

CAFÉ DU SOLEIL

WHOLE SOME, NOURISHING & DELICIOUS

Call in your orders for pick up 415-699-6154 — www.cafedusoleilsoma.com

WE CATER BOTH CORPORATE AND PRIVATE EVENTS

BRUNCH

Served All Day

HAM & SWISS CROISSANT [warm]	\$6.50	MUESLI.....	\$7.00
ROASTED TURKEY & ÎLE DE FRANCE BRI [warm]		w/ Greek yogurt, fresh strawberries, mango & wild	
→ on ciabatta	\$8.00	flowers honey	
SMOKED SCOTTISH SALMON with cream cheese,		NUTELLA & MASCARPONE.....	\$8.00
capers, red onions, → on French Bagurttte	\$12.00	w/ fresh strawberries → on butter Croissant	
		FRESH STRAWBERRIES & MANGO.....	\$6.00

LUNCH

SALADS

PETIT/LARGE

MAISON	\$9.00/\$14.00
Organic mesclun salad, caved aged blue cheese, avocado,	
English cucumber, vine-ripened tomatoes, roasted red peppers,	
hard boiled egg, balsamic vinaigrette	
CAESAR.....	\$8.50/\$13.00
Crisp Romaine hearts, garlic croûtons, shaved Parmigiano	
Reggiano, house made Caesar dressing	
CHICKEN, AVOCADO & MANGO	\$11.25/\$18.00
Organic mesclun salad, roasted chicken, avocado, mango,	
fresh strawberries, Persian lime ginger vinaigrette	
CHICKEN & ORZO	\$11.25/\$18.00
Organic baby spinach and Romaine hearts, roasted chicken,	
heirloom cherry tomatoes, Parmigiano Reggiano, basil Pesto and	
white wine vinaigrette	
ASPARAGUS & SCOTTISH SMOKED SALMON. \$12.50/\$19.00	
Organic mixed baby greens, English cucumber, roasted red bell	
peppers, red onions, capers, lemon herb vinaigrette	
NIÇOISE	\$11.25/\$18.00
Organic mesclun salad, smoked Scottish salmon or roasted	
chicken, haricot verts, capers, olives, roasted red bell peppers,	
fingerling potatoes, hard boiled egg, avocado, vine-ripened	
tomatoes, red wine vinaigrette	

SOUP

CUP/BOWL

FRENCH MUSHROOM BISQUE	\$6.00/\$11.00
Served with → French Baguette	

~ Add-Ons ~

Avocado	\$2.50
Roasted Chicken—White	\$4.00
Roasted Turkey—White	\$4.00
Roasted Portobello Mushroom	\$5.00
Île de France Brie	\$5.00
Mozzarella di Bufala	\$6.00
Prosciutto di Parma.....	\$6.00
Bay Shrimp Salad	\$6.00
Scottish Smoked Salmon	\$7.00

SANDWICHES

→ on Ciabatta

HOT

CHEDDAR, APPLE & PASTRAMI	\$13.00
Welsh cheddar, Pastrami, honeycrisp apples, apple	
butter	
PROSCIUTTO & BRIE	\$15.00
Prosciutto di Parma, French Brie, avocado, roasted red bell	
pepper	
ST ALBRAY & PORTOBELLO MUSHROOM.....	\$13.00
Soft and creamy St Albray cheese, roasted Portobello	
mushrooms and roasted red bell peppers, honey mustard	
vinaigrette	
→ on French Baguette	
ROASTED CHICKEN	\$13.00
Vine-ripened tomatoes, organic mesclun salad, balsamic	
vinaigrette	

→ on Ciabatta

TURKEY & AVOCADO.....	\$12.00
Organic baby spinach, honey mustard chutney	

COLD

TURKEY & SWISS	\$12.00
Vine-ripened tomatoes, organic mesclun salad mix,	
house made basil pesto	
CHICKEN TARRAGON	\$12.00
Roasted chicken, celery, tarragon aioli, organic mesclun	
salad	

BAY SHRIMP	\$14.00
Organic mesclun salad, avocado, cucumber, Meyer	
lemon aioli	

→ on French Baguette

PROSCIUTTO DI PARMA	\$13.00
and shaved Parmigiano Reggiano	
CAPRESE.....	\$13.00
Vine-ripened tomatoes, Mozzarella di Bufala, shaved	
Parmigiano, Reggiano, house made basil pesto	
EGG SALAD	\$10.00
Cornichons, capers, fresh dill, vine-ripened tomatoes,	
Dijon aioli	
HAM & GRUYÈRE.....	\$11.00
Hickory smoked ham, Gruyère cheese	

~ La Combo ~

LA COMBO: Your choice of any 2 items below .. \$17.00
Half of any sandwich – Half of any salad – Cup of soup