



THE FRENCH GOURMET

Catering • Restaurant • Bakery • Wine Boutique
960 Turquoise St., North Pacific Beach 92109 (858) 488-1725 x316
Reservations Recommended! Make them online or give us a call!



Easter Sunday Menu 4/21/19

Breakfast & Lunch

Served 8 am until 3 pm

Breakfast

Eggs Benedict 16.95

Two poached eggs on a toasted English muffin with Canadian bacon and Hollandaise sauce

Eggs Florentine 16.95

Two poached eggs on a toasted English muffin with creamed spinach and Hollandaise sauce

Duck Confit Benedict 18.95

Two poached eggs on a toasted English muffin with duck confit, arugula and real Hollandaise sauce

Smoked Salmon Omelette 18.95

Omelette filled with smoked salmon, and topped with capers, sour cream and red onions

Florentine Omelette 16.95

Omelette filled with ham, creamed spinach and mushrooms, topped with real Hollandaise sauce (Available without ham)

Vegetable Scramble 15.95

Fresh vegetables scrambled with potatoes, eggs, and jalapeño-jack cheese.

Served with warm flour tortillas and fresh salsa

Two Eggs - Any Style 14.95

Served with your choice of ham, bacon or chicken-apple sausage and fried garlic and parsley potatoes

Fresh Fruit Plate 13.95

Assorted fruit of the season with cottage cheese

French Gourmet Toast 14.95

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

Strawberry Crêpes 14.95

Two hand-made crêpes rolled with fresh strawberries in a brown sugar glaze, topped with vanilla-scented yogurt and served with fresh fruit

Seafood Crêpes 18.95

Two crêpes with baby shrimp scallions, scallops, fish and surimi in a velouté sauce

Florentine Crêpes 16.95

Two crêpes filled with ham, creamed spinach, and mushrooms topped with Hollandaise. (Available without ham)

Desserts

Assorted French Gourmet Pastries 7.95

Easter Bunny Éclair 7.95

House Specialties

French Gourmet Quiche 14.95

Your choice of spinach, mushroom or Lorraine served with fruit garnish or house salad

Chicken Pot Pie 14.95

Baked fresh from scratch served with steamed vegetables and a fruit garnish or house salad

Pâté Sampler 14.95

Chicken, duck, and country pâté, served with onion chutney, cornichons, and Greek-style Petrou olives

Salads

Salad Niçoise 16.95

Traditional French salad - mixed greens tossed with potatoes, green beans, "Genova Tonna" tuna, boiled egg, olives, and topped with anchovies (optional)

Asian Chicken Salad 16.95

Grilled and sliced breast of chicken marinated in a tangy sesame dressing, served on Romaine and a julienne of cabbage with a light ginger rice vinegar dressing

Lunch Entrées

With steamed vegetables and sautéed garlic and parsley potatoes unless otherwise stated.

Ratatouille 17.95

Traditional recipe: sautéed eggplant, onions, bell peppers, zucchini, and tomatoes served over rice or couscous

Grilled Salmon 23.95

Grilled filet of fresh salmon, served with a refreshing papaya salsa

Shrimp Scampi 23.95

Large sautéed shrimp served in a garlic, white wine and cream sauce

Steak Pommes Frites 22.95

Grilled 8 oz flat iron steak with a chimichurri swirl. Served with French fries

Coquille St. Jacques 25.95

Sautéed scallops, finished with a garlic-tomato concassé

Filet Mignon 28.95

Cooked to order served with Béarnaise sauce

Rack of Lamb 29.95

Grilled rack of lamb served with Dijon lamb stock

MIMOSA 8.95

Omelettes may be made with no cholesterol egg whites (egg substitute without artificial coloring). Menu items & prices subject to change without notice. Please understand that market conditions change daily. If a menu item fails to meet our standards it will not be offered. Gratuity will be added to parties of six or more. 5.00 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. **Coupons/vouchers are not valid on Easter Sunday.**