

Eat

MADAME CLAUDE CAFÉ

Tuesday 4:00 pm to 10:00 pm
 Wednesday 4:00 pm to 10:00pm
 Thursday 4:00 pm to 11:00 pm
 Friday 4:00 pm to 11:00 pm
 Saturday 9:00 am to 11:00 pm
 Sunday 9:00 am to 10:00 pm
 Closed on Mondays



364 1/2 Fourth Street
 Jersey City NJ 07302
 Tel: 201 876-8800
www.madameclaudECAFE.com
 BYOB AND CASH ONLY

LES SOUPES

Soupe du Jour *Soup of the day* M/P Gratinée a l'Oignon *French Onion soup* 7

LES SALADES

La Salade de Mesclun 8
Mesclun salad
 La Salade de Lentilles aux Pignons 9
Lentil Salad served with apples and roasted pine nuts
 La Salade de Chèvre Chaud aux Pommes 10
Warm goat cheese served on croutons with mesclun
 La Salade d'Endives aux Bêteraves 11
Endive Salad with Beets and Goat or Blue Cheese
 La Salade de Confit de Canard 12
Shredded Duck with white beans and bacon bits
 All are salads are served with a home made
 Vinaigrette

LES ASSIETTES

Assiette de Paté Small 9 Large 15
Assortment of Imported patés with cornichons
 Le Plateau de Fromage Small 10 Large 16
Assortment of cheese, apple, grapes and greens
 Les Escargots 9
Snails with garlic, butter and parsley sauce
 Champignons Farcis en Persillade 8
Stuffed mushrooms and béchamel
 Calamars au Vin Blanc 8
Sautéed Calamari in white wine
 Crevettes grillées au Gingembre 9
Grilled Shrimp marinated in Ginger, Garlic and Lemongrass
 Brandade Pannée 9
Cod Fish Cake served with a Chipotle Sauce

PLATS PRINCIPAUX

Le Steak Frites 19
Hanger Steak with pepper, shallot or Roquefort sauce
 Filet de Porc sauce Soja et Miel 19
Pork Tenderloin served with a Soy and Honey reduction sauce with polenta and Haricots Verts
 Filet de Saumon au Pesto 21
Sautéed Salmon Filet served with a Pesto and vegetables Julienne
 Couscous Madame Claude 21
Stewed chicken and lamb sausage in Moroccan spices served with vegetables and couscous
 Jarret d'Agneau Braisé au Vin Blanc 21
Braised Lamb Shank in Rosemary and white wine with rice and tomato provençal
 Confit de Canard au Miel et à l'Orange 21
Duck Leg served with a Honey Orange sauce and roasted potatoes

LES MOULES FRITES

Moules Marinières *Mussels in White Wine* 14
 Moules à la Moutarde *Mussels with Dijon Mustard and white wine* 15
 Moules au Safran *Mussels in Saffron, white Wine and Crème Fraiche* 16
 Moules au Gingembre *Mussels in White Wine, Ginger and Lemongrass* 16
 Moules au Curry *Mussels in white wine Curry and Crème Fraiche* 16
 All mussels are served with French Fries

LES CRÊPES SALÉES

Savory Crepes served with a mesclun salad
 La Marocaine, *Spicy lamb sausage with mushroom and crème fraiche* 12
 La Norvégienne, *Smoked salmon with tomatoes, capers, scallions and Crème Fraîche* 12
 La Gratinée aux Champignons 11
Mushroom and ham crepe with cheese gratin
 La Végétarienne *Ratatouille and Goat Cheese* 11

PLATS D'ACCOMPAGNEMENT

Side orders
 Pommes Frites 5
French fries
 Gratin Dauphinois 6
Potatoe Gratin with cheese and crème fraiche
 Ratatouille 6
Provençal Vegetable Stew
 Gratin de Choux-Fleurs 6
Gratin of Cauliflower

Look for our Daily Specials on the Blackboard

BYOB and CASH ONLY

\$2 for Extra Sauce, 20% Gratuity added for parties of six or more



LES DESSERTS

Mousse au Chocolat <i>Home made Chocolate Mousse</i>	7
Crème Brûlée <i>Home made Crème Brulée</i>	7
Tarte Tatin <i>Home made apple tart served with crème fraîche or vanilla ice cream</i>	7
Gateau au Chocolat <i>Flourless chocolate cake served with vanilla ice cream</i>	8

LES CRÊPES SUCRÉES

Sweet Crepes

Beurre, Sucre <i>Butter and sugar</i>	6
Citron, Sucre <i>Lemon and sugar</i>	6
La Bronzée <i>Chocolate, vanilla ice cream and caramel sauce</i>	8
La Belle Hélène <i>Baked Pear with chocolate sauce</i>	8
Chocolat Bananes <i>Chocolate with Bananas</i>	8
Nutella <i>Chocolate Hazelnut Cream</i>	8
La Normande <i>Baked apple and Caramel sauce</i>	8

LES BOISSONS CHAUDES

Hot Drinks

Café Americain	1.75
Café au Lait	2.75/3.50
Cappuccino	3.00
Espresso	2.50
Double Espresso	4.00
Hot Chocolate <i>Small or Large</i>	3.00/4.00
Mochaccino <i>Small or Large</i>	3.50/4.50
Assorted Teas	2.50
English Breakfast, Earl Grey, Lipton, Herb Teas	

LES BOISSONS FRAÎCHES

Cold Drinks

Orange Pressée <i>Glass/Carafe</i>	3.00/8.00
<i>Fresh squeezed orange Juice</i>	
Citron Pressé	2.50
<i>Fresh squeezed Lemonade</i>	
Sodas	2
<i>Coke, Diet Coke, Ginger Ale, Sprite, Club Soda</i>	
Pellegrino Orange	2.50
Aqua Panna <i>Large</i>	5.00
Pellegrino <i>Small & Large</i>	3.00/5.00
Fruit Juice	2.00
<i>Apple, cranberry, pineapple</i>	

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