

le Petit Triangle Cafe

1881 Fulton Rd 44113-3345 · +12162811881 · Updated: Jan 14, 2026

[View online menu](#)



SMALL PLATES 6

Bolinhos de Bacalao g/f	\$8.00
salt cod potato cakes, garlic lemon aioli	
Escargots	\$10.00
parsley-garlic butter, baguette	
Chicken Liver Pate	\$8.00
housemade, with bread, crackers, accoutrements	
Moules Mariniere	\$9.00
steamed mussels, wine, tomato, butter, shallots, baguette	
Moroccan Carrots v+ g/f	\$8.00
moroccan seasoned roasted tri colored carrots, tahini dipping sauce	
Coquilles St. Jacques	\$12.00
scallops, mushrooms, Comte, breadcrumbs	

PLATTERS 4

Assiette de la Poisson Fumée	\$18.00
smoked trout, salmon rillettes, scallops, boursin, hard-boiled egg, red onion, capers, crackers 1 fish \$10	
Assiette du Fromage	\$13.00
baguette, crackers, fresh fruits, currants, nuts; choice of three cheeses	
Charcuterie	\$15.00
bayonne ham, pate maison, cured meat du jour, baguette, crackers, accoutrements	
Mezze	\$12.00
hummus, olive tapenade, cucumber, pickled vegetables, bread, marinated olives, herb salad, crackers v+	

SOUPS AND SALADS 5

Triangle	AVAILABLE OPTIONS
cucumber, toasted walnut, grana Padano, pickled red onion, local greens, dijon vinaigrette v	\$5.00
	\$8.00
Smoked Trout and Lentils	\$12.00
wood smoked trout, warm lentil salad, local greens, cucumber, pickled red onion, tahini dressing	

Niçoise	\$15.00
salmon, chicken, or warm lentils cucumber, yukon golds, olives, tomato, hard-boiled egg, red onion, balsamic vinaigrette	
Three Onion Soup	\$7.00
vegan base, comte croute v	
Hippie Soupe	AVAILABLE OPTIONS
traditional, pepitas garnish	\$5.00
	\$7.00

DINNER ENTREES 10

Boeuf Bourguignon	\$18.00
classic beef stew, roasted potatoes	
Cassoulet	\$21.00
confit duck, chicken sausage, white beans, vegetables	
Chicken Paillards	\$18.00
seared chicken breast, lemon butter sauce, roasted tomato, Triangle salad, Bucheron croute	
Panni Spaetzle	AVAILABLE OPTIONS
Housemade petit dumplings, roasted tomatoes, wild mushrooms, caramleized onion, spinach, Cabot white cheddar,	\$15.00
grana padano, v	\$8.00
Salmon	\$22.00
Roasted Salmon filet, warm lentils, swiss , brown butter-caper sauce	
Magret du Canard	\$25.00
seared duck breast, blackberry sauce, mashed sweet potatoes, swiss chard g/f	
Steak au Poivre	\$26.00
seared peppered 8oz strip, roasted potatoes, swiss chard, cognac cream sauce	
Ratatouille Crepe	AVAILABLE OPTIONS
comte, béchamel, carrot slaw v	\$10.00
	Add Chicken or Ham:
	\$2.00
Lamb Shank	\$24.00
roasted lamb shank, red wine, dried plums, sweet potato puree, brussels	
Crepe Poulet	\$15.00
roasted chicken, wild mushrooms, caramelized onion, spinach, bechmel, Comte	

SIDES 6

Roasted Potatoes v g/f	\$5.00
crispy potatoes with aoli	
Mashed Sweet Potatoes v+ g/f	\$5.00
vegan	

Swiss Chard v+ g/f	\$5.00
Carrot Slaw v+ g/f	\$5.00
Ratatouille v+ g/f	\$5.00
Warm French Lentils v+ g/f	\$5.00

HAPPY HOUR ³

Cocktail Special	\$5.00
\$1 Off All Beer & Wine Pours	
\$10 off all bottles of wine	

APPS ³

Mussels

Petit Cheese Plate

Paté Maison

SALADS & SOUPS ⁵

Triangle

cucumber, grana padano, local greens, pickled red onion, dijon vinaigrette

AVAILABLE OPTIONS

(S): \$5.00

(L): \$8.00

Add Chicken: \$4.00

Add Salmon: \$7.00

Smoked Trout and Lentil Salad g/f

\$12.00

wood smoked trout, local greens, french lentils, tahini dressing, pickled red onion, cucumber

Nicoise

\$15.00

salmon, chicken or lentils, potato, olives, cucumbers, tomato, egg, red onion, balsamic vinaigrette

