

— CAFE —

C'EST LA VIE

— MENU —

SAVORY CREPES

JAMBON \$14

Ham, gruyere cheese and dijon creme

FIGGY PIGGY \$14

Proscuitto, goat cheese, fig jam & arugula

MONTE CRISTO \$15

Ham, turkey, gruyere cheese and raspberry jam

FRENCHIE \$14

Double cream brie, apricot preserves and arugula

CAPRESE \$14

Roasted tomatoes, fresh mozzarella, basil, and balsamic reduction

BRUNCH \$15

Thick cut bacon, Tillamook cheddar, topped with a runny cage free egg **

B.A.G. \$14

Thick cut bacon, apple, gorgonzola, topped with rosemary buttermilk dressing

ADD ONS

SUBSTITUTE KEMBER'S GLUTEN FREE BATTER \$2

crepes are all cooked on same surface

ORGANIC MIXED GREENS \$5

topped with our fresh rosemary buttermilk dressing

TOMATO BASIL BISQUE ADD ON

cup \$5 bowl \$7

PROTEIN ADDITIONS \$3

Any cheese, cage free egg**, turkey, Hill Meats bacon, ham, turkey, proscuitto

PRODUCE ADDITIONS \$1.5

Tomato, apple, spinach, arugula,

SAUCY ADDITIONS \$.75

Devonshire cream, rosemary buttermilk dressing, jams, Dijon cream, balsamic

Health Department reminds you eating undercooked eggs can cause foodborne illness

SWEET CREPES

NUTELLA BANANA \$10

SEASONAL FRUIT (ASK US) \$10

PEANUT BUTTER, BANANA AND CHOCOLATE \$9

GOAT CHEESE, HONEY AND FRENCH LAVANDER \$10

APPLE, CINNAMON AND FLEUR DE SEL CARAMEL \$10

FRENCH BUTTER, LEMON JUICE AND POWDERED SUGAR \$8

FRENCH BUTTER, CINNAMON AND SUGAR \$7.50

FRENCH BUTTER AND FLEUR DE SEL CARAMEL \$8

ADD SCOOP OF GELATO TO CREPE \$3.50 ASK US FOR FLAVORS

DRINKS

COMPASS COFFEE \$5

Local roaster, Delirium blend, bottomless

MILKY DRINKS \$6

cafe au lait- coffee with steamed milk
cafe chocolate- coffee with steamed milk and chocolate
Oregon chai au lait - steamed milk & Oregon chai

STEVEN SMITH HOT TEAS \$5

local blended teas, ask us for selection

HOUSE MADE SODAS \$5

Perrier sparkling water with flavors
lavender, elderflower, pomegranate, peach, black current, huckleberry
make it a sparkling lemonade \$1

SODA/JUICE/ICED TEA \$4

Coke/Diet/sprite
orange or apple juice
Fresh brewed, unsweetened iced tea

TOGO FEE IS \$.20 PER BOX

- CAFE -

C'EST LA VIE

- MENU -

GRILLED CHEESE

ON GRAND CENTRAL BAKERY COMO BREAD, SERVED WITH KETTLE CHIPS

THE BIG CHEESE \$11

Classic, made with Tillamook cheddar

MONTE CRISTO \$15

Ham, turkey, gruyere cheese and raspberry jam

BRUNCH \$16

Hill meats bacon, Tillamook cheddar, topped with a runny cage free egg**

CAPRESE \$14

Roasted tomatoes, fresh mozzarella, basil, and balsamic reduction

TUNA MELT \$14

Albacore tuna salad with Duke's mayo, capers, shallots and Tillamook cheddar

B.A.B.A MELT \$15

Hill meats bacon, thin sliced apple, brie and arugula

ALL THE CHEESE \$16

Gruyere, goat cheese, gorgonzola, double cream brie and Three Little Figs puddletown pub chutney

"FONDUE" \$16

Our Big Cheese cut up into cubes and served with tomato basil bisque for dipping

CHEESE BOARDS

SERVED WITH NUTS, APPLES, PRESERVES AND CRACKERS

BRIE BRULEE \$12

Double cream brie sprinkled with sugar and flamed to a crisp

MES AMIS \$15

one of each types of milk - cow, goat & sheep

WHOLE FARM \$17

2 cheeses & 2 meats

TARTINES

OPEN FACED SANDWICHES ON GRAND CENTRAL BAKERY COMO BREAD.

SERVED WITH ORGANIC MIXED GREENS AND OUR FRESH ROSEMARY BUTTERMILK DRESSING

CROQUE MONSIEUR \$17

Dijon cream, ham and gruyere cheese

*MAKE IT A MADAME - ADD A RUNNY EGG ON TOP \$3**

SPICY PIGGY \$17

Primo blackberry serrano jam, double cream brie, prosciutto

B.O.B.A \$17

Bacon, double cream brie, caramelized onion jam, topped with arugula

MEDITERRANEAN \$17

Roasted tomatoes, olives, spinach, fresh mozzarella and feta

SOUP & SALAD

SERVED ON ORGANIC MIXED GREENS WITH ROSEMARY BUTTERMILK DRESSING & TOAST

HARVEST \$15

Thick cut bacon, apples, gorgonzola and walnuts

THANKSGIVING \$15

Turkey, dried cranberries, goat cheese, and pumpkin seeds

TUNA \$15

Albacore tuna salad, shallots, capers and tomatoes

MEDITERRANEAN \$15

Tomatoes, cucumbers, olives, and feta

COMBO \$17

Cup of soup and smaller size salad

TOMATO BASIL BISQUE WITH TOAST

cup \$6 bowl \$8

Health Department reminds you eating undercooked eggs can cause foodborne illness