

CAFÉ DU SOLEIL

WHOLESOME, NOURISHING & DELICIOUS

(415) 699-6154

Brunch

Omelette de Paris

Organic eggs, roasted Portobello mushrooms, baby spinach & ham.

Smoked Scottish Salmon Tartine

With cream cheese, capers, red onions & fresh dills.

Croque Madame

Organic egg, ham, gruyere cheese, creme fraiche.

Croque Monsieur

Ham, gruyere cheese, creme fraiche.

Hummus & Avocado Tartine

Roasted pine nut hummus, Persian cucumber, wine ripe tomatoes.

Caprese Tartine

Vine-ripened tomatoes, Mozzarella di Bufala, shaved Parmigiano, Reggiano, basil pesto.

Ham & Swiss Croissant

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

Salads

Maison

Organic mesclun salad, caved aged blue cheese, avocado, English cucumber, roasted red bell pepper, vine-ripened tomatoes, hardboiled egg, balsamic vinaigrette.

Caesar

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

Niçoise

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

Organic baby spinach and Romaine hearts, roasted chicken, Heirloom cherry tomatoes, Parmigiano Reggiano, basil Pesto, white wine vinaigrette.

Salad Protein Boosters & Toppings

Avocado

Roasted Chicken - White

Prosciutto di Parma

Smoked Scottish Salmon

Mozzarella di Bufala

Roasted Portobello Mushroom

Soup of the Day

Served with French baguette.



Hours

Monday – Friday: 11:30AM – 2:30PM

Saturday – Sunday: Closed

Sandwiches

\$18

Cheddar, Apple & Pastrami

Welsh cheddar, pastrami, honey crisp apples, apple butter.

\$18

Prosciutto & Brie

Prosciutto di Parma, French Brie, avocado, roasted red bell pepper.

\$18

St. Albray & Portobello Mushroom

Soft and creamy St Albray cheese, roasted Portobello mushrooms and roasted red bell peppers, honey mustard vinaigrette.

\$16

Roasted Chicken

Vine-ripened tomatoes, organic mesclun salad, balsamic vinaigrette.

\$16

Turkey & Avocado

Organic baby spinach, honey mustard chutney.

\$15

Turkey & Swiss

Vine-ripened tomatoes, organic mesclun salad mix, house made basil pesto.

\$17

Chicken Tarragon

Roasted chicken, celery, tarragon aioli, organic mesclun salad.

\$17

Prosciutto di Parma

W/ shaved Parmigiano Reggiano.

\$17

Caprese

Vine-ripened tomatoes, Mozzarella di Bufala, shaved Parmigiano-Reggiano, house basil pesto.

\$17

Egg Salad

Cornichons, capers, fresh dill, vine-ripened tomatoes, Dijon aioli.

\$22

Ham & Gruyère

Hickory smoked ham, Gruyère cheese.

La Combo

\$22

Paris

Half of any sandwich + side of either Maison or Caesar.

\$25

Marseille

Half of any sandwich + side of either Niçoise salad or Chicken & Orzo salad.

\$5

Montpellier

Half of any sandwich + cup of soup.

\$8

Plant Based Smoothies

\$8

Blueberry

Organic blueberries & baby spinach, banana, flax seed, sunflower seed, pumpkin seed, organic almond milk.

\$8

Mango

Organic mango & baby spinach, banana, flax seed, sunflower seed, pumpkin seed, organic orange juice.

\$7

\$8 / \$14

Cup Bowl

\$18

\$20

\$18

\$17

\$17

\$17

\$17

\$16

\$17

\$15

\$17

\$21

\$25

\$21

\$11

\$11

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