

# La Fournette BAKERY & CAFÉ

**OLD TOWN**  
1547 N. Wells St.  
Chicago, IL 60610  
312.624.9430

**LINCOLN PARK**  
2468 N. Clark St.  
Chicago, IL 60614  
773.360.1761

*Winter Hours*  
**Mon – Sat:**  
7am – 6:30pm  
**Sun:**  
7am – 5:30pm

*Phone in your order. We'll have it ready!*

## Lunch & Dinner Menu Served 9am – Closing

### SALADS

*Medium and Large • Served with Croûtons*

**Quinoa Taboulé** Quinoa with parsley, a hint of mint, tomatoes, cucumber and lemon with olive oil, citrus and fresh herb vinaigrette. *5<sup>95</sup> medium 7<sup>95</sup> large*

**The Classic Niçoise Salad** Mixed greens with fresh vegetables, olives, tuna, and anchovies with hazelnut oil and red wine vinaigrette. *5<sup>95</sup> medium 7<sup>95</sup> large*

**Fresh Seasonal Salad** *Market Price*

### SEASONAL SOUPS

*Served with Croûtons*

Choose from a selection of three savory soups every day made with the freshest, seasonal ingredients. *4<sup>70</sup> medium 6<sup>90</sup> large*

### SAVORY CRÊPES

*Hearty, savory crêpes made from dark buckwheat flour with your choice of filling.*

**Crêpe with Smoked Bacon & Ham** Scrambled farm egg, smoked bacon, wet-cured ham, Comté and Butterkase cheeses, onion and tomato. *9<sup>75</sup>*

**Crêpe with Veggies** Scrambled farm egg, micro greens, tomato, onion and Comté and Butterkase cheeses. *9<sup>25</sup>*

### SWEET CRÊPES

*Delicate crêpes are made to order with your choice of filling.*

**Crêpe with Butter and Turbinado Sugar** Thin, tender crêpe with melted, rich, European butter and crystals of turbinado sugar. *4<sup>95</sup>*

**Crêpe "Noisette" Homemade Chocolate Hazelnut Spread** Delicate crêpe layered with our homemade chocolate-hazelnut spread. A favorite of La Fournette's staff. *7<sup>95</sup>*

**Crêpe "Suzette" Fresh Oranges, Caramel & Butter** Crêpe flambéed in a buttery, orange-caramel sauce served with slices of fresh orange. *8<sup>95</sup>*

### SANDWICHES AND OTHERS

**Ham and Cheese Sandwich** Comté cheese and wet-cured ham on freshly baked La Fournette baguette. *8<sup>75</sup>*

**Saucisson Sandwich** Dry-cured salami on freshly baked La Fournette baguette. *9<sup>75</sup>*

**Turkey Bretzel** Turkey, baby spinach, sour cream, and mustard on a bretzel roll. *10<sup>45</sup>*

**Tuna Salad Sandwich** Mayonnaise and hard-boiled eggs on multi-grain sourdough bread. *9<sup>75</sup>*

**Tarte Flambée Baguette** An addictive Alsatian open-faced sandwich. Bacon, onion, and sour cream broiled together on freshly-baked baguette. Served warm. *5<sup>50</sup> With small mixed greens salad 9<sup>75</sup>*

**Ham and Cheese Croque-Monsieur** The French version of grilled cheese made with wet-cured ham, gruyère cheese, and béchamel sauce on La Fournette's sandwich bread. Served warm. *7<sup>95</sup>*

### QUICHES

**Quiche Lorraine** A savory egg tart in a flaky, homemade crust, filled with wet-cured ham, smoked bacon, and Comté cheese. Served warm. *5<sup>50</sup> With small mixed greens salad 9<sup>75</sup>*

**Quiche Veggie** A savory egg tart filled with Comté cheese, carrots, celery and zucchini. Served warm. *5<sup>50</sup> With small mixed greens salad 9<sup>75</sup>*

### FRENCH-STYLE PANINIS

*Grilled sandwiches on our famous sourdough Miche La Fournette with your choice of filling.*

**Smoked Ham** Smoked Black Forest Ham; beer-roasted carrots and onions; potatoes; hot Dijon mustard; French Raclette cheese; and peppery arugula. *8<sup>75</sup>*

**Three Cheeses** Black olive tapenade; French Comté, Brie, and Butterkäse cheeses; tomatoes; green apples; and fresh basil. *8<sup>75</sup>*

**Turkey** Chipotle mayo, smoked turkey, baby spinach, red onions, French Comté and Prairie Pure Butterkäse Cheeses. *8<sup>75</sup>*

### COOKIES/POUND CAKES

**Chocolate Pound Cake** Dense, chocolaty pound cake with French dark chocolate. *2<sup>30</sup>*

**Lemon Pound Cake** Traditional pound cake with bright citrusy flavors and a light sugar glaze. *2<sup>30</sup>*

**"Uncle Hansi" Cake** Named after an Alsatian folk-artist, Chef Pierre's hazelnut-almond pound cake is famous in his native region of France. This buttery cake is made with hazelnut and almond flour, studded with dried plums and baked with a tender layer of sable crust. *2<sup>75</sup>*

**Chocolate Almond Financier Cake** Moist brown-butter, chocolate, and almond cake. *2<sup>30</sup>*

**Coconut Rocher** A moist, chewy coconut cookie. *1<sup>95</sup>*

**Chocolate and Walnut Cookie** A decadent, chewy, chocolate cookie with European dark chocolate chunks and of toasted walnut pieces. *2<sup>30</sup>*

### BEVERAGES

Intelligentsia coffees and espressos, Stephen Smith artisan teas, fresh orange juice and lemonades, organic apple juice and iced teas, Perrier and many more selected drinks.

