Café Jean Pierre

LES HORS D'OEUVRES

Saumon Fumé
finest hardwood Smoked Scottish Salmon served with toasts. capers and a chive cream cheese **$ 11.25**

Pâtè Maison
house Pâté served with cornichons, dijon mustard & garnish **$ 9.95**

Les Escargots
snails prepared the traditional way **$ 9.95**

Huitres Frites and/or Calamari
fried oysters and/or calamari mix served with homemade tartar sauce **$ 10.95**

Les Cuisses de Grenouilles
frog legs fried with parsley, garlic, butter & white wine sauce **$ 10.95**

LES SOUPES & SALADES

	Regular	Small
Soupe a L'oignon Gratinée onion soup	**$ 7.95**	**$ 5.75**
La Soupe du Jour soup of the day	**$ 7.95**	**$ 5.75**
La Salade Maison spring greens, tomatoes, red onions, garnish, house vinaigrette	**$ 6.25**	
La Salade de Betteraves roasted red & gold beets, hearts of palm, goat cheese, balsamic vinaigrette, garnish	**$ 10.95**	**$ 7.95**
La Niçoise albacore tuna, potato, haricot vert, hard boiled egg, nicoise olives and anchovies **substitute grilled Ahi Tuna. . . addl $ 3.50**	**$ 14.25**	
La Salade D'epinards baby spinach, hard boiled egg, pear, candied walnuts, gorgonzola, bacon, vinaigrette	**$ 10.95**	**$ 7.95**
La Salade D' Endive aux Agrumes red & white belgium endives, grapefruit supremes, feta cheese, apple slices, champagne vinaigrette	**$ 11.50**	**$ 7.95**
La Caprese tomatoes, fresh mozzarella, basil, balsamic vinaigrette	**$ 10.25**	**$ 7.95**

LES CRÊPES SALÉES

OUR SAVORY CRÊPES ARE ACCOMPANIED WITH A VEGETABLE ASSORTMENT

$3.00 extra charge for splitting

Poulet poached chicken in a creamy velouté & mushrooms **$14.25**

Ficelles au Jambon et Asperges ham of Paris & asparagus wrapped around crepes with bechamel and swiss **$14.95**

Florentine creamed spinach, garlic and swiss cheese **$14.25**

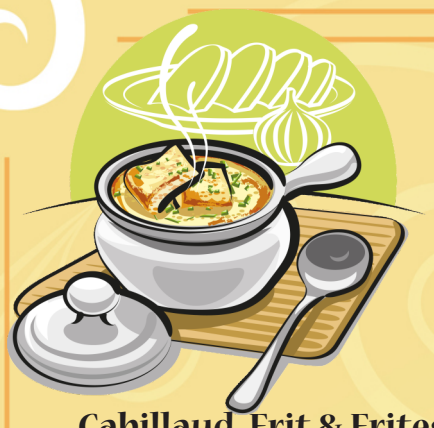
Fruits de Mer scallops, shrimps, mushrooms in a creamy velouté **$19.75**

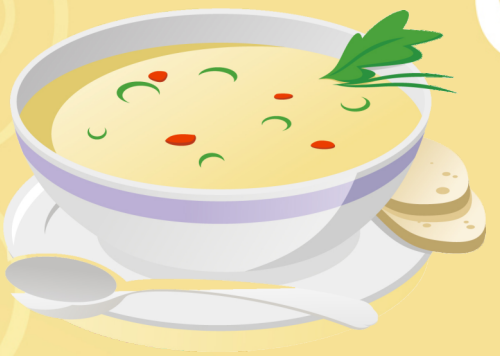
Jambon ham, bechamel, swiss cheese **$14.95**

Boeuf Bourguignon braised beef, pearl onions baked in red wine sauce **$16.95**

Consuming raw or undercooked meats from poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Please note: Parties of 6 or more & separate checks will be added an 18% gratuity.





