

MENU

BREAKFAST & BRUNCH

BAKED BRIOCHE FRENCH TOAST V			
Topped with spiced roasted apple slices and almonds			\$ 6.50
GREEK YOGURT PARFAIT GF V			
Served with nuts, cinnamon granola, and fruits			\$ 6.50
HAM & CHEESE CROISSANT			\$ 8.75
Butter croissant, uncured ham and Swiss gruyere			
⚡ Add a soft boiled egg +\$ 2.50			
CONTINENTAL V			\$11.00
Two Soft boiled eggs on sourdough bread. Served with a side of oven-roasted potatoes, roasted cherry tomatoes, blanched spinach and Hollandaise sauce (Can substitute bread for brioche or multigrain toasts)			
⚡ Add smoked salmon, uncured ham, turkey, aged cheddar, Gruyere, avocado: +\$ 2.50 (each)			
BELGIAN WAFFLE V			\$ 8.00
Served plain or with cinnamon sugar, honey or maple syrup			
⚡ Add your favorite sweet toppings: +\$ 2.00 (each)			
Preserves: Assorted locally made fruit jams from <i>La Maison de Monaco</i>			
Spreads: Chocolated Hazelnut, Salted Caramel			
Toppings: Fruit Salad, Blueberries, Honey, Walnuts, Almonds, Avocados			
Whipped Cream, Ice Cream, Homemade Chocolate sauce			
⚡ Add your favorite savory toppings: +\$ 2.50 (each)			
Swiss, Cream Cheese, Uncured Ham, Soft Boiled Egg			

SOUPS & SALADS

FROBB SALAD - a French take on America's favorite salad V			
Crispy romaine, Roma tomatoes, gruyere cheese, croutons, hard-boiled eggs, olive tapenade Provençal herb and olive oil vinaigrette			\$ 12.00
⚡ Add roasted chicken +\$ 4.00			
WARM GOAT CHEESE SALAD V			\$ 13.50
Served on multigrain toasts with mixed green, spinach and cherry tomato salad Tossed in honey balsamic dressing and topped with candied walnuts			
BEET SUPERFOOD SALAD V			\$ 13.50
Kale, spinach, cherry tomatoes, walnut and mix seeds (pumpkin, sunflower and chia seeds) served with multigrain toasts and yogurt & goat cheese dressing (Can substitute dressing for Provençal herb and olive oil vinaigrette)			
MIXED GREEN SALAD SIDE Vg		Small \$ 4.00	Large \$ 7.50
SOUP OF THE DAY		ASK OUR STAFF FOR DETAILS	

QUICHES

BROCCOLI AND AGED CHEDDAR QUICHE V			\$ 11.50
LEEK, GOAT CHEESE & DILL QUICHE V			\$ 11.50
CRUSTLESS SMOKED SALMON AND SAUTEED SPINACH QUICHE GF			\$ 9.50
⚡ QUICHE LUNCH SET with side of mixed green or small soup or oven roasted potatoes			+\$ 4.00

SANDWICHES

PARISIAN BAGUETTE			\$ 10.50
Sourdough Baguette, French-style cooked ham, gruyere cheese, lettuce, butter and cornichon			
TURKEY SANDWICH			\$ 10.50
Ciabatta Bread, roasted turkey, homemade pesto, melted Provolone and oven-roasted tomatoes			
MEDITERRANEAN MELT			\$ 9.50
Ciabatta bread, mixed grilled veggies, homemade pesto, melted Provolone V			
TRUFFLE AVOCADO TOAST Vg			\$ 8.50
Topped with micro greens & mixed seeds			
⚡ Add a soft boiled egg +\$ 2.50			
SANDWICH OF THE DAY		ASK OUR STAFF FOR DETAILS	
⚡ SANDWICH LUNCH SET with side of mixed green or small soup or oven roasted potatoes			+\$ 4.00

BEER & WINE

Discover our selection of European beer, French wine and beautiful Champagne to add sparkle to your day!

V Vegetarian **Vg** Vegan **GF** Gluten Free

BEERS & WINES

CHAMPAGNE

LePreux-Penet Grand cru, Chardonnay	
Glass	\$15.00
Bottle	\$49.00

WINE

WHITE WINE

Sancerre blanc, Sauvignon blanc	
Glass	\$ 9.00
Bottle	\$ 38.00
Serge Laporte 2014, France	
Glass	\$12.00
Bottle	\$45.00

RED WINE, COTES DU RHONE,
Chateau de Manissy, Organic France
Sancerre rouge, Pinot Noir

Glass	\$ 9.00
Bottle	\$38.00

ROSE WINE, Domaine les Luquettes,
France

Glass	\$8.00
Bottle	\$29.00

COCKTAILS

KIR ROYAL	\$15.00
KIR	\$12.00
European beers	\$ 7.00

PASTRIES

MORNING PASTRIES

Croissant	\$3.00
Almond Croissant	\$3.90
Chocolate Croissant	\$3.90
Raisin Roll	\$3.50
Palmier	\$3.00
See counter for more	

GELATO

GELATO

CUP	
Small, Medium, large	\$3, \$4.5, \$6
AFFOGATO	
Small, Medium, large	\$3, \$4.5, \$6
GELATO MACARONS	\$2.50

MACARONS

MACARONS GF

Individual	\$2.75
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GIFT BOXES

Favor gift 2pcs	\$6.40
6 pcs	\$16.50
12 pcs	\$32.00
24 pcs	\$64.00
Towers	Inquire for more details

GOURMET TEAS

HUMAN
H&T
TEA

Cup	\$ 3.75
Iced Tea	\$ 3.75

WATSON Darjeeling and Ceylan black teas for a beautiful English breakfast.

VICTORIA Beautiful flowery Earl Grey.

HARRY Assam black tea with blackcurrant leaves and a nice hint of caramel.

SELMA Gunpowder green tea blended with natural refreshing mint.

JAPAN SENCHA Green tea from the Fukuoka island. Fresh and citrusy.

YOKURO Jasmine Mao Feng green tea from Guangzi, slightly scented with fresh jasmine flowers.

MILKY OOLONG Gourmand Oolong tea with hints of milk vanilla.

PHILAE White Earl Grey: a blend of delicate white tea, bergamot and a hint of vanilla.

FANNY Green Rooibos blended with raspberries, lavender and rose petals.

PETIT HUMAN "Fruit Tea"

Blend of dried apple pieces, raspberries, blueberries, hibiscus and rosehips peel. Naturally caffeine-free.

Hot Matcha Latte	\$4.75
Iced Matcha Latte	\$4.75

V DF GF

"Graffeo" roasted in San Francisco since 1935

House Coffee	\$3.50
Espresso	\$3.00
Macchiato	\$3.50
Capuccino	\$4.00
Latte	\$4.00
Hot chocolate	\$4.00
Hot Mocha	\$4.00
Iced Coffee	\$3.50
Iced Mocha	\$4.00
Iced Latte	\$4.00

COFFEES

BOTTLED DRINKS & JUICES

Izze sparkling juice	\$3.50
Water Mountain Valley	\$3.00
Sparkling water Perrier	\$2.75
Lorina Lemonade	\$3.00

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**CELEBRATE
WITH
CHANTAL!**

CG CORPORATE PROGRAM

For Questions regarding catering, Corporate events and all other special occasions, Contact us at 415 512 1020 or event@chantalguillon.com

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