

La Note

2377 Shattuck Ave Y 94704-1552 · +15108431525 · Updated: Jan 14, 2026

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LES VIENNOISERIES / PASTRIES 10

Corbeille De Pain \$8.50

Basket of assorted breads (brioche, croissant and baguette, with butter and jam)

Le Panier Du Boulanger \$9.50

Assorted pastry basket; plain croissant, almond croissant, pain au chocolat, morning bun

Croissant \$2.50

Croissant Aux Amandes \$2.50

Almond croissant

Pain Au Chocolat \$2.50

Chocolate croissant

Boule Sucree \$2.50

Morning bun

Tartine \$4.50

One half french baguette with butter and jam

Tartine Mistral \$8.95

One half toasted baguette, with goat cheese, basil, and roasted peppers

Toasted Cinnamon Brioche \$4.95

With lavender honey

Sour Cream Coffee Cake Maison \$4.50

Made with walnuts, brown sugar and cocoa swirls

LES GRAINS ET LES FRUITS / COLD/HOT CEREAL AND FRUIT 5

Bowl of Semolina AVAILABLE OPTIONS

Finely ground durum wheat hot cereal, sprinkled with brown sugar

\$5.50

With Beaten Egg: \$6.50

Bowl of Blueberry or Raspberry Creamy Oatmeal \$6.50

Served with sprinkled brown sugar

Cereales Du Matin \$4.95

Whole grain cereal, oats, dried cranberries and walnuts, served cold with low fat milk

Salade De Fruit

\$6.50

A bowl of fresh seasonal fruit (available until 11 am only-fruit changes seasonally)

Pamplemousse

\$2.50

Two halves of grapefruit, sprinkled with powdered sugar

LES PANCAKES ET LE PAIN PERDU / PANCAKES AND FRENCH TOAST 7

Creme Fraiche Pancakes

AVAILABLE OPTIONS

Un/Single (1): \$4.95

Deux/Short Stack (2):

\$9.95

Trois/Full Stack (3): \$12.50

Lemon Gingerbread Pancakes and Poached Pears

AVAILABLE OPTIONS

Un/Single (1): \$4.95

Deux/Short Stack (2):

\$9.95

Trois/Full Stack (3): \$12.50

Oatmeal Raspberry Pancakes

AVAILABLE OPTIONS

Un/Single (1): \$4.95

Deux/Short Stack (2):

\$9.95

Trois/Full Stack (3): \$12.50

La Note Pain Perdu

\$10.95

Three generous slices of semolina french bread or cinnamon brioche soaked in orange-water batter, sprinkled with lavender honey

Brioche Pain Perdu

\$12.95

Three generous slices of semolina french bread or cinnamon brioche soaked in orange-water batter, sprinkled with lavender honey

Pain Perdu Au Chocolat

\$12.00

Pressed pain de mie french toast filled with chocolate hazelnut spread, sprinkled with powdered sugar

Coulis De Framboises Et Myrtilles Maison

\$2.50

Homemade pureed raspberry and blueberry compote to add to pancakes and pain perdu

LES OEUFs / EGGS 3

Les Oeufs Maison

AVAILABLE OPTIONS

\$12.50

With Bacon: \$13.50

With Chicken Apple Sausage:

\$13.95

With Grilled Ham: \$13.95

With Spicy Merguez Sausage:

\$14.95

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| Les Oeufs Lucas | \$11.95 |
| Two eggs lightly scrambled with goat cheese, chives, served with roasted tomatoes | |
| Oeuf a La Coque | \$10.95 |
| Two -three minutes- boiled eggs served in their shell, with thinly sliced toast (for dipping), served with homefries | |

LES OMELETTES / OMELET 4

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| Omelette Au Fromage | \$12.95 |
| Emmenthal cheese omelette, served with homefries and choice of toast | |
| Omelette Fromage Et Jambon | \$13.95 |
| Emmenthal cheese and ham omelette, served with homefries and choice of toast | |
| Omelette De Pommes De Terre | \$13.50 |
| Potato and caramelized onion omelette, served open face, with provencales tomatoes | |
| Omelette a La Confiture | \$12.95 |
| Orange marmalade omelette served with one half grapefruit and croissant | |

LE BON VIVANT! 4

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| Cote Est | \$13.50 |
| Two scrambled eggs, one pancake of your choice and a choice of bacon or homefries | |
| Cote Sud | \$14.95 |
| Two eggs sunny side up, spicy merguez sausage, homefries and choice of toast | |
| Cote Ouest | \$14.50 |
| Three egg omelette with ratatouille, served with homefries and choice of toast | |
| Cote Nord | AVAILABLE OPTIONS |
| Two eggs lightly scrambled with cream cheese, over toasted levain bread | |
| | With Homefries and Tomatoes: \$13.50 |
| | With Goat Cheese: \$14.50 |

SIDE ORDERS 13

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| One Egg | \$1.50 |
| Side of Whole Wheat or Sourdough Toast | \$2.75 |
| Gluten Free Toast | \$3.50 |
| Pure Maple Syrup | \$1.95 |
| Lavender Honey | \$1.50 |
| Chicken Apple Sausage | \$4.50 |
| Three Strips of Bacon | \$4.00 |

