



THE FRENCH GOURMET
Catering • Restaurant • Bakery • Wine Boutique

SAN DIEGO RESTAURANT WEEK
SEPTEMBER 14-21, 2025

LUNCH MENU \$25

APPETIZER

Pastry Basket

Choice of plain croissant, almond croissant or chocolate croissant with sabayon or jam

Truffle Fries (GF)

Parmesan, truffle oil, parsley

Escargot (GF)

Imported and topped with our homemade garlic herb butter sauce

Onion Soupe Gratinee

Caramlized onions, topped with homemade baguette and swiss cheese

House made Pate Plate

Cornichons, pickled garlic, onion chutney

ENTRÉE

Eggs Benedict

Choose from: canadian bacon or avocado/tomato, poached eggs, hollandaise, toasted english

Croissant Breakfast Sandwich

Toasted croissant, two eggs, prosciutto, swiss cheese, arugula, tomato, GF sauce

French Dip

Shaved roast beef, caramelized onion, swiss cheese, creamy horse raddish, au jus

French Gourmet Burger

Brie, baby arugula, tomato, caramelized onions, FG Sauce

Mousels Provencale (GF)

Mussels sauteed in white wine, garlic, chorizo, shallots, with pomme frites & lemon

Salmon Dijonnaise (GF)

Fresh salmon baked with tarragon mustard

Steak Pomme Frites

Flat Iron Steak, hand- cut pommes frites, with chimichurri or Bearnaise Sauce

BRUNCH HAPPY HOUR DRINKS 9AM-3PM

SPARKLING

BOTTOMLESS MIMOSAS \$20
FRENCH 75 \$7.50

COCKTAILS

ESPRESSO MARTINI \$14

DESSERT

Creme Brulee (GF)

Carmelized to perfection with berries

Warm Pear Tart

Sweet juicy pears, almond cake, topped with French Sabayon

Napoleon

Flaky puff pastry, custard, strawberries

Raspberry Bagatelle

White sponge cake, bavarian cream, fresh raspberries, marzipan