

VERSAILLES

Café & Pastries



Les Oeufs

(The Eggs)

served with a side of seasonal fresh fruit, salad, or potatoes

Parisian Eggs Benedict - \$17

English muffin, French ham,
2 poached eggs, and hollandaise sauce

Californian Eggs Benedict - \$17

English muffin, avocado, tomato,
2 poached eggs and hollandaise sauce

Normand Eggs Benedict - \$19

English muffin, smoked salmon, tomato,
2 poached eggs and hollandaise sauce

ABC Omelet - \$16

Avocado, bacon & cheddar cheese

Florentine Omelet - \$16

Mushrooms, spinach, & brie

Parisian Omelet - \$16

French ham & Swiss cheese

Normand Omelet - \$18

Smoked Salmon & tomato

BYO Omelet - \$17

Select 3 items from the BYO Add-Ons below!

Garden Omelet - \$16

Thick Spanish style frittata with onions, tomato,
bell peppers, basil, and goat cheese

BYO Add-Ons

Customize your BYO the way you want!

Proteins - \$3

Egg, Turkey, Bacon, French Ham (+\$1),
Grilled Chicken, Prosciutto,
Smoked Salmon (+\$3)

Veggies - \$2

Avocado (+\$2), Caramelized Onions, Cornichons, Sauteed
Mushrooms, Sauteed Spinach, Tomatoes, Roasted Red
Bell Peppers

Cheese - \$3

Brie (+\$1), Cheddar, Comte (+\$2), Feta, Blue Cheese
Goat Cheese, Gouda, Mozzarella, Swiss

Kids Menu

For 8 years old and under – served with a cup of fruit

1 Pancake w/Whipped Cream - \$7

Grilled Cheese Sandwich - \$8

Breakfast Sandwiches

*served in a croissant with eggs and a side of
fruit salad, mixed greens, or potatoes*

Americano Breakfast Sandwich - \$17

Avocado, bacon & cheddar cheese

Florentine Breakfast Sandwich - \$15

Mushrooms & spinach

Parisian Breakfast Sandwich - \$16

French ham & Swiss cheese

Normand Breakfast Sandwich - \$19

Smoked Salmon & tomato

BYO Breakfast Sandwich - \$18

Select 3 items from the BYO Add-Ons below!

Crepe - \$8

with Sugar & Whipped Cream

Brioche French Toast - \$14

Three generous pieces of homemade brioche served
with maple syrup

Tall Stack Pancakes - \$14

Three thick pancakes with maple syrup

Yogurt Parfait - \$11

Layers of vanilla yogurt,
mixed berries, and granola

Make it your way! (+\$2 each)

Lemon & Brown Sugar, Raspberry Preserves,
Marmalade, Banana, Mixed Fresh Berries,
Strawberries, Nutella

Sides

French Fries - \$5

Hamburger Patty - \$7

Side Salad - \$4

Bacon - \$5

Eggs (2) - \$5

Salmon - \$8

Toast (2) - \$2

Chicken - \$6

Avocado - \$4

Merguez (2) - \$8

English Muffin - \$2

Potatoes - \$5

Fruit Bowl - \$10

Pancake - \$7

½ Baguette w/ French Butter - \$5

Les Sandwiches

Served with a side salad or French fries

Parisian - \$16

French ham & cornichons, French butter

Veggie - \$15

Avocado, tomato, mozzarella, & balsamic glaze

Rillettes - \$16

French duck pate, cornichons, & mixed greens

Chicken - \$17

Roasted chicken, tomato, mixed greens, & mayonnaise

Brie - \$16

Brie cheese, green apple, & honey mustard

Normand - \$18

Smoked salmon, avocado, & tomato with cream cheese

Pan Bagnat - \$16

Mediterranean tuna salad sandwich with hard boiled egg, tomato, kalamata olives, and lettuce on a brioche bun

Sandwiches Chauds

served with side salad or French fries

Orleans Panini - \$16

Grilled chicken, mozzarella, tomatoes & pesto

Cannes Panini - \$16

Turkey breast, caramelized onions, roasted red peppers, mozzarella, aioli mayo

Bayonne Panini - \$16

Prosciutto, mozzarella, tomatoes & pesto

Croque Monsieur - \$15

Warm sandwich with French ham, cheese, & bechamel sauce

Croque Madame - \$17

A Croque Monsieur with an egg!

