

Bloody Mary & Mimosa (OJ or Pomegranate) 5- or Bottomless 12-
Del Rio (sweet & fuzzy early Muscat from Oregon) 6-
Kir Royal (Sparkling wine & crème de cassis) 6-

Les Sweet Crêpes

Sugar & Cinnamon 3.95-

Sugar, cinnamon and Green Apple 4.95 -

Peanut butter and jam 4.95 -

Nutella 5.95-

Nutella & Banana 6.95-

Other Desserts 5.95-

Les Drinks

Orange Juice: Sm 1.75- Lg 2.50-

Milk: Sm 1- Lg 1.50-

French Press Coffee Sm 2.50- Lg 6-

Hot Teas 2.25- (Two Leaves and a Bud)

Alpine Berry, Green, Breakfast, Earl Grey, and Orange Sencha.

Sodas

Riême French Sparkling Limonades 2.50-

*All Natural flavors made with beet sugar.
Ask your server for available flavors.*

Coke, Sprite and Diet Coke 1.50-

Les Wines

Gruet

18- (half bottle) or 7- (glass)

*French Champagne maker making Champagne in
New Mexico. Why pay more???*

French Rosé

Fruity, dry and crisp from Provence

Glass 6- Pitcher (50cl) 18- Bottle (75cl) 26-

House Wine

Red or White

Glass 5- Pitcher (50cl) 13- Bottle (75cl) 19-

Our Work is Our Passion

Every day in France, people stroll down to their neighborhood Boulangerie to buy a fresh baguette or a flaky buttery croissant. At lunch time most French will stop to a local Bistrot to enjoy a freshly prepared Menu du Jour. The patrons are greeted with a warm smile, and the regulars are known by name. This is a custom that is part of our culture that we also call "Art de Vivre". We invite you to experience our tradition and our food made from scratch and cooked to order. Every day we put our passion to work, loving what we do and sharing it with others.

18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE