

Cafe Henri

1010 50th Ave 11101-5715 · +17183839315 · Updated: Jan 14, 2026

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LES SALADES 7

Salade De Mesclun	\$7.50
organic mixed baby greens, cucumbers and carrots.	
La Salade De Chevre Aux Raisins Et Aux Noix	\$10.50
warm goat cheese croutons, tomato, mesclun, walnuts & grapes.	
La Salade Caesar	\$11.00
roasted chicken, croutons, tomato, romaine, parmesan, anchovy dressing.	
Salade De Tomates Au Roquefort Et Petales D'endive	\$12.00
salad of tomato with roquefort cheese and endive.	
La Salade Nicoise Au Thon Grille	\$13.00
fresh tuna, hard boiled egg, roasted peppers, potato, tomato, string beans, black olives, anchovies.	
Salade De Pomme De Terre Aux Herbes Et Saumon Fume	\$13.50
basil potato salad with fresh herbs, smoked salmon, cucumber, hard boiled egg, tomato.	
Salade Henri	\$11.50
roasted chicken, grilled vegetables, potato, ratatouille, tomato mesclun.	

LES CLASSIQUES 7

Soup Du Jour	\$5.50
(soup of the day)	
Gratinee A Oignon	\$7.50
(onion soup)	
La Quiche Lorraine	\$7.50
quiche lorraine with ham & cheese, salad.	
La Quiche Espinard	\$7.50
(spinach quiche and salad)	
L'oeuf Dur-mayonnaise	\$7.00
hard boiled egg, tomato, mesclun, mayonnaise.	
Plate Du Fromages	\$12.00
(house cheese plate with fruit)	

Fromages	\$8.50
brie or swiss cheese on baguette.	

LES SANDWICHES 11

Le Croque Monsieur	\$8.50
toasted country bread, ham, cheese.	

La Poulet Ratatouille	\$8.50
roasted chicken and ratatouille, toasted baguette.	

La Saumon Fume	\$11.00
smoked salmon, egg, salad, mayo, basil on baguette.	

L'oeuf Dur - Crudites	\$8.00
mayonnaise hard boiled egg, tomato, carrot, salad on baguette.	

Le Jambon - Beurre	\$8.50
ham, butter, cornichons on baguette.	

Fromages	\$8.50
brie or swiss cheese on baguette.	

Le Croque Madame	\$9.50
toasted country bread, ham, cheese, sunnyside egg.	

La Saucisson - Beurre	\$8.50
handmade sausage, butter, cornichons on baguette.	

La Tomate - Mozzarella - Proscuitto	\$9.50
basil tomato, mozzarella, proscuitto, toasted baguette.	

Le Merguez A La Moutarde Forte	\$9.50
warm spicy lamb sausage, roasted pepper, dijon mustard.	

Le Sandwich Club	\$10.50
roasted turkey, bacon, tomato, mayonnaise, swiss cheese, salad, toasted baguette.	

HOUSE'S SPECIALTIES 12

Les Escargot	\$11.00
snails baked in garlic butter.	

Pate Charcuterie	\$13.50
wild mushroom pate, sweet sausage, cornichons and salad.	

Les Moules	\$13.00
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Saffron
chorizo, shallots, tomato concasses, saffron, cream and chardonnay.

Curried	
shallots, grapes, green pepper, cream, curry powder and chandonnay.	
Marinieres	
garlic, shallots, fresh herbs and chardonnays.	
Hanger Steak Al'echalotte	\$18.00
served with mashed potato, meclun salad, baby carrots and red wine shallots sauce.	
Steak Au Polvre Vert	\$22.00
new york shell steak, green pepper corn sauce. served with potato gratin, mesclun salad and baby carrots.	
Coq Au Vin	\$18.00
chicken marinated in cabernet saugvinon with mushrooms, shallots and diced carrots, served with mashed potatoes.	
Wild Roasted Salmon	\$20.00
served with vegetables, rice, baby carrots, cherry tomatoes and mustard sauce.	
Bacon Cheeseburger	\$11.00
served with roasted potatoes, mesclun salad, red onions, tomatoes and swiss cheese.	
Cheeseburger	\$9.50
served with roasted potatos, mesclun salad, red onions, tomatoes and swiss cheese.	

LES CREPES SALEES 13

Mixte Jambon - Fromage	\$8.00
(ham and cheese)	
Saucisson	\$8.00
(sweet sausage)	
Fromage De Chevre	\$8.00
(goat cheese)	
Polet Aux Legumes	\$9.00
(chicken, ratatouille)	
Champignon Aux Chevre	\$9.00
mushrooms & goat cheese.	
Crepe Henri - Choix De 3	\$9.00
fromage, jambon, oeuf, poulet saucisse, ratatouille, champignons choice de 3 - cheese, ham, egg, chicken, sausage, ratatouille, mushrooms.	
Fromage De Chevre Et Chaque "choix Extra"	\$2.00
goat cheese and each added choice.	
Complete	\$8.50
(ham and cheese with egg)	

Saucisse Pimentee	\$8.00
(spicy sausage)	
Poireaux - Fromage De Chevre	\$9.00
(goat cheese, leek)	
Dinde Aux Legumes	\$9.50
turkey breast, ratatouille, goat cheese.	
Ratatouille	\$8.50
(homemade ratatouille)	
Saumon Fume. Creme Au Basilic	\$10.50
smoked salmon, grilled vegetables, fresh basil cream.	