Three Onion Soup

\$7.00

Vegan Base, topped with Comte croute

Hippie Soupe v+ g/f

AVAILABLE OPTIONS

sweet potatoes, French lentils, tomato, swiss chard

(C): \$5.00

(B): \$7.00

SANDWICHES ⁷

Chicken Croissant Sandwich

\$11.00

roasted chicken, chevre, mango chutney, frisee, toasted croissant Choice of side. options: carrot slaw, warm lentils, roasted potatoes, ratatouille

Croque Monsieur

egg dipped challah, ham, comte, bechamel, roasted potato

AVAILABLE OPTIONS

\$11.00

Add Egg: \$1.00

Croque Provencal

egg dipped challah, tomato, dijon, spinach, comte, bechamel, roasted potatoes

\$11.00

Croque Norvegien

egg dipped challah, smoked salmon, spinach, boursin, bechamel, roasted potatoes

\$12.00

Croissant Breakfast Sandwich

scrambled eggs, ham, brie, with roasted potatoes

\$11.00

Steak & Boursin

seared strip steak, boursin, caramelized onion, balsamic reduction, baguette, roasted potatoes

\$16.00

Pan Bagnat

olive tapenade, Swiss, Dijon, roasted tomato, caramelized onion, fried egg, baguette, roasted potatoes

\$11.00

ENTREES 5

Boeuf Bourguignon

classic beef stew, bacon, mushrooms, carrot, onion, potatoes

\$18.00

Cassoulet

duck confit, white beans, sausage, vegetables

\$21.00

Panni Spaetzle

homemade petit dumplings, wild mushroom, spinach, roasted tomatoe, bechmel, white cheddar, grana padano

AVAILABLE OPTIONS

\$15.00

\$8.00

Salmon g/f

pan seared salmon filet, warm lentil salad, sauteed swiss chard

\$22.00

Chicken Paillard

seared chicken breast, lemon butter sauce, roasted tomato, Triangle salad, Bucheron croute

\$18.00

BREAKFAST ENTREES 4

Vegetarian Quiche

cheddar, swiss chard, roasted peppers, onion, small triangle salad, toasted walnut raisin bread

\$11.00

Apple Walnut French Toast

Sauteed Apple, toasted walnuts, batter dipped walnut raisin, caramel, maple syrup, whipped cream

\$9.00

Steak Tartine

seared strip steak, 2 fried eggs, roasted potatoes, toasted pugliese, aoili, pickled red onion & cornichons, roasted potatoes

\$18.00

Classic French Toast

challah, cinnamon sugar, strawberries, whipped cream, maple syrup

\$8.00

OMELETTES 4

Ham and Cheese Omelette	\$10.00
with roasted potatoes, choice of toast	
Spinach Tomato & Chèvre Omelette	\$10.00
roasted potatoes, side of toast	
Smoked Salmon Omelette	\$12.00
roasted, potatoes, choice of toast, garnished with red onion and capers	
Bacon-Onion-Cheddar	\$11.00

SAVORY CREPES 6

Spinach Tomato & Chèvre Crepe	\$10.00
Chicken Cheddar Crepe	\$10.00
chicken, Cabot cheddar, bacon, spinach	
Smoked Salmon Crepe	\$12.00
boursin & spinach	
Ratatouille Crepe	\$10.00
comte & ratatouille, side of bechamel	
Ham and Brie Crepe	\$10.00
Mushroom D'auvergne Complete Crepe	\$10.00
sauteed wild mushrooms, caramelized onion, d'auvergne, fried egg	

SWEET CREPES & DESSERTS 12

Nature Crepe	\$5.00
butter, sugar	
Dark Chocolate Crepe	\$7.00
Lemon Curd Crepe	\$8.00
housemade lemon curd, berries, berry coulis	
Tarte Aux Pomme Crepe	\$8.00
sauteed apple, toasted pecans, caramel, creme anglaise, whipped cream	
Chèvre Strawberry Crepe	\$8.00
sweetened chevre, strawberries, side of maple syrup	
Peanut Butter Crepe	\$7.00
peanut butter, banana adding chocolate recommended	
Turtle Crepe	\$8.00
dark chocolate, caramel, pecans	
Nutella Crepe	\$7.00

Extra Fruit **\$1.00**

Bananas Foster **\$10.00**

sauteed sweetened bananas, dark rum, Mitchel's Vanilla Ice Cream

Creme Brulee **\$7.00**

Chocolate Souffle **\$7.00**

with creme anglais, berries

BEVERAGES 10

Coffee **\$3.00**

Cold Brew **\$4.00**

Cappuccino/Latte/Mocha **\$4.00**

Hot Chocolate **\$3.00**

Hot Tea **\$4.00**

Iced Brewed Tea **\$3.00**

Iced Green Pomegranate Tea **\$3.00**

San Pelegrino Sodas **\$3.00**

lemon-lime, orange

Fresh Squeezed Orange Juice **\$4.00**

Artsisan Waters **\$3.50**

sparkling/still 500ml

THE BAR 3

Wines

carefully selected wines from France, Spain, Italy, Germany, Portugal Glass/Bottle