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| Two Spicy Merguez Sausages | \$5.50 |
| Three Slices of Ham | \$4.50 |
| Cup of Yogurt | \$3.00 |
| Yogurt and Raspberry Coulis | \$4.50 |
| Side of Provencales Tomatoes | \$5.50 |
| Rosemary-Garlic Homefries | \$5.50 |

LES SALADES / SALADS 4

Salade Verte

green leaf lettuce and organic spring mix tossed in our dijon vinaigrette

AVAILABLE OPTIONS

Small: \$9.00

Large: \$12.50

Add Goat Cheese:

\$3.00

Salade Nicoise

shredded albacore tuna, marinated beets, yellow corn, potatoes, shredded carrots, nicoise olives hard-boiled egg, and anchovies, over tossed greens in our house dijon vinaigrette

AVAILABLE OPTIONS

Small: \$13.50

Large: \$15.95

Add Grilled Tuna:

\$5.50

Salade D'epinards

spinach, gorgonzola cheese and walnuts, tossed in an orange and shallots vinaigrette with aioli croutons

AVAILABLE OPTIONS

\$12.50

Add Chicken: \$4.50

Salade Paysanne

orzo salad and thinly sliced french ham, hardboiled egg, yellow corn, over tossed greens in our house dijon vinaigrette

AVAILABLE OPTIONS

Small: \$12.50

Large: \$14.50

SOUP DU JOUR 1

Soup Du Jour

100 % vegetarian

AVAILABLE OPTIONS

Cup: \$5.00

Bowl: \$7.00

LES ASSIETTES DU MARCHE 4

Assiette De Cruditees

a platter of fresh shredded carrots, red beets, yellow corn and potato salad

\$11.50

Assiette De Charcuterie

assorted platter of pate, rosette de lyon salami french ham and petits cornichons

\$14.50

Assiette De Fromage

assorted french cheeses and red grapes

\$14.95

Moitie L'un Moitie L'autre

\$14.95

a combination platter of charcuterie and fromage

LES CASSES-CROUTES / SANDWICHES 9

Baguette Jambon-Beurre Ou Jambon-Gruyere

AVAILABLE OPTIONS

thinly sliced french ham and petits cornichons, on a lightly buttered half sweet baguette with/without emmenthal cheese

\$11.50

\$13.50

Croque Monsieur Ou Croque Madame

AVAILABLE OPTIONS

traditional french ham and cheese sandwich on pain de mie with béchamel (madame: add a sunny side up egg on top)

\$11.95

\$13.50

Baguette a La Merguez

\$14.50

grilled spicy lamb sausage, with sun dried tomato pesto on one half baguette

Baguette Au Brie

AVAILABLE OPTIONS

french brie sandwich on lightly buttered one half baguette

\$13.50

Add Roasted Tomatoes:

\$2.00

Baguette Au Pate

\$13.50

mousse de pate and petits cornichons on one half baguette

Saucisson Sec

\$13.50

dry french salami sandwich, with petits cornichons on lightly buttered one half baguette

Poulet Grille

\$14.50

organic, marinated grilled chicken breast with roasted red peppers, aioli and sun-dried tomato pesto on warm sweet roll

Thon Grille

\$14.50

grilled tuna steak with roasted tomatoes and aioli on a warm sweet roll

Pan Bagnat

\$13.95

albacore tuna salad, roasted tomatoes, hard boiled egg, black olives, anchovies and aioli on a warm sweet roll

LES PLATS CHAUDS / VEGETABLE STEW 3

La Ratatouille Borghetti

\$13.95

provençal style vegetable stew with eggplant, zucchini, tomatoes and savory herbs sprinkled with fresh grated parmesan cheese, served over rosemary couscous

Ratatouille Madame

\$3.00

served with 2 poached eggs

Ratatouille a La Merguez

\$5.50

served with 2 spicy lamb sausages

LES CROSTONES / CROSTINIS ON TOASTED LEVAIN 5

Crostone a La Pagnole **\$9.95**

Assorted french country toasts topped with homemade olive tapenade, tomato goat cheese and eggplant caviar

Crotin De Fromage De Chevre Cuits Aux Noix **\$12.95**

Oven baked, nut crusted goat cheese served with french country toasts, roasted garlic and provencales tomatoes

Crostone De Camembert Aux Poires **\$12.95**

Grilled camembert cheese, served with french country toasts and roasted pears

Crostone Au Saumon **\$12.95**

Smoked salmon and goat cheese served with french country toasts and roasted tomatoes

Crostone Au Jambon De Bayonne **\$12.95**

French cured ham (prosciutto) and petit cornichons served with french country toasts rubbed with roasted garlic

SOUPE DU JOUR ¹

Soupe Du Jour

100 % vegetarian

AVAILABLE OPTIONS

Cup: \$5.00

Bowl: \$6.50

LES ASSITTES DU MARCHE ⁴

Assiette De Crudites **\$12.50**

A platter of fresh shredded carrots, marinated beets, yellow corn and potato salad

