



Café Presse AFTER HOURS

Available 11pm to 1:30am Everyday

Special prices on wine, beer and cocktails until 2am

Croque madame	\$8.00
<i>Baked ham, gruyere, and béchamel sandwich with a sunny side up egg on top†</i>	
Croque d'Automne	\$8.50
<i>Baked béchamel, Portobello mushroom and seared red onion sandwich</i>	
Pommes frites	\$4.75
<i>Fried potatoes, with mustard, mayonnaise or ketchup</i>	
Rillettes de porc	\$5.25
<i>Confit pork spread, grain mustard, Dijon mustard and cornichons</i>	
Petite assiette de fromage	\$7.25
<i>An appetizer-sized plate with three cheeses</i>	
Soupe de poisson à la Sétoise	\$16.00
<i>Clams, prawn, mussels and white fish simmered with tomatoes, fennel, garlic, olive oil and saffron, with rouille and croutons</i>	
Glace ou sorbet à la boule	\$6.00
<i>Two scoops, served with a cookie. Your choice of seasonal sorbet or ice cream of the day, vanilla or ruby port ice cream or peach sorbet.</i>	

A 20% service charge has been added to your bill, all of which goes to our service and kitchen teams. 15.1% is paid directly as commission and 4.9% is retained for wage increases.

If you feel that your service doesn't warrant this charge, please ask to have it removed.

†Notice: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Many dishes contain ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.



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