

CAFÉ DU SOLEIL

WHOLESOME, 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] | \$6.00 | MUESLI | \$6.00 |
| ROASTED TURKEY & ÎLE DE FRANCE BRIE [warm], → on ciabatta | \$7.50 | w/ Greek yogurt, fresh berries & wild flowers honey | |
| SMOKED SCOTTISH SALMON with cream cheese, capers, red onions, → on Rosemary Focaccia | \$10.00 | NUTELLA & MASCARPONE | \$7.50 |
| | | w/ fresh strawberries → on butter Croissant | |
| | | FRESH STRAWBERRIES & PINEAPPLE | \$6.00 |

LUNCH

← SALADS

PETIT/LARGE

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|--|-------------------------|
| MAISON | \$8.00 / \$13.00 |
| Organic mesclun salad, caved aged blue cheese, avocado, English cucumber, vine-ripened tomatoes, roasted red peppers, hard boiled egg, balsamic vinaigrette | |
| CAESAR | \$7.50 / \$12.00 |
| Crisp Romaine hearts, garlic croûtons, shaved Parmigiano Reggiano, house made Caesar dressing | |
| CHICKEN, AVOCADO & MANGO | \$9.50 / \$17.00 |
| Organic mesclun salad, roasted chicken, avocado, mango, Persian lime ginger vinaigrette | |
| ASPARAGUS & SCOTTISH SMOKED SALMON | \$9.50 / \$17.00 |
| Organic mixed baby greens, English cucumber, roasted red peppers, red onions, capers, lemon herb vinaigrette | |
| NIÇOISE | \$9.50 / \$17.00 |
| Organic mesclun salad, seared rare Ahi Tuna, haricot verts, capers, olives, fingerling potatoes, hard boiled egg, avocado, vine-ripened tomatoes, red wine vinaigrette | |
| GARDEN | \$8.00 / \$14.00 |
| Organic mesclun salad, roasted Portobello mushrooms, roasted red peppers, asparagus spears, goat cheese crostinis, Meyer lemon herb vinaigrette | |

→ SOUP

CUP/BOWL

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|---|-------------------------|
| CLAM CHOWDER "NEW ENGLAND STYLE" | \$6.00 / \$11.00 |
| Served with → <i>French Baguette</i> | |

~ Add-Ons ~

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|--|---------------|
| Avocado | \$2.00 |
| Roasted Chicken-White | \$3.50 |
| Roasted Turkey-White | \$4.00 |
| Roasted Portobello Mushroom | \$4.00 |
| Île de France Brie | \$4.00 |
| Mozzarella di Bufala | \$5.00 |
| Prosciutto di Parma | \$6.00 |
| Bay Shrimp Salad | \$5.00 |
| Scottish Smoked Salmon | \$6.00 |
| Seared Rare Ahi Tuna | \$7.00 |

\$ SANDWICHES

→ on Ciabatta

HOT

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|---|----------------|
| CHEDDAR, APPLE & PASTRAMI | \$13.00 |
| Welsh cheddar, Pastrami, honeycrisp apples, apple butter | |
| PROSCIUTTO & BRIE | \$15.00 |
| Prosciutto di Parma, Île de France Brie, avocado | |
| ST ALBRAY & PORTOBELLO MUSHROOM | \$13.00 |
| Soft and creamy St Albray cheese, roasted Portobello mushrooms and red bell peppers, honey mustard vinaigrette | |

→ on French Baguette

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| ROASTED CHICKEN | \$13.00 |
| Vine-ripened tomatoes, organic mesclun salad, balsamic vinaigrette | |
| HAM & GRUYÈRE | \$10.00 |
| Hickory smoked ham, Gruyère cheese | |

COLD

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|---|----------------|
| TURKEY & AVOCADO | \$12.00 |
| Organic baby spinach, honey mustard chutney | |
| 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 | |
| AHI TUNA | \$13.00 |
| Seared rare Ahi Tuna, avocado, vine ripened tomatoes, Romaine hearts, Wasabi aioli | |
| BAY SHRIMP | \$13.00 |
| Organic mesclun salad, avocado, cucumber, Meyer lemon aioli | |

→ on French Baguette

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|--|----------------|
| 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 | |
| CAMEMBERT & APPLE | \$15.00 |
| Organic baby spinach, Granny Smith, walnut | |
| EGG SALAD | \$10.00 |
| Cornichons, capers, fresh dill, vine-ripened tomatoes, Dijon aioli | |

~ La Combo ~

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|---|----------------|
| LA COMBO: Your choice of any 2 items below | \$15.00 |
| Half of any sandwich – Half of any salad – Cup of soup | |