

VERSAILLES

Café & Pastries



Les Oeufs

(The Eggs)

*served with a side of salad, potatoes,
fresh fruit salad (+\$2), soup(+\$2), or seasoned fries (+\$2)*

Parisian Eggs Benedict - \$18

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

Californian Eggs Benedict - \$18

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

Normand Eggs Benedict - \$20

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

ABC Omelet - \$18

Avocado, bacon & cheddar cheese

Florentine Omelet - \$18

Mushrooms, spinach, & brie

Parisian Omelet - \$18

French ham & Swiss cheese

BYO Omelet - \$19

Select 3 items from the BYO Add-Ons below!

Garden Omelet - \$18

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

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

Veggies - \$2

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

Cheese - \$3

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

Kids Menu

For 10 and under – served with a cup of fruit or small fries

1 Pancake w/Whipped Cream - \$7

Grilled Cheese Sandwich - \$8

Kids Cheeseburger with Swiss - \$11

Breakfast Sandwiches

*served with a side of salad, potatoes,
fresh fruit salad (+\$2), soup(+\$2), or seasoned fries (+\$2)*

Americano Breakfast Sandwich - \$18

Eggs, Avocado, bacon & cheddar cheese

Florentine Breakfast Sandwich - \$16

Eggs, Mushrooms & spinach

Parisian Breakfast Sandwich - \$17

Eggs, French ham & Swiss cheese

BYO Breakfast Sandwich - \$19

Eggs + Select 3 items from the BYO Add-Ons below!

Crepe - \$8

with Sugar & Whipped Cream

Brioche French Toast - \$15

Three generous pieces of homemade brioche served
with maple syrup

Tall Stack Pancakes - \$14

Three thick pancakes with maple syrup

Yogurt Parfait - \$12

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

Seasoned Fries - \$6

Hamburger Patty - \$7

Side Salad - \$4

Bacon - \$6

Eggs (2) - \$6

Salmon - \$8

Toast (2) - \$2

Chicken - \$7

Avocado - \$4

Merguez (2) - \$8

English Muffin - \$2

Potatoes - \$5

Fruit Cup/Bowl - \$6/\$12

Pancake - \$6

One Slice of French Toast - \$6

½ Baguette w/ French Butter - \$5

Extra Plate \$3, Corking Fee \$15

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

No Substitutions

Les Sandwiches

*Served on a baguette or brioche bun – or switch to croissant (+\$2)
with a side of salad, potatoes,
fresh fruit salad (+\$2), soup (+\$2), or seasoned fries (+\$2)*

Parisian - \$17

French ham & cornichons, French butter

Veggie - \$15

Avocado, tomato, mozzarella, & balsamic glaze

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 - \$18

Mediterranean tuna salad sandwich with hard boiled egg, tomato, kalamata olives, and lettuce

Combo - \$17

Half a sandwich, a cup of soup of the day and a small cup of fresh fruits
(Normand Sandwich or Pan Bagnat +\$2)

Sandwiches Chauds

*Served with your choice of side salad or potatoes
- sub for seasoned fries, cup of soup or seasonal fruit (+\$2)*

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 - \$18

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

Strasbourg Burger - \$18

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

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 Salad - \$18

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

Versailles Salad - \$20

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

French Onion Soup - \$12

Soup of the Day - Cup \$6 / Bowl \$10

Ask your waiter!

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" - \$16

Sunny side up egg, ham, and cheese

Galette Florentine - \$16

Spinach, mushroom, tomato and Swiss cheese

Galette Biquette - \$17

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 - \$18

Ham and Swiss Cheese

Spinach & Goat Cheese - \$18

Fresh goat cheese and spinach

Salmon and Asparagus - \$19

Extra Plate \$3, Corking Fee \$15

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No Substitutions

Vins (Wine)

Château Bois Redon (France - Red)

Bordeaux Supérieur

Plum and red berry flavors with light tannins
Glass \$10 / Bottle \$35

Grand Sud (France - White)

Sauvignon Blanc

Dry with white peach and citrus
Glass \$10 / Bottle (1 liter) \$42

Vouvray (France - White)

Chenin Blanc Demi-Sec

Semi-sweet white flowers and pear
Glass \$12 / Bottle \$42

Heavenly Cream (Argentina - White)

Chardonnay

Tropical fruit, pears and melons with notes of vanilla
Glass \$13 / Bottle \$48

Côte des Roses (France - Rose)

Languedoc

Floral notes with red currants and summer fruits
Glass \$10 / Bottle \$38

Chandon Rosé (California - Rose)

Sparkling Wine

Fresh strawberry, watermelon and cherry
Glass \$15 / Bottle \$50

Elysée (France - White)

Champagne

Green apple, pear, and citrus with hints of honey
Glass \$10 / Bottle \$35

Kir Royal

Champagne with raspberry or blackcurrant cream
Glass \$10



For Adults

Mimosa
Sparkling Wine
& Orange Juice
\$9

For Kids

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

Soft Drinks

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

Orangina - \$6

Bottled Water - Evian or Perrier - \$3.50

Homemade Iced Tea - \$3 *(Free refills available with a meal)*

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

Bière et Cidre (Beer & 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 & Hot Drinks

(Extra shot +\$1.25, Flavoring or syrup +\$1, Alternative milk +\$1)

Espresso - \$3.50

Espresso Macchiato - \$4

Cappuccino - \$4

Americano - \$4

Café au Lait - \$4

Cortado - \$4

Flat White - \$4.50

Café Mocha - \$6

White Mocha - \$6

Latte - \$5

House Coffee
(Regular or Decaf) - \$3.50
(Free refills available with a meal)

Hot Chocolate - \$4

Chai Latte - \$5

Dirty Chai - \$6

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