

Suzette's

CRÊPERIE • BOULANGERIE • PÂTISSERIE • BISTRO • WINE BAR

Lunch Menu—Le Déjeuner

... APPETIZERS ...

Appetizer Du Jour	\$8.50
Three-Cheese Soufflé.....	\$9.00
Spicy Coconut Shrimp.....	\$8.50
Crab Cake with Habañero Lime Sauce	\$9.00
Paté with Toast & Cornichons	\$12.50
Cheese Plate with Fruit & Walnuts.....	\$10.50
Steamed Mussels with Curry & Mint	\$12.00

... SOUPS ...

cup	bowl	quart
\$6.50	\$8.50	\$12.50

Southwestern Vegetable Chowder
Traditional French Onion Soup
Soup Du Jour

... SALADE ...

Niçoise Salade—with Imported Tuna preserved in oil, Boiled Potatoes, Haricot Verts, Hard-boiled Egg & Niçoise Olives \$16.50

Moroccan Chicken Salade with Grapes, Oranges & Toasted Almonds..... \$15.50

Sautéed Chicken Breast with Mandarin Oranges, Toasted Almonds & Baby Field Greens..... \$16.50

Warm Goat Cheese Salade—Goat Cheese Medallions carefully sautéed, candied Walnuts, dried Cranberries & Baby Field Greens with Suzette's Balsamic..... \$14.50

Side Salade—Baby Field Greens and Suzette's Balsamic Vinaigrette.....\$6.50

Side Salade—French Cheese & Walnuts or Mandarin Oranges & Almonds \$8.75

... SANDWICHES ...

Served with Small Salade—Baby Field Greens & Suzette's Vinaigrette

Fresh Mozzarella, Tomato & Basil served on Ciabatta Bread\$10.50

Brie, Sun-dried Tomato and Basil Pesto on Ficelle Bread.....\$13.00

Chicken Salade on Brioche Bread.....\$13.00

Croque Monsieur.....\$12.50

... QUICHE ...

Broccoli & Cheddar • Quiche Lorraine
Spinach Swiss • Quiche Du Jour

Ask your server for today's selection

.....\$13.50

... SAVORY CRÊPES ...

Served with Small Salade—Baby Field Greens & Suzette's Vinaigrette

Ham & Cheese Crêpe—Imported Krakus Ham & Swiss Cheese grilled together—Simple, but Delicious. \$11.50

Spinach Crêpe—A Light Spinach Soufflé wrapped in a Suzette's Crêpe, topped with rich Swiss Cheese—Vegetarian Delight. (*Allow 20 minutes*)\$16.50

Chicken Crêpe—Gently poached Chicken in Sherry Crème Sauce with Mushrooms\$15.50

Wild Mushroom & Caramelized Onion Crêpe—A medley of Mushrooms and tender caramelized Pearl Onions simmered in a delicate Crème Sauce.....\$15.50

Spicy Coconut Shrimp Crêpe—Shrimp sautéed in Butter with Red, Yellow & Poblano Peppers and a touch of Garlic and Crème, topped with Coconut and Lime.....\$17.50

Beef Bourguignon Crêpe—Made the authentic French way with a bottle or two of Red Wine and braised with Mushrooms and Carrots for six hours\$17.50

Salmon Crêpe—Pieces of Fresh Salmon Fillet sautéed and served with Tarragon Crème Sauce\$17.95

... BISTRO ENTRÉES ...

Steaks and Filets are Available Upon Request

Duck Preparation of the Day\$22.50

Steak Frites—Flat Iron Steak with Pommes Frites... \$25.00

Pork Tenderloin Normandy—Sautéed Apples and Brandy Crème Sauce..... \$21.50

Fresh, Seasonal Fish preparation Du Jour..... \$22.00

Crab Cakes with Habañero Lime Sauce served with Baby Field Greens Salade \$23.00

Sautéed Salmon Filet with Honey Dijon Glaze served with Baby Field Greens Salade..... \$24.00

BEVERAGES

Tea & Coffee

Hot Tea \$3.50
Ask to See our List of Available Teas

China Mist Iced Tea \$3.50

Suzette's Intelligentsia Coffee..... \$3.50

Iced Coffee \$3.50

French Press Pot: 2 cup \$6.50
4 cup \$8.50

Espresso \$3.00

Cappuccino..... \$4.00

Latté \$4.75

Cafe Au Lait \$4.00

Hot Chocolate \$4.00
Add French Monin Flavored Syrup for \$1.50

Refreshing

Lorina Sparkling French Lemonade... \$4.50

Perrier Water..... \$3.75

French Soda..... \$4.75

San Pellegrino \$3.75

Soft Drinks

Coke, Diet Coke or Sprite..... \$2.50

Milk \$2.75

Fresh-squeezed Orange Juice small... \$3.50

Wine & Champagne

Chardonnay \$10.50

Champagne..... \$10.50

Pinot Gris \$10.00

Sauvignon Blanc \$10.50

Rosé \$10.50

Burgundy/Pinot Noir \$10.50

Bordeaux/Cabernet/Merlot \$11.50

For Bottles, ask to see our extensive list of French Wines & Spirits

