

CAFÉ DU SOLEIL

WHOLESOME, NOURISHING & DELICIOUS

(415) 699-6154

Brunch

Omelette de Paris

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

\$18

Smoked Scottish Salmon Tartine

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

\$18

Croque Madame

Organic egg, ham, gruyere cheese, creme fraiche.

\$18

Croque Monsieur

Ham, gruyere cheese, creme fraiche.

\$16

Hummus & Avocado Tartine

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

\$15

Caprese Tartine

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

\$16

Ham & Swiss Croissant

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

\$15

Salads

Maison

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

\$17

Caesar

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

\$17

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.

\$22

Chicken & Orzo

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

\$22

Salad Protein Boosters & Toppings

Avocado

\$2.5

Roasted Chicken - White

\$5

Prosciutto di Parma

\$8

Smoked Scottish Salmon

\$8

Mozzarella di Bufala

\$8

Roasted Portobello Mushroom

\$7

Soup of the Day

Served with French baguette.

\$8 / \$14
Cup Bowl

Sandwiches

Cheddar, Apple & Pastrami

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

\$18

Prosciutto & Brie

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

\$20

St. Albray & Portobello Mushroom

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

\$18

Roasted Chicken

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

\$17

Turkey & Avocado

Organic baby spinach, honey mustard chutney.

\$17

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.

\$16

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.

\$15

Ham & Gruyère

Hickory smoked ham, Gruyère cheese.

\$17

La Combo

Paris

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

\$21

Marseille

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

\$25

Montpellier

Half of any sandwich + cup of soup.

\$21

Plant Based Smoothies

Blueberry

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

\$11

Mango

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

\$11



Hours

Monday – Friday: 11:30AM – 2:30PM
Saturday – Sunday: Closed

Corporate Catering Solutions
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