

CAFE GITANE

La Maison n'a pas de Succursale

Croissant	2.75
Pain au chocolat	3.00
Almond croissant	3.00
Blueberry and almond friand	2.50
Tartine, foccacia, cranberry-nut or seven grain bread with butter and jam, honey, vegemite, or freshly ground peanut butter	3.25
Baked eggs with smoked salmon, potatoes and cream	7.50
Baked eggs with basil, tomato and cream	6.25
Orange blossom waffle with fruit and maple syrup	6.50
Granola with raisins, cashews, fresh fruit and yogurt	6.75
Fruit salad	6.50

PETIT DEJEUNER COMPLET

Café crème, thé ou chocolat, Orange ou citron pressé, Tartine ou croissant, beurre et confiture.	8.25
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Foccacia tomato bruschetta 5.50

Prosciutto on baguette toast 5.50

Avocado on seven grain toast 5.50

Brie with apple	6.00
Herbed goat cheese with chili flakes and pomegranate syrup	6.00
Baked Feta, thyme and olives	6.25
Gorgonzola, walnuts and honey	6.25
Aioli on foccacia	6.25
Spicy moroccan olives and oranges	6.00
Beets, cinnamon, vinaigrette	5.00
Carrot salad, cilantro and orange blossom	5.00

LES DESSERTS

Caramelized banana cream tarte	6.50
Tiramisu	6.50
Cheesecake	6.50
Chocolate bread pudding with whipped cream	6.50
Warm chocolate cake with orange sugar	6.50
Vintage Porto 2000 (Gould Campbell) Le verre -	9.00
Aromas of Blackberries, flowers and red licorice	
Sauternes 2007 (Chateau Lafon) Gironde	30.00
Deep Honey & Pear Flavors	1/2 Bouteille



(Due to our limited workspace dishes can only be served as described)

LES SALADES

Organic mixed green salad with tomato, endive and toasted croutons	8.00
with organic chicken	11.00
Arugula, marinated beets, apple and a green olive-walnut salad with toasted goat cheese croutons	11.00
Tuna spread, toasted baguette, cherry tomato and endive salad	10.00
Aioli and parmesan grilled bread, prosciutto with organic mixed greens	11.00
Cucumber, yogurt and mint salad with humus and pita bread	10.00
Heart of palm, avocado, orange, endive, lemon, chili flakes and olive oil with organic chicken	11.00 14.00
Smoked trout salad, black lentils, walnuts, arugula, dried cranberries, avocado, goat cheese, cherry tomatoes, shallots, vinaigrette	14.00

LES SPECIALITES

Moroccan couscous with red peppers, raisins, toasted pinenuts hummus and eggplant	11.50
with organic chicken	add 3.00
with Merguez sausage	add 3.00
Baked pasta, roasted tomatoes, gorgonzola and breadcrumbs with Prosciutto	11.50 add 1.50
Grilled eggplant with tapenade, goat cheese and pesto on watercress	12.50
Salmon pot pie, baby spinach, pine nuts and nutmeg with tomato, rosemary and black olive sauce	14.00
Organic chicken Satay with peanut sauce, jasmine rice and carrot salad	14.00
Hachi Parmentier, organic ground beef, mashed potatoes, garlic and cream and organic mixed greens	13.00
Spicy organic meatballs in tumeric tomato sauce with boiled egg, cucumber-yogurt and cilantro	13.00

LES PAINS GARNIS

Mozzarella, tapenade, tomato and basil on foccacia	10.25
Prosciutto and brie with honey mustard on seven grain bread	10.00
Greek salad with feta cheese, olive, eggplant, tomato, onion and red pepper on toasted foccacia	10.25
Roasted organic chicken, chipotle mayonaise, fresh parmesan, roasted tomatoes on toasted baguette (Anchovie optional)	11.50
Smoked chicken on cranberry-nut bread with mango, arugula mayonaise	11.50
Smoked salmon tartare with capers wasabi mayonaise on sourdough baguette	9.75

