



## HORS D'OEUVRES

**SOUPE DU JOUR** CUP 4.00/BOWL 5.00

**SOUPE À L'OIGNON GRANTINÉE**

*Traditional French Onion Soup With Gruyère 8.50*

**CROSTINI DE BRIE**

*Warm Brie On A Baguette With Honey, Cracked Pepper 13.95*

**MOULES FRITES AU PERNOD**

*Pernod Steamed Mussels, Fine Herbs, With Pommes Frites*

*Demi 8.95 / Régulière 13.95*

**MOULES MARNIÈRE**

*White Wine & Cream Steamed Mussels With Baguette*

*Demi 8.95 / Régulière 13.95*

## LES SALADES

**VERDURETTE**

*Mixed Greens With Shaved Radish, Fennel and Dijon Vinaigrette*

*Demie 6.75 / Régulière 9.75*

**SALADE DE BETTERAVES**

*Roasted Beets, Warm Chèvre, Walnuts, Watercress, Balsamic Vinaigrette*

*Demie 9.25 / Régulière 14.95*

**SALADE AU PROSCIUTTO**

*Prosciutto, Fennel, Pear, Orange Segments, Manchego, Figs, Garlic Parsley Vinaigrette*

*Demie 10.75 / Régulière 15.25*

**SALADE NIÇOISE**

*Mixed Greens, Potatoes, Egg, Haricots Verts, Olives, Tomatoes, Dijon Vinaigrette*

*Choice Of Salmon, Shrimp Or Chicken 18.95*

## LES SANDWICHES

*Served with Pommes Frites, Petite Salad or Breakfast Potatoes*

**CROQUE-MONSIEUR, CROQUE-MADAME** | *Toasted French Ham, Gruyère With Mornay and Dijon on Country White Bread 14.95 With Basted Egg 15.95*

**FILET DE BOEUF** | *Beef Tenderloin, Cambozola Cheese, Caramelized Onions, Black Pepper Aioli on a Baguette 16.95*

**SANDWICH AU SAUMON** | *Grilled Salmon, Bacon, Tomatoes, Arugula, Saffron Rouille on a Toasted Soft Roll 15.95*

**LE BASQUE BURGER** | *Niman Ranch Prime Beef, Spanish Chorizo, Piperade, Herbed Cheese, Choron Sauce 16.95*

**COQ AU VIN** | *Crisp Chicken Thigh, Caramelized Onions, Gruyere, Frisée, Bacon, Garlic Aioli on a Toasted Soft Roll 15.95*

**CROISSANT ET LOX** | *Freshly Baked Poppy and Sesame Seed Croissant, House Cured Smoked Salmon, Pickled Red Onion, Fried Capers, Tomatoes and Herbed Cream Cheese 14.95*



**OEUFS BÉNÉICTE**

*Served with Pommes Frites, Petite Salad or Breakfast Potatoes*

**SAUMON**

*Smoked Salmon, House made Sesame Croissant, Capers,  
Pickled Red Onion, Tomato, Farm Eggs and Hollandaise 15.95*

**JAMBON**

*Ham & Brie, House made Croissant, Farm Eggs,  
Hollandaise 15.95*

**BACON**

*Bacon, Avocado, Fresh Tomato, House made Croissant, Farm  
Eggs, Hollandaise 15.95*



**CRÊPES**

**CHAMPIGNON**

*Roasted Mushrooms, Braised Leeks,  
Gruyère and Farm Egg topped with Frisse & Truffle  
Vinaigrette 14.50*

**COQUILLE SAINT-JACQUES**

*Dayboat Scallops, Braised Leeks, Saxon Gruyère, Citrus  
Brown Butter Sauce, Served with a Petite Greens Salad  
16.00*

**CONFIT DE CANARD**

*Duck Confit, Aged Chèvre, Caramelized Onions, Port  
Wine Reduction, Served with a Petite Greens Salad  
14.50*



**PLATS PRINCIPAUX**

**OEUFS ET BOEUF**

*Grilled Flat Iron Steak with Farm Eggs, Le Rêve Potatoes, Marsala 26.95*

**PARISIAN BREAKFAST**

*Two Farm Eggs, Fresh Fruit, Croissant (Plain or Chocolate), Choice of Bacon or Chicken Sausage 17.95*

**BREAKFAST HASH**

*Duck Confit, Bacon Lardon, Breakfast Potatoes, Carrots, Mushrooms, Garlic, topped with Basted Eggs 18.95*

**STUFFED PAIN PERDU**

*Cream Cheese Stuffed Brioche, Topped with Berry Coulis, Vanilla Chantilly Creme  
Choice of Bacon or Chicken Sausage 16.95*



**OMELETTES**

*Served with Petite Greens Salad*

**OMELETTE BASQUE**

*Chicken Breakfast Sausage, Roasted Peppers,  
Boursin Cheese 15.95*

**OMELETTE AU FLAMBEE**

*Heritage Bacon, Gruyere, Caramelized Onions 15.95*

**OMELETTE AUX CHAMPIGNON**

*Wild Mushrooms, Braised Leeks, Gruyere 14.95*



**COCKTAILS**

**LE REVE BLOODY MARY**

*Vodka, Housemade Spicy Bloody Mary Mix*

**CLASSIC MIMOSA**

*Fresh Orange Juice, Sparkling Wine*

**GRAPEFRUIT ROSEMARY MIMOSA**

*Rosemary Infused Grapefruit Juice, Sparkling Wine*

**FRENCH COFFEE**

*Kahlua, Cointreau, Sugar, Anodyne Coffee,  
Whipped Cream*