

# Breakfast and Lunch Served All Day

## Breakfast Menu

### Eggs Provencal

Two farm fresh eggs poached, placed atop fresh basil pesto with flame roasted tomato & sprinkled with mozzarella cheese. Served with home potato cake and butternut squash.

### Savory French Toast

Fresh Brioche hand dipped in a savory fresh herb egg batter, topped with ham, asparagus and gruyere cheese then served with two farm fresh egg cooked to your liking.

### Berry French Toast

French bread stuffed with berry cream cheese filling, dipped in special batter, grilled to a golden brown then topped with Provence three berry sauce.

### Eggs Benedict

Classic poached eggs, on a freshly baked croissant with hollandaise sauce, your choice of ham or spinach.  
Add Salmon for

### Red Frittata

We sauté fresh red sweet chards with bacon & shallots, blend in fresh eggs top it with goat cheese, finish under a broiler then drizzle with crème fraiche.

### Northwest Salmon Hash

Northwest smoked salmon mixed with russet shredded potatoes & leeks then grilled and topped with two eggs any style drizzled with fresh lemon dill sauce.

### Corned Beef Hash

Seasoned Corn Beef Brisket slow kettle cooked until tender then finely shredded, grilled with bell peppers and red onion tossed all together with russet shredded potatoes. Topped off with two eggs any style and horseradish shallot cream sauce.

### Risotto Cakes & Eggs

Slow simmered risotto rice with bacon, asparagus, mushrooms, red onions and fresh basil then finished with cream. Pattied and grilled to perfection then topped with two poached eggs.

### Piperade Skillet

Yukon Gold potatoes, combination of fresh yellow, green, red bell pepper, onions tossed with olive oil then roasted till tender. Finished with Champagne vinegar, shallots, garlic and fresh herbs sprinkled with diced tomatoes and provolone cheese.

### Petite Provence Omelettes

All our omelettes are accompanied with toast or a low fat muffin of your choice, plus one of the following sides: Hash Browns, Home Potato Pancakes, Butternut Squash or Fresh Fruit. Any omelettes can be made with egg whites only upon request.

### Mushroom Omelette

Fresh egg omelette filled with Imported French Brie and a unique wild mushroom pesto made with portabella, porcini and shitake mushrooms finely diced in a pesto base.

### Colette Omelette

Combination of fresh basil and eggs cooked and topped with artichoke hearts, fresh tomatoes and sprinkled with mozzarella cheese finished under our broiler. This is a classic Provence item and everyone's favorite.

### Petite Provence Omelette

Simple but great. Provence house sausage and fresh mushrooms sautéed, then we blend in fresh eggs and top with feta cheese.

### Arugala Omelette

Fresh Arugala sautéed with garlic confit then we add fresh eggs and top with Fontina cheese and avocado slices.

## Lunch Menu

### Grilled Eggplant Sandwich

Grilled French bread filled full of sliced and roasted eggplant, zucchini finished with fresh tomato, tapenade and goat cheese. (vegetarian delight).

### Chipotle Chicken Sandwich

Chicken breast filet smoother with caramelized onions, sliced tomato, lettuce, pepper jack cheese all inside grilled French bread and chipotle aioli.

### Monte Cristo

Our famous double decker sandwich Petite Provence style, smoked turkey breast, ham, Swiss and cheddar cheese, pineapple and fresh tomato. Stacked and dipped in fresh egg batter then grilled to a golden brown.

### Pork Sandwich

Opened faced French specialty, slow roasted pork loin rubbed with Provence seasoning, smothered with caramelized onions and served atop fresh lettuce with sliced tomato and Dijon mayonnaise on a thick slice of our French bread.

### Monte Carlo

Grilled French bread classic, smoked turkey, crisp bacon, pepper jack cheese and fresh tomato then finished with Dijon mayonnaise.

### Vegetarian Croissant

Fresh baked croissant, stuffed with basil pesto, green leaf lettuce, sliced tomato, cucumbers, sautéed mushrooms, roasted red bell peppers, avocado and provolone cheese.

### Riviera Sandwich

Walnut pesto, green leaf lettuce, sliced tomato, roasted red bell peppers and Imported French Brie served on French bread.

### Petite Provence BLT

Fresh baked croissant sliced & stacked with green leaf lettuce, tomato, avocado, bacon, fried egg & fresh basil aioli

## Fresh Tossed Salads

### Salmon Salad

Bed of our Petite Provence salad blend layered with French green lentils and fresh grilled salmon filet with a dollop of fresh basil pesto.

