

## French Bakery & Cafe

Cafe: Monday - Friday 10:30 am - 2:00 pm

Bakery: Monday - Saturday 7:30 am - 5:30 pm

**420 Mary Esther Cutoff, Fort Walton Beach, FL 32548 · ph 244-2848 fax**

### DELI CASE SPECIAL

We'll build a sandwich to your specifications  
\$5.95

### MEATS (Choose up to 3)

Imported Ham • Turkey •  
Smoked Turkey • Roast Beef •  
Pastrami • Hard Salami • Genoa  
Salami • Lebanon Bologna • Tuna  
Salad • Chicken Salad

### CHEESES

(Choose 1)

Swiss • Provolone • Gouda •  
Havarti

### BREADS

(Choose 1)

French Roll • Croissant •  
Focaccia • Rye • Wheat • Pita •  
Ciabatta

### TOPPINGS

Mayonnaise • Dijon • Mustard •  
Lettuce • Tomatoes • Onions •  
Italian Dressing

**Build your own combo,  
served with chips,  
pickles & a soda  
\$7.25**

1/2 Sandwich with soup  
\$5.95

### Veggie Sandwiches

Dr. Taylor Special: A pita  
layered with Hummus, lettuce  
and Tabouleh \$5.95

Olga's Delight: A French roll  
with Ajvar, Feta Cheese,  
Tabouleh, lettuce, tomatoes &  
cucumbers.  
\$5.95

### ON THE LIGHT SIDE

- **TABOULEH**  
\$5.25

A salad made of parsley,  
tomato and bulgur served  
on a bed of lettuce

w/tomatoes,  
pickles, olives & pita

- **HUMMUS**  
\$5.50

Sesame Tahini blended with  
chick peas, served as a dip  
with tomatoes, pickles,  
carrots, celery, olives &  
pita

- **MEZZE**  
\$6.95

Assorted meats, cheeses &  
bread with  
accompaniments

- **TUNA or CHICKEN PLATTER**  
\$6.25

Tuna & Pasta or Chicken  
Salad with crunchy  
veggies & fresh fruit

- **CHEF SALAD** \$6.50  
Lettuce, Tomatoes &  
Cucumbers with strips of  
Ham, Turkey, Salami &  
Assorted Cheeses.  
Dressed with Olive Oil &  
Balsamic Vinegar

- **MIDDLE EASTERN PLATTER**  
\$6.95

Stuffed grape leaves,  
hummus & tabouleh  
served with pita bread

- **SMALL DINNER SALAD**  
\$2.95

*Italian, Ranch, Blue Cheese, Caesar,  
Thousand Island, Raspberry, Greek,  
Honey Mustard or Olive Oil & Vinegar  
available*

### CROISSANTS

Ham & Cheese (baked  
together) \$2.75  
Spinach & Feta Cheese  
\$2.50  
Monterey Jack Cheese  
\$1.95

### SOUP OF THE DAY

*Small \$2.50/Large \$3.50*

Monday..... Tomato  
Florentine  
Tuesday..... Chicken  
Noodle

Wednesday.....Cream of  
 Broccoli  
 Thursday..... Lentil  
 Friday.....Potato & Leek

### SIDES

- Potato Salad  
\$1.75
- Tabouleh  
\$2.75
- Tuna Pasta Salad  
\$3.25
- Hummus  
\$2.95
- Stuffed Grape Leaves  
\$3.25

- Assorted Chips  
\$0.55
- Cabbage Salad  
\$1.95
- Side Fruit  
\$1.95

### DRINKS

Draft Sodas \$1.35  
*Coke, Diet Coke, Dr. Pepper, Sprite, Pink  
 Lemonade*  
 I.B.C. Root Beer \$1.75  
 Dr. Browns' Soda \$1.50  
 Iced Tea \$1.35  
 Coffee/Hot Tea \$1.25  
 Iced Coffee \$1.65  
 Hot Chocolate \$1.25  
 Earl Grey/Herb Tea \$1.25

Milk \$1.50  
 Cappuccino/Latte \$2.00 Flavors  
 \$0.50  
 Espresso \$1.75  
 Mocha Cappuccino \$2.50  
 Bottled Water \$1.00  
 Perrier \$1.95  
 Orangina \$1.95  
 Asst. Juices \$1.50

***DON'T FORGET TO  
 CHECK OUT OUR  
 SHOWCASES FILLED  
 WITH DELECTABLE  
 FRENCH PASTRIES and  
 FOOD ITEMS TO GO!***

## Pastries

\*Napoleon \$2.95

Flaky pastry layered with custard and dusted with powdered sugar

Black Forest \$3.25

Chocolate Sponge cake with whipped cream and fruit center, iced with whipped cream and shaved chocolate.

