

Le Rêve

Pâtisserie & Café

SOUPES

SOUPE À L'OIGNON GRATINÉE
*Classic French Onion Soup with
Saxon Farms Cheese 7.25*

SOUPE DU JOUR
Seasonal Soups made daily - cup 3.75 / bowl 4.75

HORS D'OEUVRES

CROSTINI DE BRIE
*Warm Brie on Baguette with Concord Farms Honey
Fresh Cracked Pepper 9.95*

ESCARGOTS BOURGUIGNONS
*12 Potironne Snails in Nutmeg and Herb Butter,
SarVecchio, French Baguette 12.95*

AILES DE CANARD
*Fried Confit Espelette Duck Wings with
Petite Celery and Blue Cheese Slaw 10.95*

CRAB FONDUE
*Lump Blue Crab, Cream Braised Leeks,
Heritage Bacon, Gruyere Fondue 13.95*

ARTISANAL FOIE GRAS
*Cured Foie Gras Torchon, Brandied Foie Gras Mousse, Blackberry
Basil Confiture, Pickled Blackberries, Smoked Pecans 14.95*

CONFITURE ET FROMAGE
Seasonal Preserves and Cheese with French Baguette 9.95

MOULES

MOULES FRITES AU PERNOD
*Pernod steamed Mussels, Fines Herbes with Pommes Frites
Demie 7.95 / Régulière 12.95*

MOULES MARNIÈRE
*White Wine steamed Mussels, Fresh Herbs with Baguette
Demie 7.95 / Régulière 12.95*

LES SALADES

VERDURETTE
*Mixed Greens with Shaved Radish,
Fennel and Dijon Vinaigrette
Demie 4.75 / Régulière 7.75*

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

SALADE AU PROSCIUTTO
*Shaved Prosciutto with Fennel, Pear, Manchego Cheese,
Mission Figs, Garlic Parsley Vinaigrette
Demie 6.25 / Régulière 9.25*

SALADE NIÇOISE
*Mixed Greens with Potatoes, Egg, Haricots Verts,
Olives, Tomatoes, Dijon Vinaigrette
Choice of Salmon, Shrimp or Chicken 15.95*

Assiette de Charcuteries et Fromages



- | | |
|--|---|
| 1. COPPA
<i>Dry Aged Mild
Pork Salami</i> | 6. BUCCHEROLLE
<i>Goat, Rich & Creamy,
Semi-soft, Sharp</i> |
| 2. RILLETTES DU JOUR
<i>Inquire with your server</i> | 7. MANCHEGO
<i>Sheep, Semi-firm, Mild</i> |
| 3. ANGEL'S SALUMI
<i>Duck Salami, Red
Wine, Black Pepper</i> | 8. MOBAY
<i>Sheep, Goat, Semi-soft,
Grape Ash, Bold
and Complex</i> |
| 4. TERRINE DE FOIE
DE VOLAILLE
<i>Brandied Duck Liver Pâté</i> | 9. CASTELLO BLUE
<i>Cow, Soft, Tangy,
Creamy Blue</i> |
| 5. PÂTÉ DE CAMPAGNE
<i>Country Pork Terrine</i> | 10. SAINT-ANDRÉ
<i>Cow, Triple Cream, Buttery</i> |

Choice of Three 12.95, Five 16.95 or Seven 20.95

CRÊPES

LÉGUMES PRINTANIERIS
*Wild Mushrooms, Grilled Asparagus,
SarVecchio, with a Basted Egg, Frisée
and Truffle Vinaigrette 11.50*

COQUILLES SAINT JACQUES
*Dayboat Scallops, Braised Leeks,
Saxon Gruyere, Citrus Brown
Butter Sauce 12.00*

CONFIT DE CANARD
*Duck Confit, Aged Chèvre,
Caramelized Onions, Port Wine
Reduction 11.50*