LUNCH SPECIALS

$3.00 extra charge for splitting

Cabillaud Frit & Frites fresh filet of Atlantic Cod, lightly battered and fried, served with french fries **$ 15.95**

Le Steak de Calamar lightly floured and sauteed calamari steak served with a creamy caper sauce **$ 14.95**

Moules Frites steamed mussels with garlic, shallots, white wine, herbs, cream & french fries **$ 14.75**

Steak Frites grilled steak served with french fries and a garlic compound butter **$ 15.95**

Petit Filet au Poivre Vert grilled 6-8oz tenderloin, brandy, mushrooms, green peppercorn, in a creamy sauce **$ 24.95**

Foie de Veau aux Echalottes veal liver sauteed served with caramelized shallots & balsamic vinegar reduction **$ 16.50**

Blanc de Poulet Marsala lightly breaded chicken breast, sauteed, served with mushrooms & marsala sauce **$ 15.95**

Sole Panée fresh Dover sole filet dredged in flour, parmesan & bread crumbs sauteed and served with a creamy lemon sauce **$ 15.95**

Poisson du Jour fish of the day selection **Market**

SANDWICHES & QUICHES

SERVED AT LUNCH ONLY

OUR LUNCH SPECIALS ARE ACCOMPANIED WITH A VEGETABLE ASSORTMENT

Jambon de Paris Beurre on French Baguette ham, butter & side salad or french fries **$ 9.75**

Jambon de Parme Beurre on French Baguette prosciutto, butter & side salad or french fries **$10.95**

Patê Cornichon on French Baguette pate de campagne & side salad or french fries **$ 9.75**

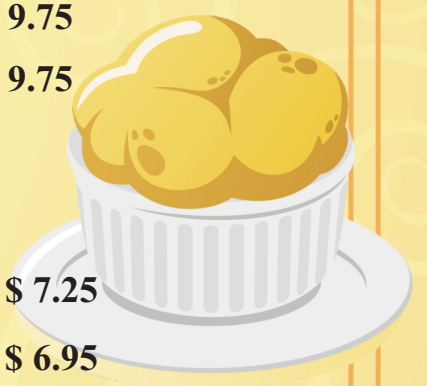
Brie on French Baguette brie cheese & side salad or french fries **$ 9.50**

Croque Monsieur baked ham & cheese with bechamel sauce **$ 8.95**

Croque Madame Croque Monsieur with a pan fried egg **$ 9.75**

Quiche Lorraine ham & bacon **$ 9.75**

Quiche Florentine spinach, mushrooms, emmental, cheese **$ 9.75**



LES DESSERTS

La Crêpe Aux Fraises fresh strawberries, Grand Marnier & chantilly **$ 7.25**

La Crêpe Belle Hélène poached Pear, toasted almonds & chocolate sauce, vanilla ice cream **$ 6.95**

La Crêpe á la Banane banana, chocolate sauce & chantilly **$ 6.95**

La Crêpe Suzette orange zest, butter, sugar and Grand Marnier **$ 8.95**

La Mousse au Chocolat our own homemade recipe **$ 6.95**

La Créme Brûlée traditional homemade Créme Brûlée **$ 6.95**

La Crêpe aux Quatre-Crémes our secret recipe~4 different creams whipped with lemon rind **$ 6.95**

Le Café Liégeois scoop of vanilla ice cream, shot of espresso, chocolate sauce, Chantilly **$ 7.50**

La Banane Flambée banana slices sauteed with butter, brown sugar, flamed with rum, served with vanilla ice cream in a crêpe **$ 8.95**

Make Your Own Crêpe raspberry jam, apricot marmalade, sugar & lemon, sugar & cinnamon, chocolate sauce, nutella **$2.00 plus each topping addl $ 2.00**

LES BOISSONS

Espresso	**$ 3.75**
Latte café au lait	**$ 4.25**
Cappuccino	**$ 4.25**
House coffee	**$ 2.75**
Organic Herbal teas	**$ 2.95**
Chai tea	**$ 2.95**
Iced tea	**$ 2.75**
Lemonade	**$ 2.75**

Sodas Coke, Diet Coke, Sprite, Dr Pepper	**$ 2.25**
Perrier	**$ 2.95**
Orangina	**$ 2.95**
Badoit 750 ml lightly carbonated spring water	**$ 5.00**
Evian 750 ml	**$ 5.00**
San Pelegrino 750 ml	**$ 5.00**

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Café Jean Pierre, Restaurant Français § Albuquerque, NM, USA § cafejeanpierre.com 505-345-3241