### Cobb Salad

Petite Provence salad blend tossed in a pomegranate vinaigrette, topped with grilled chicken strips, bacon pieces, blue cheese crumbles, diced tomato, cornichons and a up fried egg.

### Chicken Mediterranean Salad

Petite Provence salad blend tossed in a creamy balsamic vinaigrette, with diced tomato, diced cucumbers, artichoke hearts, kalamata olives and feta cheese then topped with marinated herb chicken strips.

### Goat Cheese Salad

Petite Provence salad blend tossed in a light balsamic vinaigrette with pear and red onions wedges, roasted red bell pepper, toasted walnuts and herb goat cheese medallions.

### Farmer's Salad

Petite Provence salad blend tossed in creamy balsamic vinaigrette with fresh apple wedges, diced tomato, blue cheese crumbles then topped with toasted walnuts.

## Soup

### Soup of the Day

Ask your server about our delicious soup of the day! Served with Petite Provence homemade bread.

### French Onion Soup

A signature soup! Served with Petite Provence homemade bread.

## Tarts

### *Douceur*

Fluffy Almond cake

### *Caramel Mixed Nuts Tart*

Sweet dough, almond pastry cream, walnuts and other assorted nuts and caramel

### *Fresh Fruit Tart*

Sweet dough, pastry cream, seasonal fresh fruit

### *Lemon Tart*

Sweet dough, lemon pastry cream

### *Pear or Apricot Frangipane Tart*

Sweet dough, almond pastry cream, fruit

### *Raspberry Chocolate Tart*

Sweet dough, raspberry jam, biscuit joconde and chocolate ganache

### *Tart Tartin*

Puff pastry baked with butter caramel, apples

### *Peach or Apple Rhubarb Tart*

Sweet dough with rhubarb jam and peaches or apples on top

### *Pyramide du Louvre*

Coconut biscuit, chocolate ganache, coffee and white chocolate mousse

### *Coconut Bamba*

Coconut biscuit, with coconut mousse and fresh mangos

## Pastries

### *Black Beauty*

Chocolate biscuit, chocolate ganache, chocolate mousse, vanilla syrup

### *Charlotte*

Cake made with Lady Fingers, strawberry jam and mousse

### *Chocolate Mouse Cup*

Chocolate cup with chocolate mousse

### *Chocolate Royal Mousse*

Chocolate biscuit, chocolate mousse, vanilla syrup

### *Cream Puff*

Pate a choux with pastry cream, whipping cream and chocolate sauce on top

### *Crème Brulee in a tart shell*

Sweet dough and raspberry jam with custard-like filling and vanilla

### *Éclair*

Pate a choux, filled vanilla, or coffee or chocolate pastry cream and iced with fondant

### *Fraisier*

Biscuit, butter cream, pastry cream, seasonal fresh fruit

### *Napoleon*

Vanilla pastry cream between layers of classic puff pastry

### *Opera Cake*

Biscuit joconde, chocolate ganache, coffee butter cream and coffee syrup

### *Strawberry Napoleon*

Puff pastry, custard, heavy cream and fresh strawberry

### *Trio Chocolate mousse*

Chocolate biscuit, dark chocolate mousse, milk chocolate mousse, White chocolate mousse

### *Versaille*

Chocolate biscuit, chocolate ganache, chocolate mousse, vanilla mousse and coffee mousse

### *White Chocolate Mousse Griottine*

Biscuit joconde, white chocolate mousse and sweet dark cherries

## Breakfast pastries

### *Plain Croissant*

### *Chocolate Croissant*

### *Almond Croissant*

### *Raspberry Croissant*

### *Apple Croissant*

### *Apricot Croissant*

### *Plain Brioche*

### *Cream Cheese Brioche*

### *Raspberry Brioche*

### *Almond Brioche*

### *Pin Wheel*

### *Muffins*

### *Pear Provence*

### *Bear Claw*

### *Pain aux Raisins*

### *Lemon or Apple Blossom*

### *Marion berry or chocolate Blossom*

### *Scones*

### *Coffee Cakes*

### *Cranberry, apricot Papillon*

### *Blueberry papillon*

### *Marion berry papillon*

### *Plain Palmier*

### *Raspberry palmier*

### *Lemon or apple turnover*

### *Apricot or coconut mandarin tortella*

### *Cookies*

### *Seasonal cookies*



*Wholesale service*

*Phone: 503.675.1629*

*ask for Valery*

*Catering service*

*Phone : 503.515.6360*

*ask for Efrain*

*Wedding Cakes*

*Phone: 503.267.9545*

*ask for Pascal.*

*All meals are made fresh to order;  
We thank you for your patience.*