

Lunch

APPETIZERS

Baguette Chaude \$4.00

Crispy baguette served with Garlic Butter

Les Oeufs Mimosa GF \$9.00

Deviled Eggs

Escargot Persillade \$14.00

Snails Cooked in Garlic and Parsley Butter, Puff Pastry

Fried Calamari \$16.00

Remoulade Sauce, Peppers, Onions

Mondi's Brie Cuit Au Four \$14.00

Baked Brie Cheese, Baguette Toast, Fig Spread, Pecans

Oysters on the Half Shell GF

\$15/Half Dozen. | \$27/Per Dozen
Citrus Mignonette, Horseradish, Lemon

Plateau Parisienne \$30.00

Saucisson, Jambon De Pays
served with assorted Accoutrements

SOUPS & SALADS

Optional: Add Chicken \$10, Salmon \$12, Steak \$14

Soupe a l'Oignon Gratinee \$12.00

Onion Soup, Swiss Cheese, French Crouton

Tomato Bisque \$12.00

Savory Fusion of Tomatoes and Aromatic Vegetables

The Classic Caesar Salade GF \$12.00

Romaine Lettuce, Parmesan Cheese, Croutons

La Parisienne Salade GF \$14.00

Mixed Green, Green Apple, Strawberries, Blueberries,
Walnuts, Feta Cheese, House Vinaigrette

Cucumber Melon Salade \$14.00

Field Greens, English Cucumber, Diced Melon, Crumbled
Feta Cheese, Red Onions, Pecans, Mint, Vinaigrette

Salade Mediterranean GF \$14.00

Chopped Cherry Tomatoes, Chopped Onions, Cucumbers
Avocado, Feta Cheese, Lemon Dressing

EGGS & CREPES

Quiche Lorraine \$16.00

Bacon, Swiss Cheese

Quich Aux Epinards ET Fromage De Chevre \$16.00

Spinach, Red Onion, Goat Cheese

La Crepe Au Jambon & Champignons \$16.00

Ham, Swiss Cheese, Bechamel Sauce

La Crepe Petit Déjeuner \$18.00

Scrambled Eggs, Bacon, Sausage, Cheddar Cheese

All American Breakfast \$20.00

Choice of Eggs, Bacon, Sausage, Breakfast Potatoes, Brioche

SANDWICHES

(Served with choice of House Made Chips or House Salad)

Croque Monsieur \$16.00 (Add Egg \$3.00)

Sourdough Bread, Ham, Swiss Cheese, Bechamel Sauce

Club Sandwich \$16.00

Turkey, Ham, Swiss Cheese, Bacon, Pesto Aioli

Classic Avocado Toast \$16.00 (Add Egg \$3.00)

Sourdough, Avocado Mash, Asparagus Tips, Cilantro, Chili Flakes, Tomatoes

Brunch Burger \$18.00

Single Angus Beef Patty, Provolone Cheese, Bacon Over Easy Egg, Lettuce,
Tomatoes, Onions, Fig Jam

Le Cordon Bleu \$18.00

Chicken Breast, Ham, Melted Swiss Cheese served on Sourdough

Parisienne Burger \$18.00

Two Patties, Brie, Arugula, Mushrooms, Aioli, Pommes Frites

Lobster Salad Sandwich \$19.00

Lobster, Diced Onions, Capers, Boiled Eggs Served on Brioche Bun

French Dip \$21.00

Shaved Tenderloin, Swiss Cheese, Mushrooms, Pommes Frites

ENTREES

Chicken Croissant \$21.00

Crispy Fried Chicken Breast, Butter Croissant, Sunny Side up, Raclette Cheese

Spicy Rigatoni \$25.00

Optional: Add Chicken \$10, Salmon \$12, Steak \$14
Creamy Vodka Sauce, Burrata Cheese

Saumon Aux Amandes GF \$25.00

Seared Salmon, Roasted Almonds, Brown Butter, Mixed Veggies

Chicken Française \$25.00

Sautéed Chicken Breast, Lemon Butter Sauce, White Wine, Angel Hair Pasta

Boeuf Bourguignon \$28.00

Braised Beef Stew in Red Wine Demi Glacé Sauce, Pearl Onions,
Mushrooms, Carrots, Lardon, Sliced Baguette

Le Confit de Canard GF \$25.00

Duck Leg, Bordelaise Sauce, Potato Au Gratin, Frisée

SIDES:

Pommes Frites \$7 | Grilled Veggies \$7
Brussels Sprouts \$7 | Pommes Puree \$7
Grilled Asparagus \$7 | Burgundy Mushrooms \$7
Cream of Corn \$7

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of
foodborne illness, especially if you have certain medical conditions.

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