

L'Enfant café-bar

STARTERS:

Pommes Frites 6.95 French Fries served with chipotle-cumin ketchup, classic honey mustard, curry coconut-lime & remoulade dipping sauces
--

Classic French Onion Soup 7.95

Duck in a Pot 10.5 Warm duck infused with fresh herbs served over white beans and thyme steeped and served in a mason jar

PuPu L'Enfant 12.95
Antipasto platter with prosciutto, mozzarella, parmesan cheese, olives, artichokes, eggplant confit, and baguette

European Cheese Plate 10
Assortment of Imported Cheeses, fruits, nuts, baguette

Spicy Sausage and Goat Cheese Plate 9.95
Served with baguette

Fried Artichoke Hearts 7.95 Fried crispy served with hollandaise for dipping
--

Warm Brie 8.95
Baked French Brie with honey and pecans on baguette

Fried Calamari 10.95 Flash fried with banana peppers and cornichons, served with spicy marinara and remoulade sauces
--

LES SALADES:

La salade maison 7.95
House salad

Warm Goat Cheese Salad 9.95

SAVORY DINNER CREPES:

Served with side of white bean salad.

French Ham & Gruyere 9.95
Mustard cream sauce

Chicken, Eggplant Confit & Gruyere 11.95
Roasted pepper sauce

Salmon & Boursin Herb Cheese 12.95
Crème Fraiche

Spinach Soufflé, Gruyere 10.95

Roasted Red Pepper & Goat Cheese 10.95

Additional ingredients 1.5 per item
(Chicken, Ham, Spinach, Egg, Eggplant Confit)

SIDE DISHES:

White Bean Salad 4
Mashed Potato Puree 3
Eggplant confit 4

MAIN PLATES:

Bistro Burger 13
Chicken, Portobello & Gorgonzola burger on brioche roll served with side of seasoned fries & white bean salad

Le Boeuf Bourguignon 17
Beef, carrots, mushrooms, and pearl onions in Burgundy wine served with herb-buttered noodles

Roasted Chicken Breast 18
Chicken breast seasoned with herbs du Provence served with mashed potato puree and roasted winter vegetables

Braised Beef Short Rib 20
36-hour braised beef short rib with petit polenta cake & roasted winter vegetables

Traditional Duck Confit 19 Infused with orange & ginger, served with mashed potatoes & roasted carrots
--

Seared Peppered Atlantic Salmon 17
With lemon beurre blanc sauce, served with eggplant confit and roasted tomato

Sweet Poached Bay Scallops 17 Served in a white wine cream sauce over puff pastry

Le Quiche (or Frittata) du Jour 11
Served with petite salad

French Ham & Cheese Soufflé 13 Served with roasted tomato

Stripped Spinach Cheese Tortellini 11
With pesto cream sauce

White Truffle Mac & Cheese 12
Served with side salad

LES SANDWICHES:

(All sandwiches served with petite salad. We recommend you select from our delicious selection of sides)

Classic French Dip 12.95
Baked med-rare roasted beef, Swiss cheese, au jus on baguette

Le Croque Monsieur 10.95
Baked French Ham and Swiss cheese in bechamel on bread

Roasted winter vegetables 3
Herb Buttered Noodles Martin 3
Petite Salad 4