

BREAKFAST (all day) *Simple things done well: the best produce, love, and savoir-faire...*

French pastries: Croissant, pain au chocolat, croissant aux amandes, pain au raisin (see display) \$5

Croissant jambon-fromage \$9

Toasted ham and gruyère cheese croissant

Sandwich à l'oeuf et au bacon \$11.50 // Take-away \$10

Bacon and egg roll, homemade bbq relish (+ melted camembert \$3)

Pain perdu avec banane grillée et sirop d'érable \$17

French toast with grilled banana, real maple syrup, and toasted nuts

Oeufs pochés \$12.5

Free range poached eggs on toasted Sonoma sourdough (+ **double-smoked ham/baked mushrooms/half avocado/roast roma tomatoes/crispy bacon \$4.50 ea**)

Homemade baked beans (no French translation), (cooked with smoked speck), Sonoma sourdough \$14.50 (egg \$3)

Tartine à l'avoca \$17

Half avocado with Meredith goat cheese, roast roma tomatoes, 2 Sonoma sourdough toast (+ egg \$3)

Le petit-déjeuner de Raf \$14.50

Raf's breakfast: shaved double-smoked ham, Sonoma sourdough toast, extra v.o.oil, Maldon sea salt

Omelette classique au fromage \$16.5

Classic 3-egg omelette, gruyère cheese, mixed leaf salad

Omelette aux champignons et huile de truffe \$20

Mushrooms omelette with potatoes, gruyère cheese, and truffle oil

Salade petit-déjeuner \$16.50

Breakfast salad: avocado, kale, grated carrots, lemon-cured zucchini, poached egg, chia seeds, lemon vinaigrette

Le brunch de Sam \$17

Sam's brunch: house-cured salmon, lemon cream, fresh herbs, shaved cucumber on rye

Véritable Croque-Monsieur \$17 *Famous all over Sydney! Worth the wait!*

Double-smoked ham, gruyère cheese, caramelised onions, between 2 slices of sourdough dipped in Café de France's béchamel sauce, grilled to perfection. Add 1 fried egg for a Croque-Madame +\$3

!! TURN OVER FOR OUR DELICIOUS CRÊPES !! →

Coffee	\$3.70 sml	\$4.40 lge (in a bowl)
Tea	\$4.40	
Hot chocolate in a bowl	\$4.50	
Iced coffee	\$5	
Perrier mineral water	\$4.40 sml	\$7 lge
Karma Cola organic	\$4.50	
Fresh orange juice	\$5	

No split bills...pretty please...

card payments = + 1.5% // Sunday and Public Holiday = + 10%

CRÊPES (all day)

Crêpe au sucre et au citron \$14

Sugar and lemon crêpe

Crêpe au Nutella \$14

Nutella crêpe

Crêpe au sirop d'érable et bacon \$15.5

Crêpe with maple syrup and crispy bacon

Crêpe petit-déjeuner \$17

Breakfast crêpe with double-smoked ham, gruyère cheese, 2 poached eggs

Crêpe aux champignons \$16

Mushrooms crêpe with marinated goat cheese, kale, pine nuts (+1egg \$3)

LUNCH (from 11:30am)

This is a slightly limited menu while we adjust to the current situation

Café de France salade niçoise \$24

Niçoise salad: steamed green asparagus, cocktail potatoes, olives, roast roma tomatoes, house-cured salmon, Dijon vinaigrette

Poisson du jour \$26

Pan-seared barramundi, lemon and lime sauce, herb salad and French fries \$25

Steak frites avec sauce Café de Paris \$25

Minute steak with Café de Paris sauce, French fries and salad

Hamburger du Café de France \$23

Beef burger with smoked speck, gruyère, beetroot, roasted roma tomatoes, French fries, salad

Selection de sandwiches \$13.50 (t/a \$12)

Selection of baguettes (see display cabinet)

Tarte végétarienne épinards, chèvre, et courgettes \$18

Homemade vegetarian tart with spinach, goat cheese, and zucchini

Still no split bills...

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