LE PETIT DEJEUNER 10

Tartine	\$3.25
toasted baguette, butter and natural jams.	
Croissant, Pain Au Chocolat	\$2.50
croissant, chocolate croissant.	
Croissant Aux Amandes	\$3.00
almond croissant.	
Cereales Avec Lait Ou Yaourt Et Fruits Frais	\$6.00
muesli with milk or yogurt and fresh fruit.	
Salade De Fruits Frais	\$5.50
mixed fresh fruit salad.	
Petit Dejeuner Continental	\$10.00
tartine, croissant, jam, small fruit salad, small fresh orange juice and coffee.	
L'omelette Avec Choix De Trois	\$8.50
omelet with home fries, salad and choice of three: smoked salmon, chicken, ham, bacon, red peppers, onions, tomatoes, leeks, spinach, mushrooms, string beans, ratatouille, grilled vegetables, swiss or goat cheese. additional choice or egg whites \$2.00	
Les Oeufs 'a Sa Facon	\$7.50
two eggs any style with home fries, salad and bacon or ham.	
Les Oeufs Benedict	\$9.75
two poached eggs with choice of smoked salmon, bacon or ham topped with hollandaise sauce on english muffin. served with home fries and salad.	
Les Pains Perdus Aux Amandes Et Fruits Frais	\$8.50
french toast, home fries, ham or bacon and fresh fruit, topped with almonds.	

LES CREPES SUCREES 14

Beurre - Sucre	\$4.50
(butter and sugar)	
Citron - Sucre	\$4.50
(lemon and sugar)	
Confiture	\$4.50
fraise, framboise, orange, ou apricot. jams: strawberry, raspberry, orange, apricot.	
Chocolate	\$5.00
(homemade calibaut chocolate sauce)	
Crepe A L'orange	\$5.50
fresh oranges with homemade caramel sauce.	
Flambee	\$7.50
grand marnier, hambree with grand marnier	
Creope Au Nutella	\$6.00
(nutella sauce)	
Miel	\$4.75
(honey)	
Sucre Et Glace	\$6.00
(butter and sugar with ice cream)	
Fruits Frais	\$6.50
(fresh cut fruit)	
Chocolat - Banane	\$6.00
homemade calibaut chocolate sauce, banana.	
Creme De Marrons	\$6.00
chestnut cream, creme fraiche.	
Pomme	\$7.00
(sauteed apple and pastry creme)	
Supplement Sauce Chocolat Ou Glace	\$2.00
extra chocolate sauce or extra ice cream.	

LES BOISSONS CHAUDES 13

Cafe Au Lait	\$4.00
double espresso with milk.	
Cafe Americain	\$1.50
american coffee.	
Espress, Noisette	\$2.50
espresso, machiatto.	

Capuccino, Petit Creme, Petit Moka	\$3.00
capuccino, small cafe au lait, petit creme with cocoa.	
Double Express	\$3.50
double espresso.	
Chocolate Henri	\$6.00
large hot chocolate with grand marnier.	
Thes	\$3.00
Chocolate Chaud	\$4.00
hot chocolate.	
Cafe Francais	\$3.50
stretched double espresso.	
Grand Moka	\$4.50
cafe au lait with cocoa.	
Citron Chaud	\$3.00
fresh squeezed lemon, honey, hot water.	
Rhum Lait Chaud	\$5.00
spicy rum, honey, steamed milk.	
Grog	\$5.50
fresh squeezed lemon, spicy rum, honey, hot water.	

LES BOISSONS FRAICHES 13

Fruit Smoothie Sorbet	\$5.00
Fruit Smoothie	\$4.00
mixed fruit, ice, fruit juice.	
Orange Pressee	AVAILABLE OPTIONS
fresh squeezed orange juice.	\$4.00
	\$3.00
Sodas	\$2.50
Chocolate Froid	\$3.50
cold chocolate	
Evian	AVAILABLE OPTIONS
	(lg.): \$6.00
	(sm.): \$3.00
Perrier	AVAILABLE OPTIONS
	(lg.): \$6.00
	(sm.): \$3.00

Jus De Fruits	\$2.50
cranberry, pineapple, grapefruit and apple juice.	
Citron Presse	\$2.50
french lemonade.	
The Or Cafe Glace	\$2.50
Capuccino Or Cafe Au Lait Glace	\$3.50
iced capuccino or ice cafe au lait.	
Orangina	\$2.50
fresh orange soda.	
Chantaco Cocktail	\$3.50
orange, grapefruit and cranberry juice.	

SIDE ORDERS 6

Side Of Bacon	\$3.50
Home Fries	\$3.50
Small Fruit Salad	\$3.50
Mashed Potatoes	\$5.00
Ratatouille	\$5.00
Spinach	\$5.00

LES DESSERTS 3

Tarte Tatin Maison	\$7.00
homemade apple "tatin" served with ice cream or creme fraiche.	
Mousse Au Chocolate Maison	\$6.00
homemade calibaut chocolate mousse.	
Panache De 3 Glaces Et Sorbets	\$6.00
choice of three ice creams or sorbets.	