

CAFÉ DU SOLEIL

WHOLESOME, NOURISHING & DELICIOUS

(415) 699-6154

We provide catering services for corporate and private events.

Plant Based Smoothies

Blueberry \$10
Organic blueberries & baby spinach, banana, flax seed, sunflower seed, pumpkin seed, organic almond milk.

Mango \$10
Organic mango & baby spinach, banana, flax seed, sunflower seed, pumpkin seed, organic orange juice.

Niçoise \$20
Organic mesclun salad, smoked Scottish salmon or roasted chicken, haricot verts, capers, olives, roasted red bell peppers, fingerling potatoes, hard boiled egg, avocado, vine-ripened tomatoes, red wine vinaigrette.

Chicken & Orzo \$20
Organic baby spinach and Romaine hearts, roasted chicken, Heirloom cherry tomatoes, Parmigiano Reggiano, basil Pesto, white wine vinaigrette.

Salads

Caesar \$15
Crisp Romaine hearts, garlic croutons, shaved Parmigiano Reggiano, house made Caesar dressing.

Maison \$15
Organic mesclun salad, caved aged blue cheese, avocado, English cucumber, roasted red peppers, vine-ripened tomatoes, hardboiled egg, balsamic vinaigrette.

Give Your Salad a Protein Boost
Roasted Chicken - White \$5, Prosciutto di Parma \$8, Smoked Scottish Salmon \$8, Mozzarella di Bufala \$6, Roasted Portobello Mushroom \$6

Soup

Soup of the Day \$7 / \$12
Served with French baguette. Cup Bowl

La Combo

Paris \$19
Half of any sandwich + side of either Maison or Caesar.

Marseille \$23
Half of any sandwich + side of either Niçoise salad or Chicken & Orzo salad.

Montpellier \$19
Half of any sandwich + cup of soup.

Desserts

Carrot Cake \$6

Key Lime Tart \$7

Dark Chocolate Lava Cake \$7

Shortbread Cookie \$3

Imported French Macaron \$2.5

Brunch

Our menu offers all-day brunch, which comes with a choice of Caesar salad, Maison salad, or smoothies as a side.

Omelette de Paris \$16
Organic eggs, roasted Portobello mushrooms, baby spinach & ham.

Smoked Scottish Salmon Tartine \$16
With cream cheese, capers, red onions & fresh dills.

Croque Monsieur \$14
Ham, gruyere cheese, creme fraiche.

Hummus & Avocado Tartine \$13
Roasted pine nut hummus, Persian cucumber, wine ripe tomatoes.

Croque Madame \$16
Organic egg, ham, gruyere cheese, creme fraiche.

Caprese Tartine \$14
Vine-ripened tomatoes, Mozzarella di Bufala, shaved Parmigiano, Reggiano, basil pesto.

Ham & Swiss Croissant \$13

Sandwiches

Cheddar, Apple & Pastrami HOT \$16
Welsh cheddar, pastrami, honey crisp apples, apple butter.

Prosciutto & Brie HOT \$18
Prosciutto di Parma, French Brie, avocado, roasted red bell pepper.

St. Albay & Portobello Mushroom HOT \$16
Soft and creamy St Albay cheese, roasted Portobello mushrooms and roasted red bell peppers, honey mustard vinaigrette.

Roasted Chicken HOT \$15
Vine-ripened tomatoes, organic mesclun salad, balsamic vinaigrette.

Turkey & Avocado COLD \$15
Organic baby spinach, honey mustard chutney.

Turkey & Swiss COLD \$15
Vine-ripened tomatoes, organic mesclun salad mix, house made basil pesto.

Chicken Tarragon COLD \$15
Roasted chicken, celery, tarragon aioli, organic mesclun salad.

Prosciutto di Parma COLD \$15
W/ shaved Parmigiano Reggiano.

Caprese COLD \$15
Vine-ripened tomatoes, Mozzarella di Bufala, shaved Parmigiano-Reggiano, house basil pesto.

Egg Salad COLD \$13
Cornichons, capers, fresh dill, vine-ripened tomatoes, Dijon aioli.

Ham & Gruyère COLD \$15
Hickory smoked ham, Gruyère cheese.

Café du Soleil
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