

LUNCH

TASTINGS

CHEESE PLATE

Imported Tete De Moine, served with homemade jam & French bread 14

NAUGHTY FRENCH FRIES

Traditional French fries with Raclette cheese fondue and Prosciutto 13

TRADITIONAL FLATBREAD

Flatbread with leek cream, Swiss cheese & pan seared Scallops 16

MODERN FLATBREAD

Flatbread with Brie, Prosciutto, dried plums, rosemary & honey 13

ESCARGOTS

Cooked with garlic, parsley, & butter
6 piece/9 12 piece/16

FROM THE GARDEN

SALADE DU SOLEIL

Mixed greens, Burrata, tomatoes, melon, Prosciutto, crispy onions, seeds, pesto & balsamic dressing 14

SALADE DE POULET

Spinach, grilled Chicken, roasted eggplant, red onions, seeds & turmeric dressing 14

VEGAN QUINOA BOWL

Quinoa, avocado, carrots, orange, tomatoes, spinach, dressing of your choice: house, turmeric, balsamic 13

HOUSE SALAD

Mixed greens, carrots, tomatoes, seed mixture & house dressing 6
Additional protein options: Grilled Chicken +5
Shrimp Patty +7 Salmon Patty +7 Chicken Patty +6

SOUP OF THE DAY

Made fresh in house daily.
Cup 6 Add french bread service +1.5

STEVE'S COMBO

YOUR CHOICE OF ANY TWO: 9

Cup of soup

Half Panini

House Green Salad

Half Quiche

CREPES & QUICHE

QUICHE LORRAINE

Bacon, Swiss cheese & oregano served with a side salad 13

LYON CREPE

Savory buckwheat crepe filled with ham & cheese 11
Add an egg +2

MARSEILLE CREPE

Savory buckwheat crepe filled with leek cream & topped with pan seared Scallops 16

SALMON CREPE

Savory buckwheat crepe with creamy Scottish salmon, raw spinach, goat cheese & honey 15

VEGGIE CREPE

Savory buckwheat crepe with seasonal mixed veggies, goat cheese and pesto 14

SIDES

Burgers and Panini's come with your choice of a side

\$5

FRENCH FRIES

SIDE SALAD

SWEET POTATO FRIES +\$1

BURGERS

THE BCB*

Black Angus Beef, Bacon, Tillamook Cheddar, caramelized onion, lettuce, tomato & house sauce 15

THE SCOTTISH

Salmon & cilantro patty, topped with arugula, red onion, roasted peppers, mango chutney & tartar sauce 16

THE EVA

Shrimp & scallion patty, topped with red cabbage, sprouts, tomato, guacamole, sweet chili & house sauce 16

THE LOUISE

Chicken & pesto patty, topped with spinach, goat cheese, house & sweet chili sauce 15

PANINI'S

THE ITALIAN

Tomatoes, Burrata cheese, Pesto 12

THE INDIAN

Chicken Curry, Eggplant, Burrata cheese 14

THE FRENCH

Ham, Brie, Tomato, Arugula & honey mustard 13

*Notice: Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

CAFE LONGET

DESSERTS

VANILLA BEAN CREME BRULEE

Madagascar vanilla creamy custard with a crispy caramelized top, served with a scoop of raspberry sorbet 9

CHOCOLATE TARTE

Valrhona dark chocolate with a salted caramel drizzle in a homemade crust served with Dulce de leche ice cream 9

SALTED CARAMEL TIRAMISU

Marscarpone mousse, layered with salted caramel and Belgian style cookie crumbles 9

HOMEMADE ICECREAM & SORBET

Single scoop 3 Two scoop 5 Three scoop 7

Ice Cream: Madagascar vanilla OR Dulce de leche
Sorbet: Valrhona dark cocoa OR Raspberry

NON ALCHOLIC DRINKS

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale 3

ICED TEA

Fresh brewed unsweetened Iced Tea 3

LEMONADE

Lemonade or Arnold Palmer 3

JUICES

Cranberry, Orange or Apple 3

COFFEE

Fresh brewed regular or decaf 3

ESPRESSO

Single shot 3

Double shot 4

CAPPUCCINO OR LATTE

Nespresso espresso and steamed milk 5.5

MARKET MENU

Ice cream or Sorbet 12 ounces 9

Ice cream or Sorbet 24 ounces 16

Triple Berry Jam 4

House French Bread- Loaf 5

Parmesan Cookies (Dozen) 8

Quiche Lorraine (Single Slice- Min. 6) 8

Chocolate Tarte (Single Slice- Min. 8) 6

Herb Compound Butter 16

