## la PanotiQ bakery café

SANDWICHES		SAVORY EATS	
The Parisian *Signature Sandwich Ham & French AOP butter. Add brie for \$1.00	10.50	Salmon Puff Pastry Herbed salmon prepared in a lemon & sorrel sauce, wrapped in a puff pastry	8.95
The Bordeaux Ham, crisp prosciutto, French AOP Butter, cornichons and alpine cheese	11	Mushroom Flan Traditional French flan with Pholiota mushrooms	6.50
The Rhone Hickory smoked turkey, avocado, tomato, romaine, & lemon pesto. Add crisp proscuitto for \$1	10.50	Vegetable Polenta Diced tomatoes, zucchini, roasted onions & pesto. Topped with mozzarella & grana padano cheese	6.50
The Brittany *Guest favorite! Wild albacore Tuna, egg salad, avocado, tomato, romaine & lemon pesto	11	Above dishes are served with a side salad. Substitute roasted potatoes for \$2	
The Provence Roasted zucchini, roasted red peppers, tomato, lettuce, avocado & house-made herbed cheese	10	Ratatouille Eggplant, grilled zucchini, fried onions, grilled red & green peppers, tomatoes & tomato sauce	7
The Normandy Chicken, romaine, mayo, sliced egg & tomato	11	Risotto Al Formaggio Sauteed with white wine, Emmental & Parmesan cheese, button mushrooms & fried onions, topped with basil & shaved Parmesan	8.50
The Corsica Chicken, César dressing, cream cheese, crisp prosciutto, romaine, parmesan cheese & basil	11.50	Roasted Potatoes Potatoes roasted and cooked with rosemary	4
The above sandwiches are served on your choic french baguette or a soft french roll	e of	BRUNCH Served All Day	
SALADS		Croissant Sandwich Ham & Cheese Add avocado, crisp proscuitto, cage-free egg for \$1 each	5.50
<b>Niçoise</b> * Guest favorite! Green beans, potato, radish, egg, tomato, capers, anchovi kalamata olives & tuna in a house-made tarragon dijon d		Homemade Granola Bowl Served with your choice of milk	5
<b>César</b> Romaine with house-made garlic herb croutons, anchovy dressing & parmesan cheese. <i>Add grilled chicken for \$3</i>	9	Yogurt Parfait Bowl Served with organic yogurt, homemade granola & seasonal berries	6
$ Fris\acute{e}e \\ {\it Parmesan, crisp proscuitto, carrot, orange \& grapefruit in citrus dijon dressing.} \ Add \ grilled \ chicken \ for \ \$3 $	13 a	Liege Waffles Two waffles drizzled with maple syrup & powdered sugar. Served with a side of fruit, fresh whipped cream & choice of raspberry or mango puree	9
Charcuterie 15 Assortment of cured meats, artisan cheese & accompaniments		French Toast Two slices of French Toast drizzled with maple syrup & powdered sugar. Served with a side of fruit, fresh whipped	8.50
PICK YOUR COMBO		cream & choice of raspberry or mango puree	
1/2 sandwich & César	8	Vegetable Quiche	7.50
1/2 sandwich & Frisée 1/2 sandwich & potatoes	9 8	Grilled zucchini, caramelized onions, yellow & red peppers, tomatoes & olives	
PanoKID'S For guests 12 & under		Seasonal Fruit Salad	4.50
Failorid 5 For guests 12 & under		WHOLE CAKES	
Petite Roasted Potatoes	<b>2</b>		ntional
Trio of Mini Beignets	3	We offer a number of different cake options!	
Petite Yogurt Parfait	4.50	Advance Notice Preferred	
Petite French Toast	5.95	Tax not included, subject to availability. Please inform your server of any allergies.	
Mini Sandwich (Choice of meat or cheese)	3.50		apanotiq
Kid's Waffle	<b>5.95</b>	Connect with us:	apanotiq