

Bonjour Cafe

Lunch "Le Dejeuner"

EVERYTHING IS HOMEMADE from scratch!!!

Soups

SOUP OF THE DAY cup \$5 / bowl \$8

Salads

EXOTIC SALAD \$15
Arugula salad, French vinaigrette, avocado, mango, radish, grilled shrimp and grilled asparagus and cherry tomatoes

CHEF'S SALAD \$12
Lettuce, corn, cherry tomatoes, green olives, rainbow carrots, French vinaigrette, goat cheese, parmesan and boiled eggs with a French style mayonnaise topping

GREEN SALAD \$9
Lettuce, carrots, radish, parmesan and French vinaigrette Add Chicken for \$4

Entrees

QUICHE OF THE DAY – Served with one side
Slice \$10.50/whole: \$40 (To take home)
"We have quiche gluten free available, ask for it!"

CROQUE MADAME - Served with one side \$12.50
Turkey, ham, parmesan, swiss gruyere, chives, egg

THE FRENCH BAGUETTE SANDWICH \$7
Sandwich of the day, homemade mini baguette with truffle butter or homemade mayonnaise

Sides

Green salad, Rice pilaf or layered potatoes with truffle
Add an Additional Side for \$3

Savory Crêpes

Served with one side. Add 1 egg for \$1.
Add avocado for \$1.50

CHEESY CRÊPE \$12
Parmesan, gruyere swiss, goat cheese, chives, pine nuts

CHEF'S CRÊPE \$14
Brie cheese, pear, prosciutto, spinach, roasted almonds

THE RACLETTE \$15
Raclette cheese, chicken tender, mushrooms, potatoes, tomatoes

Sweet Crêpes

THE CHOCOLATE \$10
Chocolate and Chantilly (Vanilla whipped cream)
Add Strawberries and Bananas \$2
Add Coconut \$1.50

SUZETTE CRÊPE \$8
Orange and Grand Marnier, French traditional sauce

THE APPLE \$10
Apple puree, apple sauté, creamy caramel and cinnamon

THE SEASONAL \$6.50
Bonne Maman jam

BERRIES AND CREAM \$9
Sweet cream cheese, honey and 3 berries

Dessert A'La Carte

GIANT ÉCLAIR FOR TWO \$12
Choux paste, vanilla cream, salted creamy caramel, glazed with a mix of caramelized nuts

CRÈME BRULEE OF THE DAY \$7

MOLTEN LAVA CAKE \$9
Served with a scoop of vanilla ice cream and vanilla sauce