Assiette De Charcuterie **\$14.50**

Assorted platter of pate, garlic sausage, french ham and petits cornichons

Assiette De Fromage **\$14.95**

A platter of assorted french cheeses and grapes and apples

Moitie L'un Moitie L'autre **\$14.95**

A combination platter charcuterie and fromage

LES SALADES / SALADES ⁵

Salade Verte

Assorted mixes lettuces, with shredded carrots tossed in our house dijon vinaigrette

AVAILABLE OPTIONS

Small: \$9.00

Large: \$12.00

Add Goat Cheese: \$3.00

Add Grilled Salmon:

\$5.50

Salade Nicoise

Shredded albacore tuna, beets, yellow corn, potatoes, shredded carrots, nicoise olives, hard-boiled egg and anchovies over tossed greens with house dijon vinaigrette

AVAILABLE OPTIONS

Small: \$13.50

Large: \$15.00

Add Grilled Tuna: \$4.00

Salade D'epinards

Spinach, gorgonzola cheese and walnuts, tossed in an orange and shallots vinaigrette with aioli croutons

AVAILABLE OPTIONS

\$11.50

Add Chicken: \$4.50

Salade D'endives a La Fourme D'ambert

\$13.50

Endives, red radishes, double cream french blue cheese, dried cranberries, walnuts and greens tossed in a blue cheese vinaigrette

Salade Paysanne

AVAILABLE OPTIONS

Orzo salad and thinly sliced french ham, hardboiled egg, yellow corn, with tossed greens in our dijon vinaigrette

Small: \$12.50

Large: \$14.50

LES CROQUES ET LES SANDWICHS BAGUETTES 1

Baguette a La Merguez

\$14.50

Spicy lamb sausage, with sun dried tomato pesto. Served on one half french baguette, with greens

TRADITIONAL FRENCH HAM AND CHEESE PRESSED SANDWICHES 3

Croque Monsieur

\$12.50

Croque Madame

\$14.00

With sunny side up egg

Croque Provençal

\$13.95

Roasted tomatoes

LES BAGNATS / PROVENÇAL SANDWICHES 4

Bagnat Au Thon Grille

\$14.50

Grilled tuna steak, served with aioli

Bagnat Au Poulet Grille

\$14.50

Grilled rosemary marinated chicken breast, served with aioli, sun dried tomato pesto

Bagnat Au Brie Et a La Tomate

\$14.50

Warm brie cheese with tomato pesto

Bagnat Au Steak Hache Persillade

\$15.50

Grilled niman ranch ground beef, mixed with minced garlic and parsley, served with aioli

LE COIN PATES / PASTAS 7

Pasta De Chez Nous

\$13.50

Penne pasta with roasted tomato coulis, sprinkled with parmesan

Fettuccini Sans Gluten

Gluten free fettuccini, with garlic and olive oil, sprinkled with parmesan

AVAILABLE OPTIONS

\$13.50

Add Chicken Breast: \$4.50

Add Grilled Salmon: \$5.50

Add Merguez (Spicy Lamb) Sausage:

\$5.50

A La Carbonara

Penne pasta with crème fraiche, shredded ham, and parmesan

\$14.50

A La Bolognese

Penne pasta with niman ranch ground beef, and parmesan

\$15.95

A La Bolognese Spinach (No Pasta)

Wilted spinach, ground beef, and parmesan

\$14.95

Ravioles Au Safran

Lemon ricotta ravioli tossed with grapes, walnuts, caramelized onions, basil and light crème fraiche sprinkled with goat cheese and parmesan

\$15.50

La Ratatouille Borghetti

Provençal style vegetable stew with eggplant, zucchini, tomatoes and savory herbs sprinkled with fresh grated parmesan cheese, served over rosemary couscous

\$15.50

LES POISSONS / FISH ³

Bouillabaisse Marseillaise

Please allow for extra time-prepared to order. Our traditional hearty, savory fish stew with a saffron broth, shrimps, scallops, clams, mussels, crab legs, and sea bass, served with croutons and rouille (saffron aioli)

\$21.00

Mouclade De Safran

Black mussels sautéed in a spicy saffron broth, curry, with tomatoes and béchamel, sprinkled with parmesan

\$15.00

Feuillete St Jaques

Baked puff pastry filled with baby scallops, baby shrimp, organic farmed salmon and ementhal bechamelle

\$17.50

LES VIANDES / MEATS ³

Poulet Au Champignons

Slow simmered country style, whole-grain fed organic chicken, mushrooms, garlic, light mustard, curry, white wine, served with saffron rice and green beans

\$17.95

Saucisse Frites

Grilled garlic sausage with french fries and mustard

\$16.50

Steak Frites Persillade

Grilled organic grass fed niman ranch flat iron steak, with parsley butter, served with french fries

\$18.50

LES LEGUMES / SIDES ⁷

Rosemary Fries

\$5.00

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| Saffron Rice | \$5.00 |
| French Fries | \$5.00 |
| Sautéed Spinach | \$5.00 |
| Roasted Tomatoes | \$5.00 |
| Mixed Greens | \$5.00 |
| Ratatouille | \$5.00 |