

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	\$6.50
ROASTED TURKEY & ÎLE DE FRANCE BRIE [warm], → <i>on ciabatta</i>	\$7.50	w/ Greek yogurt, fresh strawberries, mango & wild flowers honey	
SMOKED SCOTTISH SALMON with cream cheese, capers, red onions, → <i>on Rosemary Focaccia</i>	\$11.00	NUTELLA & MASCARPONE	\$7.50
		w/ fresh strawberries → <i>on butter Croissant</i>	
		FRESH STRAWBERRIES & MANGO	\$6.00

LUNCH

SALADS

PETIT/LARGE

MAISON	\$8.50 / \$13.00
Organic mesclun salad, caved aged blue cheese, avocado, English cucumber, vine-ripened tomatoes, roasted red peppers, hard boiled egg, balsamic vinaigrette	
CAESAR	\$8.00 / \$12.00
Crisp Romaine hearts, garlic croûtons, shaved Parmigiano Reggiano, house made Caesar dressing	
CHICKEN, AVOCADO & MANGO	\$10.50 / \$17.00
Organic mesclun salad, roasted chicken, avocado, mango, fresh strawberries, Persian lime ginger vinaigrette	
CHICKEN & ORZO	\$10.50 / \$17.00
Organic baby spinach and Romaine hearts, roasted chicken, heirloom cherry tomatoes, Parmigiano Reggiano, basil Pesto and white wine vinaigrette	
ASPARAGUS & SCOTTISH SMOKED SALMON	\$10.50 / \$17.00
Organic mixed baby greens, English cucumber, roasted red bell peppers, red onions, capers, lemon herb vinaigrette	
NIÇOISE	\$10.50 / \$17.00
Organic mesclun salad, seared rare Ahi Tuna, 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 → <i>French Baguette</i>	

SANDWICHES

→ *on Ciabatta*

HOT

CHEDDAR, APPLE & PASTRAMI	\$13.00
Welsh cheddar, Pastrami, honeycrisp apples, apple butter	
BRIE, PEACH & ROASTED TURKEY	\$14.00
Newhaven fresh yellow peaches, fresh thyme, peach preserves	
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*

COLD

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	\$14.00
Seared rare Ahi Tuna, avocado, vine ripened tomatoes, Romaine hearts, Wasabi aioli	

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	

~ Add-Ons ~

Avocado	\$2.00
Roasted Chicken-White	\$4.00
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

~ La Combo ~

LA COMBO: Your choice of any 2 items below	\$16.00
Half of any sandwich - Half of any salad - Cup of soup	