

BREAKFAST

Served 7:00 AM - 11:00 AM Monday - Friday | 7:00 AM - 2:30 PM Saturday - Sunday

- Eggs -

Sides: Organic mixed green salad,
fruit cup, or potatoes.

Bread choice: Baguette, multigrain, or sourdough.

Renaud's Omelet

Organic eggs, smoked ham, Gruyère, herbs. \$13.00
Egg white only, add \$2.00

Make Your Own Omelet

Mushrooms, ham, fresh spinach, caramelized
onions, aged Gruyère or Swiss. \$15.00
Egg white only, add \$2.00

Eggs Benedict

Two organic poached eggs, Parma ham,
Hollandaise sauce on toasted brioche. \$13.00

Eggs Florentine with Smoked Salmon

Two organic poached eggs, spinach, smoked salmon,
Hollandaise sauce on toasted brioche. \$14.00

The American Breakfast

Two eggs any style served with your choice of bacon,
ham, or chicken sausage. \$13.00

Eggs, Ham & Cheese Croissant

Scrambled eggs, ham and aged Gruyère cheese
on Renaud's croissant \$10.00

Baker's Basket

Toasted baguette and Renaud's signature croissant*
with butter and homemade jam, served with fresh
squeezed orange juice and your choice
of coffee or tea. \$11.00

With an Almond Croissant add \$1.20

With a Chocolate Croissant add \$0.20

- Sandwiches -

Sides: Organic mixed green salad,
fruit cup, or potatoes.

Fried Egg Sandwich

Sautéed mushrooms, bacon, tomatoes, Gruyère
cheese. Served on homemade pain de mie. \$12.50

Eggs, Ham & Cheese Croissant

Scrambled eggs, ham, and aged Gruyère cheese
on Renaud's signature croissant. \$12.00
Egg white only, add \$2.00

Smoked Salmon Croissant

Herbed cream cheese, capers, sliced tomatoes,
and shaved shallots on Renaud's signature
croissant. \$14.00

- Specialties -

French Toast

Homemade brioche served with organic maple syrup
and homemade jam. \$11.00

Yogurt Bowl

With red fruit, homemade granola, and local honey.
Bowl of low fat yogurt with homemade jam
and granola. \$6.50

Oatmeal

Allow 10 extra minutes; oatmeal is cooked to order.
Served with golden raisins and brown sugar. \$6.50

Quiche Lorraine or Veggie

Lorraine: Fresh baked ham and Swiss cheese.
Veggie: Caramelized onions and sautéed mushrooms.
Served with a side of salad, fruit, or potatoes. \$9.75

- Renaud's Breakfast Pastries -

Croissant

Plain \$3.50 | Chocolate \$3.70 | Apricot \$3.70

Almond Croissant \$4.70

Plain Brioche \$3.10

Pain aux Raisin \$3.70

Financier \$2.65

Blueberry Financier \$2.65



- Renaud's 100% Organic Coffee -

Coffee

Café au Lait

Latte

Cappuccino

Macchiato

Espresso

Café Mocha

Hot Chocolate

- Salads -

Something Light

Renaud's Salad

Organic mixed greens with Dijon mustard dressing, oven-roasted chicken, tomatoes, aged Gruyère cheese, and a hard-boiled egg.

Served with a garlic baguette.

Half \$11.00 | Full \$14.00

Caprese Salad

Sliced tomatoes and mozzarella cheese, fresh basil with balsamic reduction and basil oil.

Served with a garlic baguette.

Half \$8.50 | Full \$11.50

Organic Mixed Green Salad

Dijon mustard dressing. \$8.50

- Tartine -

Sides: Organic mixed green salad or fruit cup.

Breads: Baguette, multigrain, wheat, or sourdough.

Ratatouille Tartine

Provençal vegetable stew served open-faced, topped with melted Swiss cheese. \$12.00

LUNCH

Served 11:00 AM - 2:30 PM Daily

- Sandwiches -

Sides: Organic mixed green salad or fruit cup.

Breads: Baguette, multigrain, wheat, or sourdough.

Oven-Roasted Chicken & Bacon

Caramelized onions, spinach, and melted aged Gruyère cheese. \$12.00

Classic Croque Monsieur or Madame

Homemade pain de mie, béchamel sauce, Swiss cheese, and ham.

Monsieur \$10.50 | Madame \$12.50

The Tri-Tip Sandwich

Served with shallots, garlic, parsley, and aged Gruyère cheese on a homemade soft roll. \$12.50

Renaud's Grilled Cheese

Aged Gruyère and Swiss cheese, caramelized shallots, and sliced cornichon. \$9.00



- Specialties -

Served with a small organic mixed green salad.

Cheese Raviolies

Mini cheese and herb ravioli with a dash of cream topped with Swiss Cheese. Served with a garlic baguette. \$15.00

Traditional French Onion Soup

Traditional caramelized onion broth, served with toasted crostini topped with melted Swiss cheese. \$13.00

The French Cubano

Aged Gruyere cheese, sliced cornichons on Renaud's signature croissant, served with a side of house-made Dijonnaise. \$11.00

- Quiche -

Please allow 10 minutes for quiche to be heated.

Quiche Lorraine

Fresh baked ham and Swiss cheese. Served with a side salad. \$9.75

Mushroom & Onion Quiche

Caramelized onions and sautéed mushrooms. Served with a side salad. \$9.75

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