



LE CASSE CROÛTE

Pain et Beurre <i>"Half baguette, butter, confiture"</i>	\$2.50	Oeufs plats, jambon, fromage <i>"Two eggs broiled with ham and gruyere†"</i>	\$7.50
Amandes à l'espagnole <i>"Almonds sautéed in olive oil, coarse sea salt"</i>	\$4.00	Pommes-frites <i>"Fried potatoes, with mustard, ketchup or mayonnaise"</i>	\$4.00
Olives au pastis aux radis <i>"Oil cured olives, pastis, and radishes"</i>	\$4.00	Omelette au choix <i>"Two eggs, choice of mushroom, ham, herbs or Comté†"</i>	\$5.00
Pain au Chocolat à l'ancienne <i>"Bittersweet chocolate melted on baguette"</i>	\$4.00	Croque monsieur <i>"Baked ham, gruyere and béchamel sandwich"</i>	\$6.00
Yaourt, noix et miel <i>"Yogurt with honey and walnuts"</i>	\$4.00	Croque madame <i>"Croque Monsieur with a sunny side up egg†"</i>	\$7.25
Oeufs mayonnaise <i>"Two hard-cooked eggs with mayonnaise and cornichons"</i>	\$4.00	Soupe aux tomates, ail rôti, pastis <i>"Tomato-roasted garlic pastis soup, orange scented ricotta"</i>	\$7.00
Fromage de brebis aux cerises <i>"Local cherry compote, Basque sheep's milk cheese"</i>	\$6.50	Assiette de fromage <i>"A selection or by the once, with country bread"</i>	\$12./\$4.00
Sandwich en baguette <i>"With choice of jambon cru, ham, gruyere, liver terrine, pork rillette or grilled sardine"</i>	\$5.00		

LA CHARCUTERIE

Gâteau au foie de volaille <i>"Smooth chicken liver terrine, dried cherry compote"</i>	\$6.00
Rillettes de porc <i>"Confit pork spread"</i>	\$6.00
Assiette de jambon cru <i>"Air cured country ham"</i>	\$9.00
Assiette de charcuterie <i>"Country ham, sausage, terrine, rillette and tongue"</i>	\$11.00

LES SALADES

Salade verte <i>"Bibb lettuce with hazelnut vinaigrette"</i>	\$4.00
Tomates, courgette, feta, câpres <i>"Sliced tomatoes, cucumber, zucchini, red onions, capers, sheep milk feta cheese and herbes de Provence"</i>	\$6.00
Crevettes grillées marocaines <i>"Grilled marinated prawns on a cold cous-cous salad with olives, melon, mint, lemon and parsley"</i>	\$8.00

NOS PLATS

Sandwich Proveçal <i>"Baguette stuffed with roasted eggplant, red onion, summer squash, basil, fresh goat cheese and garlic walnut vinaigrette"</i>	\$10.00
Filet de poisson mariné au chermoula sur lit de fenouil <i>"Spice rubbed fish filet, pan roasted, on a bed of fennel, chard and preserved lemon, tomato broth, grilled bread"</i>	\$16.00
Sauté de palourdes, légumes d'été rôti et vin blanc <i>"Penn Cove clams, sautéed with red peppers, grilled eggplant, red chili flake, white wine and basil"</i>	\$14.00
Caillettes de porc sur ragout de haricots blancs <i>"Ground pork meatballs on white beans simmered with zucchini, corn, sweet onions and tarragon†"</i>	\$16.00
Steak tartare <i>"Raw, hand chopped and seasoned Oregon Natural sirloin hanger steak, fried potatoes, watercress salad†"</i>	\$16.00
Steak-frites, crème au fromage de bleu <i>"Pan roasted Oregon Natural Beef hanger steak, with fried potatoes and chunky bleu cheese cream†"</i>	\$16.00
Demi-poulet froid mayonnaise <i>"Roasted natural half chicken, served cold with mayonnaise, with grilled bread, radish and arugula salad"</i>	\$14.00
Poulet rôti à votre commande, pommes frites <i>"Washington natural chicken roasted to order, fried potatoes, Dijon mustard" Allow 1 hour"</i>	\$26.00 /2 pers.

†Notice: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Many dishes contain ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.

Café Presse 1117 12th Avenue, Seattle, WA 98122 • TEL : 206.709.7674

www.cafepresseseseattle.com