

LES Enfants de Bohème

Lunch

SOUPS + SALADS

- Soupe du Jour** \$8
- Kale Salad l'Obligatoire** \$10
Organic kale with yogurt Caesar dressing, orange, anchovies, Parmesan + seasoned bread crumbs. *ADD grilled chicken \$4*
- Salade du Jardin** \$10
Organic mixed greens (kale, frisee, arugula, spinach) with cucumber, mustard vinaigrette + toasted almonds. *ADD grilled chicken \$4*
- Goat Cheese Salad** \$11
Mixed baby greens with tomatoes, chives, shallots, creamy mustard dressing + chèvre on toast. *ADD roasted chicken \$4*

SAVORY CREPES

\$10

Served with mixed green salad

- Jambon + Fromage**
French ham + Gruyère. *Complèt ADD one egg \$1*
- Mushroom + Gruyère**
- Tomato + Goat Cheese**
- Asparagus, Chorizo + Gruyère**

Our savory crêpes are the traditional galette de sarrasin, made with buckwheat flour. Buckwheat is gluten-free and rich in protein, heart-healthy minerals, and fiber. Sweet crepes are made with wheat flour.

BAGUETTE SANDWICHES

Served with mixed green salad

- Tartine du Jour** \$13
Tartiner means "to spread" in French. A *tartine* is the French open-face sandwich, a slice of toasted country bread with delicious fresh toppings.
- Croque Monsieur/Madame** \$12/\$13
French ham and Gruyère with béchamel sauce; Croque Madame topped with egg sunnyside up.
- Jambon Fromage Beurre** \$10
French ham, Gruyère, lettuce, tomato (ask for mayonnaise)
- Tunisian (aka Pan Bagnat)** \$12
Tuna rilette, mustard, hard-boiled egg, lettuce, capers, tomato, harissa mayonnaise
- Mousse de Foie Gras** \$15
Homemade mousse de foie gras, lettuce, tomatoes, cornichons
- Poulet Crudité** \$10
Chicken salad, celery, red onion, lettuce, tomato, homemade mayonnaise
- Goat Cheese + Fig** \$11
Goat cheese, fig spread, caramelized onions + frisée. *ADD prosciutto \$2*
- Saucisson Sec + Cornichons** \$10
Dry French sausage, cornichons + butter
- Caprese** \$10
Mozzarella, tomato, basil, pesto

LES BURGERS

Served with mixed green salad

Salmon Burger \$14

Chopped salmon filet, harissa mayonnaise, served on English muffin, with roasted potatoes

Bohemian Cheeseburger \$13

Choice of brie, blue or Swiss cheese; tomato, red onions, lettuce, house tartar sauce, served on English muffin, with roasted potatoes

SIDES (\$6)

Rosemary roasted new potatoes

Sautéed asparagus

Sautéed broccolini

Chickpea salad

Mixed-green salad

DESSERTS

Belgian chocolate mousse + fresh berries \$7

Crème brûlée + fresh berries \$7

Dessert Crepes

• Crêpe Suzette (lemon juice + sugar) \$6

• Crêpe Nutella + Banana \$8

• Crêpe de Fruits (fresh fruit + whipped cream) \$8

• Crêpe Châtaigne (chestnut spread) + Chantilly \$8

• Crêpe Caramel au Beurre Salé + Chantilly \$8

A la mode (one scoop of ice cream), add \$2

Two Scoops Ice Cream in a Waffle Bowl \$7

Banana Split in a Waffle Bowl \$8

* Ice cream from local Adirondack Creamery (chocolate, vanilla, strawberry, banana choco chip, pistachio cardamom, coconut, black cherry + more)

JUICE + SODA

Fresh-squeezed orange juice \$5

Fresh lemonade or watermelon juice \$4

Arnold Palmer (ice tea + lemonade) \$4

Bottled or Box Juice (cranberry, apple, etc) \$3

French soda (sparkling water with Monin syrup-

grenadine, strawberry, mint, peach, pear, orgeat)

Badoit Sparkling Water (bottle, 750 ml) \$7

COFFEE, TEA + MILK

Espresso small/large
\$2.50/\$4

Noisette (cortado) \$3

Cappuccino (one size only, 8 oz) \$4

Latte \$4

Mocha \$4

Flat White \$4

Americano \$3

American Drip \$2/3

Iced Coffee \$4

Hot Tea (ask for selection) \$4

Iced Tea \$4

Organic Milk (cold, chocolate, hot chocolate) \$2/\$4

MILK SUBSTITUTIONS: Soy +50¢, almond +75¢

HAPPY HOUR (2 for 1)

(BAR ONLY, Mon-Thurs, 5:00-7:00 pm)

Beer + cocktail of the day +
select wine by the glass

Available for private events + catering.
Please follow us on Facebook + Instagram
for updates on menus + events (DJ Fridays,
live music, European football + more).

* CAFE * RESTAURANT * BAR *

CASH ONLY