Cocktails

Many to choose from

Biere

Beers by the bottle

NA DRINKS 13

Iced Tea **\$3.00**

Iced Tea Flavors: Ceylon Black Tea, Unsweetened Peach, Serenity Herbal, Pomegranate Iced Tea

San Pellegrino Sparkling Orange **\$2.50**

San Pellegrino Sparkling Lemon	\$2.50
Artesian Sparkling Water	\$5.00
Artesian Still Water	\$5.00
Coke	\$2.00
Diet	\$2.00
Sprite	\$2.00
Ginger Ale	\$2.00
Orange Juice	\$3.00
Cranberry Juice	\$3.00
Sparkling Water Small	\$3.00
Artesian Still Small	\$3.00

TEA & COFFEE ¹¹

Coffee	\$3.00
Cafe au Lait	\$3.50
Espresso	AVAILABLE OPTIONS \$2.00 Dbl: \$3.00
Americano	AVAILABLE OPTIONS \$2.00 Dbl: \$3.00
Espresso Drinks	AVAILABLE OPTIONS \$3.00 Dbl: \$4.00
Hot Tea	\$4.00
Tea au Lait	\$4.00
Pumpkin Steamer	\$4.00
Chocolat	\$4.00

Wines

lots of great wines, menu changes frequently!

Cocktails

lots of great cocktails with hard to find ingredients!

SOUPS & SALADS ⁶

Triangle Salad

AVAILABLE OPTIONS

apple, chevre, pepitas, red onion, local greens, citrus vinaigrette, add chicken \$3

\$5.00

\$8.00

Smoked Trout & Lentil

\$12.00

wood smoked trout, local greens, warm french lentil salad, pickled red onion, fennel, green goddess

Nicoise

\$14.00

oil cured tuna, chicken or warm lentils, cucumber, potato, olives, tomato, hard boiled egg, red onion, balsamic vinaigrette

Salade Lyonnaise

\$11.00

frisee, bacon lardons, croutons, over easy egg, croutons, warm shallot mustard vinaigrette

Three Onion Soup v

\$7.00

vegan base, comte croute

Butternut Squash Bisque

AVAILABLE OPTIONS

traditional

\$5.00

\$7.00

SWEET CREPES 8

Nature

\$5.00

sugar, butter, whipped cream add bananas, strawberries, nuts \$1 ea

Chocolate Lovers

\$6.00

French dark chocolate or Nutella, whipped cream, add banana, strawberries, nuts \$1 ea

Lemon Curd

\$8.00

housemade lemon curd, berries, berry coulis

Tarte Aux Pomme

\$8.00

sauteed apples, toasted walnuts, caramel, creme anglais, whipped cream

Chevre Strawberry

\$8.00

sweetened chevre, fresh strawberries, maple syrup, whipped cream

Peanut Butter

\$7.00

fresh ground peanut butter, banana, whipped cream, add chocolate \$1

Turtle

\$8.00

caramel, dark chocolate, pecans

Bananas Foster

\$8.00

sauteed sweetened bananas, dark rum, Mitchel's vanilla ice cream

OTHER SWEETS & BAKERY 4

Creme Brulee

\$6.00

Croissant

\$3.00

Chocolate Croissant	\$4.00
Cinnamon Croissant	\$4.00

BRUNCH COCKTAILS 7

Mimosa	\$7.00
Bellini	\$7.00
Bloody Mary	\$8.00
Caffe Corretto	\$8.00
French Coffee	\$9.00
Stalking Panther	\$10.00
Corpse Reviver	\$10.00

COFFEE TEA & ESPRESSO 6

Coffee	\$3.00
Cafe au Lait	\$3.50
Espresso Drinks	\$4.00
Pumpkin Steamer	\$4.00
London Fog	\$4.00
Hot Chocolate	\$4.00

SWEET CREPES AND DESSERTS 10

Nature	\$5.00
butter, sugar with whipped cream, add bananas, strawberries, oranges \$1	
Chocolate Lovers	\$7.00
French dark chocolate or nutella, whipped cream, add banana, strawberries, nuts \$1	
Banana Foster	\$10.00
sauteed sweetened banana, rum, Mitchell's vanilla Ice Cream	
Tarte Aux Pomme	\$8.00
sauteed apple, caramel, creme anglais, whipped cream	
Chevre & Strawberry	\$8.00
maple syrup, whipped cream	
Lemon Curd	\$8.00
house made lemon curd, berries, berry coulis	

Peanut Butter**\$7.00**

local ground peanut butter, banana, whipped cream, add chocolate 1

Turtle**\$8.00**

caramel, french dark chocolate, pecans

Chocolate Souffle**\$7.00****Creme Brulee****\$7.00**