



THE FRENCH GOURMET
 Catering - Restaurant - Bakery - Wine Boutique
 960 Turquoise Street, San Diego, CA 92109
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 catering@thefrenchgourmet.com

**BREAKFAST
& LUNCH**

Everyday 8:00 am-3:00 pm

EGGS & OMELETTES

We use Locally Grown Farm Fresh Eggs from Eben-Haezer Poultry Ranch in Ramona
Omelettes can be made with egg whites upon request.

Menu items are served with garlic and parsley potatoes or breakfast potatoes and fruit garnish, unless otherwise noted.

Eggs Benedict

Two poached eggs on a toasted English muffin and real Hollandaise sauce with your choice of:

- Traditional* Canadian bacon 11.95
- Florentine* Canadian Bacon with creamed spinach and mushrooms 11.95
- California* Sliced tomato & avocado 11.95
- Smoked Salmon* 14.95
- Duck Confit & Arugula* 15.95

Two Eggs - Any Style 9.95

And your choice of ham, bacon, or chicken-apple sausage

Flat Iron Steak & Two Eggs Any Style 16.95
 With tarragon-Hollandaise sauce

Vegetable Scramble 10.95

Fresh vegetables scrambled with potatoes, eggs, and jalapeño jack cheese.
 Served with warm flour tortillas and fresh salsa

Three Egg Omelettes

Egg white option available

- Florentine* Creamed spinach and mushrooms, and topped with real Hollandaise sauce 10.95
- Smoked Salmon* Capers, sour cream and red onions 14.95
- Ham & Cheese* 11.95
- Vegetarian* Filled with Ratatouille 10.95
- Farmer's* Bacon, potatoes, onions, bell pepper, and Swiss cheese 11.95

Corned Beef Hash & Eggs 11.95

Breakfast Wrap 8.95

Eggs, potatoes, bacon, and jalapeño jack cheese in a flour tortilla with fresh salsa

Breakfast Croissant Sandwich 7.95

Scrambled eggs, cheese, and your choice of ham or bacon

FRENCH TOAST & HAND MADE CRÊPES

French Gourmet Toast 9.95

Made with slices of our own cinnamon-brown sugar brioche and served with syrup and fresh fruit
 Add Nutella and Banana 2.00

Apple Crêpes 10.95

With a warm apple-cinnamon compote and topped with vanilla-scented yogurt and served with fresh fruit

Strawberry Crêpes 11.95

With fresh strawberries in a brown sugar glaze, topped with vanilla-scented yogurt and served with fresh fruit
 Add Nutella and Banana 2.00

Nutella and Fresh Strawberry Crêpes 10.95

With chocolate ganache and sabayon

Eggs, Ham & Swiss Cheese Crêpes 11.95

Seafood Crêpes 13.95

Two handmade crêpes filled with baby shrimp, scallops, fish, surimi, and mushrooms in a velouté sauce

Florentine Crêpes 11.95

Two hand-made crêpes filled with ham and creamed spinach and mushrooms, topped with real Hollandaise sauce (Available without ham)

SIDE ORDERS & ADD ON'S

Real Hollandaise Sauce 2.00

Bacon, Chicken-Apple Sausage or Ham 4.00

Two Eggs 2.00

Half Avocado - Sliced 2.00

Garlic & Parsley Potatoes 3.00

Kennebec Hand-cut French Fries 2.25

Sweet Potato Fries 2.50

BEVERAGES

Environmentally-friendly, in-house purified water
Vivreau Still or Sparkling Water.....1.00/person

1.5 liter Large Evian Mineral Water 3.95
Badoit 4.95

- Coffee / Decaf 2.25**
- Tea / Iced Tea 2.25**
- Café au Lait / Latté 4.00**
- Cappuccino / Café Mocha 4.00**

We proudly serve Café Moto coffees and espressos

Fresh Squeezed Orange Juice
 Small 3.00 Large 4.00

Grapefruit Juice
 Small 3.00 Large 4.00

Mimosa (Orange or Grapefruit Juice) 5.95
Bloody Mary 5.95

Coke, Diet Coke, Sprite – 12 oz can 2.00
Orangina 3.00

Please understand that market conditions change daily. If a menu item fails to meet our standards it will not be offered.

Menu and prices applicable to change without notice. Many of our dishes are available for take-out.

Please present any coupons or gift certificates when asking for bill. Gratuity will be added to parties of six or more. 3.75 split charge.

Applicable sales tax will be added. We reserve the right to refuse service to anyone.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness