Poppy and Sesame Seed Croissant, House Cured Smoked Salmon, Pickled Red Onion, Fried Capers, Tomatoes and Herbed Cream Cheese 12.95

**TOMATES, BRIE ET PESTO** | Tomato, Brie, and Pesto on a Toasted Baguette 10.95
ACCOMPAGNEMENTS

Le Rêve Potatoes 5
Fresh Seasonal Fruit 4.5
Chicken Breakfast Sausage or Heritage Bacon 5
Baguette with Bonne Maman Preserves & Butter 2.25

PÂTISSERIE
Made fresh daily, limited availability

Plain Croissant 2.75
Chocolate Croissant 3.00
Almond Croissant 3.50
Chocolate Almond Croissant 3.50
Chausson aux Pommes 3.00
Danish (seasonal fruit) 3.00
Pain aux Raisin 3.00
Scone 2.00

PLATS PRINCIPAUX

BOEUF ET OEUFFS
Two Farm Eggs, Grilled Hanger Steak, Le Reve Potatoes, Sauce du Jour 18.95

PARISIAN BREAKFAST
Two Farm Eggs, Fresh Fruit, Croissant (Plain or Chocolate), choice of Bacon or Chicken Sausage 13

PANCAKE NÉERLANDAISE
Dutch Style Baked Pancake served with Fruit Compote, choice of Bacon or Chicken Sausage 10

CRÊPES

CHAMPIGNON
Roasted Mushrooms, Braised Leeks, Gruyère and Farm Egg 10.50

LÉGUMES PRINTANIERS
Wild Mushrooms, Brussels Sprouts, SarVecchio, with a Basted Egg, Frisée, and Truffle Vinaigrette 11.50

COQUILLE SAINT-JACQUES
Dayboat Scallops, Braised Leeks, Saxon Gruyère, Citrus Brown Butter Sauce, Served with a Petite Greens Salad 12.00

CONFIT DE CANARD
Duck Confit, Aged Chèvre, Caramelized Onions, Port Wine Reduction, Served with a Petite Greens Salad 11.50

SAUMON
Smoked Salmon, House Made Croissant, Capers, Pickled Red Onion, Farm Eggs and Hollandaise 12

JAMBON
Country Ham, Bacon Lardons, Toasted Brioche, Farm Eggs, Hollandaise 12

LARD
Heritage Bacon, House made Croissant, Farm Eggs, Hollandaise 12

OMELETTES

OMELETTE BÉNÉICTE
Served with Pommes Frites, Petite Salad or Le Rêve Potatoes

OMELETTE BASQUE
Served with Petite Greens Salad

OMELETTE AU LARD
Heritage Bacon, Gruyère, Caramelized Onions 10

OMELETTE AUX LÉGUMES
Wild Mushrooms, Braised Leeks, Gruyère 10