

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 244-7328

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

(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

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