Le Rêve

Pâtisserie & Café

PLATS PRINCIPAUX

LES POISSONS



SAUMON LYONNAISE

Pan Seared Verlasso Salmon, Warm Fingerling Potatoes, Frisée, Bacon Lardons, Soft Egg, Sautéed Artichokes, Sarvecchio Parmesan, Apple, Bacon Shallot Vinaigrette 24.95

PÊTONCLES D'AZUR

Searched Dayboat Scallops, Lemon Cous Cous, Roasted Cherry Tomatoes & Pearl Onions, Baby Arugula, Fried Capers, Smoked Tomato Coulis 25.95

BOUILLABAISSE

Provençale Tomato Broth, Seasonal Selection of Seafood, Fennel, Garlic Crostini and Saffron Rouille 24.95



LES VIANDES ET LES VOLAILLES

AGNEAU VADOUVAN

Grilled Strauss Lamb Loin with French Masala Curry Rub, Merguez Sausage, White Beans, Roasted Peppers & Onions, Frisée, Saffron Rouille 26.95

FILET DE PORC PROVENCE

House Smoked Berkshire Pork Tenderloin, Parmesan Gnocchi, Roasted Sweet Corn & Piperade, Bacon Lardons, Baby Spinach, Roasted Garlic Cream 25.95

COQ AU TOULOUSE

Toulouse Sausage Stuffed Chicken Breast, Confit Espelette Leg, Crispy Fingerling Potatoes, Chicory, Grilled Red Onion, Bacon Lardons, Roasted Cherry Tomatoes, Parmesan Cream 24.95

FAISAN DU RHÔNE

Duxelles Stuffed Pheasant Breast with French Lentils, Walnuts, Roasted Asparagus, Baby Parsnips, Seasonal Mushrooms, Port Wine Reduction, Thyme Brown Butter 25.95

LES VÉGÉTARIENS

RAVIOLI AUX PIQUANTÉ

Roasted Red Pepper Ravioli with Demi Sec Tomato Pesto, French Chèvre, Crispy Basil, Toasted Pine Nuts, Coriander Brown Butter 22.95

GNOCCHI PARISIENNE

Parmesan Gnocchi, Roasted Figs, Baby Arugula, Seasonal Mushrooms, Toasted Macadamias, Gruyere Fondue 22.95

LES BOEUFs

STEAK-FRITES

Served with Pommes Frites



FILET MIGNON

6 oz. Filet Mignon, Spinach, Wild Mushrooms, Castello Blue Cheese Crust, Riesling Jus 26.95

STEAK AU POIVRE

10 oz. Hanger with Haricots Verts, Red Wine Black Peppercorn Sauce 25.95

CÔTE DE BOEUF

14 oz. Bone-in Ribeye with Fricassee of Seasonal Vegetables, Marsala Sauce 27.95

ACCOMPAGNEMENTS

HARICOTS VERTS *Green Beans, Shallots 6.00*

POMMES FRITES *French Fries 4.50*

CHAMPIGNONS RÔTIS

Roasted Wild Mushrooms with Fines Herbes 6.50

GNOCCHI AUX FROMAGES

Pan Seared Parmesan Potato Dumplings, Gruyere Fondue 7.50

ASPERGES *Grilled Asparagus, Bacon Shallot Vinaigrette Sarvecchio Parmesan, Basted Egg 6.50*

FRENCH BAGUETTE *Individual 1.00 Basket 4.50*

FRICASSEE LÉGUMES SAISONNIERS

Seasonal Market Vegetables 6.50

Catering Menu

Check out our fantastic new Catering menu.

Perfect for any occasion or get together.

Please email or call for more information.

.....
lerevecafe.com

Menu changes seasonally

Note: Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of food borne illness. Although every effort will be made to accommodate food allergies, we are afraid we cannot always guarantee meeting your needs. A 20% gratuity charge will be added for parties of 6 or more.

Menu Design: Becker Design