WE CATER BOTH CORPORATE AND PRIVATE EVENTS

CALL IN YOUR ORDERS FOR PICK UP 415–699–6154 — www.cafedusoleilsoma.com

BRUNCH
Served All Day

HAM & SWISS CROISSANT [warm] $6.50

ROASTED TURKEY & ÎLE DE FRANCE BRI [warm] on ciabatta $8.00

SMOKED SCOTTISH SALMON with cream cheese, capers, red onions, on French Baguette $12.00

MUESLI $7.00
w/ Greek yogurt, fresh strawberries, mango & wild flowers honey

NUTELLA & MASCARPONE $8.00
w/ fresh strawberries on butter Croissant

FRESH STRAWBERRIES & MANGO $6.00

LUNCH

Maison PETIT/LARGE $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, basil Pesto and white wine vinaigrette

Chickens & 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 mixed baby greens, English cucumber, roasted red bell peppers, capers, olives, roasted red bell peppers, fingerling potatoes, hard boiled egg, avocado, vine-ripened tomatoes, red wine vinaigrette

Sandwiches

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

Roasted Chicken $13.00
Vine-ripened tomatoes, organic mesclun salad, balsamic vinaigrette

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

Bay Shrimp $14.00
Organic mesclun salad, avocado, cucumber, Meyer lemon aioli

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

Soup

Chicken Basil Bisque $6.00/$11.00
Served with French Baguette

Salads

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

La Combo

La Combo: Your choice of any 2 items below $17.00
Half of any sandwich – Half of any salad – Cup of soup

Monday–Friday 10AM–4PM | Closed Weekends | 345 Third St (Corner of Folsom), San Francisco, CA 94107