WE DO NOT ACCEPT CREDIT CARDS TRAVELERS CHECKS ARE ACCEPTED

BOISSONS CHAUDES

Cappuccino	3.50
Espresso	2.50
Café américain	2.50
Café crème	3.50
Mocha	3.50
Chocolat chaud	3.50

THES

Hibiscus	3.50
Fresh mint	

Le Palais Des Thes

The des Lords (Earl Gray)	3.50
The du Hammam (Turkish green)	
Fleur de Geisha (Japanese green)	
Big Ben (Breakfast tea)	
Rooibos à la camomille (Chamomile)	

BOISSONS FRAICHES

Lurisia (flat or bubbles)	3.25
Orange pressé	3.25
Citron pressé	3.25
Fresh Watermelon Juice	3.25
Fresh Cucumber Juice	3.25
Iced Hibiscus Tea	3.00
Iced Mint Tea	3.00
Lorina French Limonade	3.25

BIERES

STELLA ARTOIS (Belgium) Classic European Lager	5.50
SAMUEL SMITH (England) Pale ale, copper colored	6.50
COOPERS (Australia) Pale ale, fruity, robust flavor	8.00
LEFFE BLONDE (Belgium) Full flavoured, light, golden beer	6.50
AYINGER (Germany) Unfiltered wheat beer	7.00

VINS ROUGES

BORDEAUX 2007 (CHATEAU LE PRIEURE ST- LAURENT) Gironde Cabernet Sauvignon, clean fruit flavors	23.00 1/2 bouteille 15.00	Le verre - 7.00
COTES DU RHONE ORGANIC 2007 (DOMAINE LA GRANDE RIBE) Mix of Syrah and Grenache, full bodied	27.00	Le verre - 7.50
PINOT NOIR 2007 (LOUIS LATOUR) Bourgogne Floral flavors, supple tannins	31.00	Le verre - 8.50
COTES DU RHONE 2004 (DOMAINE E.GUIGAL) Rhone Mix of Syrah and Grenache, medium bodied	31.00	Le verre - 8.50
ST EMILION 2004 (CHATEAU HAUT PIQUAT) Bordeaux Merlot and Cabernet Sauvignon, full bodied	36.00	Le verre - 9.50

VINS BLANCS

MACON UCHIZY 2007 (DOMAINE SALLET) Bourgogne Well balanced fruity Chardonnay, silky texture and a dry finish	23.00	Le verre - 7.50
RIESLING 2007 (WILLM) Alsace Light, dry with a floral fragrance	25.00	Le verre - 7.50
TERRA SANA ORGANIC 2008 Sauvignon Blanc White fruit and honey aromas	31.00	Le verre - 8.50
POUILLY FUISSE 2007 (DOMAINE R. DUBOIS) Bourgogne Medium bodied Chardonnay, fresh aromas of citrus and pear	31.00	Le verre - 8.50
SANCERRE 2007 (LA PORTE DU CAILLOU) Loire Sauvignon Blanc, fruit aromas of citrus	36.00	Le verre - 9.50
CHARDONNAY ARDÈCHE 2005 (LOUIS LATOUR) Rhone Apple-fresh with crisp acidity and a smooth finish	1/2 bouteille 15.00	

VIN ROSES

COTES DE PROVENCE 2008 (DOMAINE DE ST BAILLON) Light dry with a delicate fruit flavor	35.00	Le verre - 9.00
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CHAMPAGNE

Champagne NAPOLEON Brut Rose	La bouteille - 55.00
Champagne A. CHARBEAUT & FILS Brut Eperney	La bouteille - 43.00
	La coupe - 10.50

LES APERITIFS

CARDINAL	8.00	MARTINI BIANCO	5.50
KIR	8.00	NOILLY PRAT	5.50
KIR ROYAL	11.00	CYNAR	6.50
MIMOSA	9.50	LILLET	8.00

CAFE GITANE

242 Mott Street
Sun - Thur 9am - midnight
Fri & Sat 9am - 12:30am