\*Mocha Square \$2.25

Chocolate Sponge cake layered with mocha butter cream, iced w/mocha butter cream, crushed hazelnuts  
 then topped w/mocha butter cream and drizzled with chocolate.

\*Chocolate Square Décor \$2.25

Chocolate Sponge cake layered with chocolate butter cream, then iced with chocolate butter cream and  
 chocolate décor chips then topped with chocolate butter cream.

\*Hazelnut Success \$2.25

Almond meringues iced with vanilla butter cream and covered with crushed hazelnuts.

\*Chocolate Success \$2.25

Almond meringues iced with chocolate butter cream and covered with Swiss chocolate sprinkles.

Éclair, Large \$2.25

Pate a choux filled with crème patisserie then dipped in chocolate.

\*Éclair, Mini ..... \$0.95

Pate a choux filled with crème patisserie then dipped in chocolate.

\*Cream Puff, Mini \$0.95

Pate a choux filled with crème patisserie then dusted with powdered sugar.

\*Almond Rum Cake \$2.25

Yellow Sponge cake sprinkles with rum layered with chocolate butter cream, iced with chocolate butter cream,  
crushed almonds topped with chocolate butter cream and shaved chocolate.

\*Chocolate Square Sprinkle \$2.25

Chocolate Sponge cake layered with chocolate butter cream, then iced with chocolate butter cream and Swiss  
chocolate sprinkles then topped with chocolate butter cream and melted chocolate.

\*Hazelnut Square \$2.25

Yellow Sponge cake with vanilla butter cream, iced with vanilla butter cream, crushed hazelnuts  
then topped w/vanilla butter cream and apricot preserves.

\*Chocolate Swissroll \$2.00

Chocolate Sponge cake rolled with chocolate butter cream then rolled in Swiss chocolate  
sprinkles.

\*Hazelnut Swissroll \$2.00

Yellow Sponge cake rolled with vanilla butter cream then rolled in crushed hazelnuts.

\*Apricot Sable \$1.45

A buttery cookie layered with apricot preserves then topped with another cookie and dusted  
with powdered sugar.

\*Strawberry Sable \$1.45

A buttery cookie layered with strawberry preserves then topped with another cookie and dusted  
with powdered sugar.

\*Chocolate Sable \$1.45

A chocolate butter cookie layered with chocolate butter cream then topped with another  
chocolate cookie and dipped in chocolate.

Baba Au Rhum \$3.25

A cake filled with rum soaked raisins, and then brushed with sugar syrup and more rum then  
glazed with an apricot glaze.

Flan.....

..... \$3.50

A baked custard with a caramelized sugar topping.

Assorted Fruit Tarts \$2.50

Assorted berries and fruit resting on custard in a buttery tart with an apricot glaze.

Chocolate Raspberry Tart \$3.25

Raspberries atop a chocolate ganache resting in a buttery tart with a dusting of powdered sugar.

Kiwi Tart \$2.50

Peach, cherry, pineapple and kiwi resting on custard in a buttery tart with an apricot glaze.

Strawberry Tart \$2.50

A tart filled with custard then topped with fresh strawberries and a strawberry glaze.

Almond Barquette \$2.50

A tart filled with almond paste, almond butter cream then dipped in chocolate.

Flourless Chocolate Cake \$3.75

A *rich* chocolate cake made with chocolate, sugar, butter and eggs.

\*Tarte Aux Pommes/Apricots \$2.75

A flaky pastry baked with crème patisserie, fresh sliced apples then brushed with an apricot glaze.

Tiramisu \$3.75

An espresso and spirit soaked sponge cake layered with a creamy filling and dusted with cocoa.

Rum Balls \$1.35

A dense pastry made from cake, butter cream and rum then dipped in chocolate.

\*Almond Raspberry Cake \$2.75

Yellow sponge cake layered with almond butter cream and raspberry preserves, iced with almond butter cream, covered with crushed almonds and topped with almond butter cream and raspberry preserves.

\* Dozen Mini Pastries.....

..... \$15.00