LE Rêve
HOURS
Mon.-Thurs. 11am-9pm
Fri. and Sat. 11am-10pm
416.778.3333
lerevecafe.com

LES SANDWICHES

Served with pommes frites or petite greens salad

CANARD BLT | Crispy Duck Confit, Heritage Bacon, Arugula, Tomato & Tarragon Aioli on a Baguette 13.95

SANDWICH AU SAUMON | Grilled Verlasso Salmon, Heritage Bacon, Tomatoes, Arugula, Saffron
Ronelle on a Toasted Soft Roll 13.95

CROQUE-MONSIEUR, CROQUE-MADAME | Toasted French Ham and Cheese with Dijon Mustard and Gruyere Mornay on Artisan Miche Bread 11.95 With Basted Egg 12.95

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

FILET DE BOEUF | Beef Tenderloin with Cambozola Cheese, Caramelized Onion, and a Black Pepper Aioli on a Baguette 13.95

SANDWICH AU PORC FUMÉ | Grilled Smoked Pork Tenderloin, French Chèvre, Fig Compote, Frisée, French Baguette 13.95

PÂTÉ DE CAMPAGNE | Pork Pâté with Saxon Farm Cheese, Frisée, Dijon, Cornichons on a Baguette 11.95

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

FIG AU BRIE MELT | French Brie, Mission Figs and Compote, Frisée, Tarragon Aioli on Country Miche 11.95

LE BURGER BRASSERIE | Niman Ranch Prime Beef, Creamy Blue Cheese, Caramelized Onions 13.95

LE BISTRO BURGER | Niman Ranch Prime Beef, Mushroom Duxelles, Fried Onions, Saxon Farms Gruyere 13.95

Add Wilson Farms Bacon 2.00

HORS D’OEUVRES

SOUP du JOUR Cap 3.75 / Bowl 4.75

SOUPE À L'OIGNON GRATINÉE
Traditional French Onion Soup with Saxon Farm Cheese 7.25

MOULES FRITES AU PERNOD
Pernod Steamed Mussels served with Pommes Frites
Demie 7.95 / Régulière 12.95

ASSIETTE DE CHARCUTERIES
A Selection of Artisan Cured Meats and Pâtés 13.95

CROSTINI DE BRIE
Warm Brie on a Baguette with Concord Farms Honey, Cracked Black Pepper 9.95

ASSIETTE DE FROMAGES
A selection of European crafted cheese:

Fromage Du Jour Inquire with your server
Saint-André Triple crème similar to an intense brie
Bucherolle Semi-soft goat cheese with a sharp flavor
Manchego Semi-firm Spanish cheese with a buttery texture
Castello Blue Soft, tangy, creamy blue

Choice of 3 cheeses 12.95 or 5 cheeses 16.95

LES BROSSONS

Café & Boissons

HARNEY & SONS TEA

Hot:
- English Breakfast
- Earl Grey
- Tropical Green
- Decaf Ceylon

Featured:
- Pomegranate Oolong
- Mint Verbena

CAFÉ

- Espresso
- Con Panna
- Cappuccino
- Breve
- Café au Lait
- Le Rêve Hot Cocoa

- Macchiato
- Americano
- Café Latte
- Mocha
- Brewed Coffee
- Iced Coffee

OTHER DRINKS

- Perrier
- Lemonade
- Orange Juice
- Apple Cider
- Apple Juice
- Italian Sodas
- Coca-Cola Products
- Sparkling
- Lemonade
- Organic
- Rishi Chai

Featuring: Yuzu, Yuzu Green, Earl Grey, Green Tea, and more

ADD'L BEVERAGES

- Starbucks® Coffee
- Starbucks® Teavana® Teas
- Chicago’s finest coffee
- Indulgent chocolate beverages
LES SALADES

VERDURETTE
Mixed Greens with Shaved Fennel and Radish with Dijon Vinaigrette  Demi 4.75 / Régulière 7.75

SALADE DE BETTERAVE
Roasted Beets with Chèvre, Toasted Walnuts, Watercress, Mixed Greens, Balsamic Vinaigrette  Demi 6.95 / Régulière 9.95

SALADE AU PROSCIUTTO
Shaved Prosciutto with Mixed Greens, Fennel, Pear, Orange Segments, Manchego Cheese, Mission Figs, Garlic Parsley Vinaigrette  Demi 8.25 / Régulière 11.25

SALADE DE CANARD
Duck Confit, Mixed Greens, Castello Blue, Cherries, Toasted Walnuts, Cherry Balsamic Vinaigrette  Régulière 15.95

SALADE AU SAUMON FUMÉ
House Cured Smoked Salmon with Mixed Greens, Soft Boiled Egg, Pickled Red Onions, Potatoes, Cucumbers, Capers, Brioche Croutons, Creamy Herb Dressing  Demi 7.95 / Régulière 11.25

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

Crêpes

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

COQUILLES
SAINTJACQUES
Dayboats Scallops, Braised Leeks, Saxon Farm Cheese with Citrus Brown Butter, Served with a Petite Greens Salad 12.00

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

PLATS PRINCIPAUX

STEAK-FRITES AU POIVRE
Hanger Steak with Haricots Verts, Pommes Frites and a Red Wine Black Peppercorn Jus 25.95

RAVIOLI DU RÊVES
Sweet Potato Ravioli, Fresh Chèvre, Pressed Apple, Candied Hazelnuts, Fried Sage, Truffle Brown Butter 20.95
Add Duck Confit 5.00

COQ AU VIN
Sausage Stuffed Chicken Breast, Red Wine Braised Thigh, Pommes Puree, Baby Root Vegetables, Bacon Lardons, Confit Pearl Onions, Red Wine Jus 24.95

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,