Merguez - \$17

Lamb sausage from the Mediterranean with mustard and shredded carrots on a baguette

Ham and Swiss Croissant - \$15

French ham and Swiss cheese with bechamel on a handmade croissant

Burgers

Buns baked fresh in-house and served with fries

Strasbourg - \$17

Angus beef, Swiss cheese, caramelized onions, tomato, lettuce & mayo on a brioche bun

Aveyron - \$18

Angus beef, blue cheese, mushrooms, tomato & lettuce on a brioche bun

Salads & Soup

Chèvre Chaud - \$17

Oven roasted French goat cheese on baguette toasts, with walnuts and a drizzle of honey served on mixed greens with cherry tomatoes and house vinaigrette

Quinoa Salad - \$15

Quinoa, cucumbers, feta, bell peppers, and tomatoes on a bed of romaine lettuce

Chicken Caesar Salad - \$16

Roasted chicken, parmesan shavings and croutons on a bed of romaine lettuce with Caesar dressing

Niçoise - \$17

Tuna, anchovies, black olives, cherry tomatoes, roasted red peppers, potatoes, & hard-boiled egg on mixed greens with house vinaigrette

Versailles Salad - \$19

Tomatoes, chicken, bacon, caramelized pecans, pear, gouda, cranberries on a bed of mixed greens

French Onion Soup - \$10

Tomato Florentine Soup - \$8

Galettes

Galettes are savory French crepes made with buckwheat flour (GF). Served with mixed greens salad.
Traditionally enjoyed with a glass of cider

Galette "Complete" - \$15

Sunny side up egg, ham, and cheese

Galette Florentine - \$16

Spinach, mushroom, tomato and Swiss cheese

Galette Biquette - \$16

Goat cheese, mushrooms and a sunny side up egg on top.

Galette Normande - \$18

Smoked salmon & lemon cream

BYO Galette - \$17

Select 3 items from the Add-Ons

Quiches

Served with a mixed greens salad.

Quiche Lorraine - \$16

Ham and Swiss Cheese

Spinach & Goat Cheese - \$16

Fresh goat cheese and spinach

Salmon and Asparagus - \$18

Extra Plate \$3, Corking Fee \$10

Tables of 6 or more will have a 20% tip automatically added to the bill

Boissons

(Drinks)

Vins Rouges (Red wines)

Château Bois Redon (France) Bordeaux Supérieur
Plum and red berry flavors with light tannins
Glass \$10 / Bottle \$35

Duboeuf (France) Beaujolais Villages
Black berry aromas with fine tannins
Glass \$11 / Bottle \$ 42

Vins Blancs (White wines)

Grand Sud (France) Sauvignon Blanc
Dry with white peach and citrus
Glass \$10 / Bottle (1 liter) \$42

Pichot (France) Vouvray Demi-Sec
Semi-sweet white flowers and pear
Glass \$12 / Bottle \$42

Heavenly Cream (Argentina) Chardonnay
Tropical fruit, pears and melons with notes of vanilla
Glass \$13 / Bottle \$48

Soft Drinks

Sodas - Coke, Diet Coke, Sprite, Dr Pepper - \$3

Orangina - \$6

Bottled Water - Evian or Perrier - \$3.50

Homemade Iced Tea - \$3

Milk - \$2.5

Chocolate Milk - \$3

Rième French Lemonade - \$6

*Lemon, Lemon Lime, Lemon Mint, Pink Lemon, Pink Grapefruit,
Blood Orange, Pomegranate*

Fresh Squeezed Orange Juice (16oz) - \$7.50

Fruit Juices from Alain Millat (France) - \$6

Cox Apple, Bergeron Apricot, Mango Nectar, Williams Pear

Vin Pétillant (Sparkling Wine)

Chandon Rosé (California)
Fresh strawberry, watermelon and cherry
Glass \$15 / Bottle \$50

Vin Rosé (Rosé wine)

Côte des Roses (France)
Floral notes with red currents and summer fruits
Glass \$10 / Bottle \$38

Bière et Cidre (Beers & Hard Cider)

Stella Artois (Belgium - 5.2%) - \$8
Crisp and clear Belgian lager beer with a floral aroma

Stone Delicious IPA (USA - 7.7%) - \$8
Local deep golden IPA with lemon and spicy notes

Lindeman's Framboise (Belgium - 2.5%) - \$10
Belgian sweet Lambic beer made with raspberries

Stella Artois Cider (Belgium - 4.5%) - \$8
European Style hard apple cider

Coffees

House Coffee (Regular or Decaf) - \$3.50

Espresso - \$3.50

Americano - \$4

Espresso Macchiato - \$4

Café au Lait - \$4

Cappuccino - \$4

Café Mocha - \$6

Chai Latte - \$5

Latte - \$5

Dirty Chai - \$6

Latte Macchiato - \$5

Extra shot +\$1.50, Flavoring or syrup +\$1, Alternative milk +\$1

Hot Chocolate - \$4

Hot Tea - \$3

Caffeinated: *Earl Grey, British Breakfast, Ginger Peach,
Blackberry Sage*

Caffeine free: *Earl Grey, British Breakfast, Chamomile
Lemon, Hibiscus, Organic Mint, Cardamom Cinnamon*

Green Tea: *People Green Tea, Honey Ginseng, Pomegranate*

Make Brunch Special

For Adults

Mimosa
Sparkling wine
& orange juice
\$9

For Kids

Martinelli's
Sparkling Cider
(alcohol-free)
\$6