

Nicole's Gourmet Foods is a family owned and operated business. We pride ourselves on providing knowledgeable, personalized service and a unique product offering.

We have been supplying the Restaurant & Hotel industry with quality cooking and baking products since 1989. In 1996 we realized that many of the products we carried were unavailable to the "home chef", and decided to open our retail location in Pasadena. We have since moved to South Pasadena where professional Chefs and "home chefs" alike come to fulfill all of their gourmet needs. Every Thursday & Saturday we have a complimentary Cheese tasting; and you can always sample a variety of specialty oil, vinegars, and other products.

You can also join us for lunch. We serve a lovely selection of delicious & unique European Sandwiches, salads, & soups as well as an array of Beers & Wine by the glass. Our Croque Monsieur was named one of L.A. Weekly's "Nine Kick-Ass Dishes of 2002".

Come on in, email us, or give us a call. We welcome all of your questions and look forward to being of service to you soon.

Sincerely,

Nicole Grandjean & Steven Grandjean



- Cheese • Pâtés • Caviar • Foie Gras •
- Truffles & Truffle products • Specialty Oils & Vinegars •
- Chocolate • Professional Baking Products •
- Sandwiches, Soups & Salads • Pastries •
- Smoked Seafood • Hors d'œuvres •
- Soaps, Linens & Gift Items • Gift Baskets •
- Beer & Wine •

STORE HOURS

Monday, Tuesday, Wednesday, Friday: 9am - 6pm

Thursday (Farmer's Market) 9am – 7pm

Saturday: 9am - 5:30pm

Sunday: 10am-4pm

921 Meridian Ave., Unit B
(Enter on El Centro St)

South Pasadena, Ca 91030

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We Accept: Visa, MasterCard, Amex & Discover.



"Yes, there's nothing I can't live without, and nothing that doesn't make life just a wee bit better"

-Michelle Huneven
L.A. Weekly

LUNCH MENU



SANDWICHES

All Sandwiches served on French Baguette unless otherwise noted.

Ham & Cheese Sandwich - \$6.95

Jambon Madrange (Cooked French ham) with Gruyère cheese, European butter, Dijon mustard & Romaine lettuce.

Pâté Sandwich - \$6.95

Your choice of our coarse Country pâté, or creamy Mousse Truffée topped with romaine lettuce and cornichons.

Smoked Chicken Sandwich - \$7.95

Smoked chicken breast, Dijon mustard, European butter, romaine lettuce, tomatoes, and fleur-de-sel (sea salt).

Albacore Tuna Sandwich - \$6.95

Our own blend of Albacore tuna, celery, scallions, XV olive oil, whole grain mustard, fleur-de-sel (sea salt) and pepper, romaine lettuce, and tomatoes.

Prosciutto & Pecorino Sandwich - \$7.95

Thinly Sliced Prosciutto di Parma, Pecorino cheese, European butter, olive oil & mixed baby greens, served on ciabatta.

Smoked Salmon - \$7.95

Our delicious "Cordon Bleu" smoked salmon topped with capers, red onion, fresh imported goat cheese, European butter, romaine lettuce, lemon & black pepper.

Italian Salami Sandwich - \$6.95

Toscana, Finocchiona (fennel) & Hot salami, with Pecorino cheese, European butter, XV olive oil & romaine lettuce.

Caprese Sandwich - \$7.95

Imported Bufala Mozzarella with sliced tomatoes & fresh basil, topped with extra virgin olive oil, black pepper & fleur-de-sel (sea salt).

Croque Nicole - \$7.95

A Panini sandwich of aged imported goat cheese, French Madrange ham & tomatoes on ciabatta bread.

Croque Monsieur - \$7.95

Grilled Gruyère cheese, Jambon Madrange (French cooked ham), Béchamel sauce and a pinch of nutmeg.

Melted Brie & Tomato Sandwich - \$7.95

Melted Brie with sliced tomatoes & a pinch of fleur-de-sel (sea salt).

Grilled Eggplant Panini - \$7.95

Grilled, marinated Eggplant, Feta cheese, Kalamata olive tapenade, fresh tomatoes and red onions, served on ciabatta, pressed Panini style.

ADD A SIDE BABY GREEN SALAD TO ANY SANDWICH - \$1.50

WEDNESDAY LUNCH SPECIAL
½ SANDWICH, CUP OF SOUP & ICED TEA - \$6.95*

SALADS, SOUPS & MORE

All soups & salads are served with sliced bread.

Greek Salad - \$7.95

A fresh mix of cucumbers, tomatoes, red onion, Kalamata olives & Feta cheese; topped with XV olive oil, rosemary, fleur-de-sel & pepper.

Tomato, Artichoke & Hearts of Palm Salad - \$7.95

Tomatoes, Artichokes, Hearts of Palm, Eggs, Niçoise Olives, XV olive oil, vinegar, fleur-de-sel, cracked pepper, & parsley.

Niçoise Salad - \$8.95

Baby Greens with Albacore tuna, potatoes, haricots verts, tomatoes, Niçoise olives, chopped parsley; topped with Nicole's vinaigrette & cracked black pepper.

Smoked Trout Salad - \$10.95

A fresh mix of baby greens tossed with Nicole's vinaigrette, served with slices of smoked trout, a potato blini, shallot seasoned crème fraîche, caper gremalota, and a dollop of caviar.

Smoked Duck Magret Salad - \$8.95

A fresh mix of Baby Greens, served with slices of smoked Duck breast, dried cherries, Nicole's raspberry vinaigrette & cracked pepper.

Toasted Goat Cheese Salad - \$8.95

A fresh mix of baby greens, tomatoes, red onions, topped with toasted goat cheese croustinis, pine nuts, & Nicole's vinaigrette.

Salade de Chèvre Frais - \$7.95

A fresh mix of baby greens, topped with fresh imported goat cheese, tomatoes, red onions, pine nuts, & Nicole's vinaigrette.

Cheese & Charcuterie Plate for Two - \$14.95

A trio of salamis, a slice of Country pâté & Mousse Truffée, Cornichons, olives and a selection of three cheeses served with a basket of bread. [Additional bread \$1.00]

Fromage - portion aux choix (~1 oz) - \$3.99

A great way to try a sampling of our extensive cheese selection or an alternative to dessert. Served in ~1 oz portion(s) with side of bread. [Additional bread \$1.00]

Side Baby Green Salad - \$1.50 (ordered w/sandwich)

A fresh mix of baby greens, topped with Nicole's vinaigrette.

Soupe du Jour

\$4.25 Bowl/ **\$3.95** Cup (alone)/ **\$2.50** Cup (side w/sandwich)

Freshly prepared soups - Inquire about our daily selection.

DESSERTS

Selection varies daily - Please ask for current offering.

Crème Brûlée – Assorted Flavors - \$3.75

Chocolate Mousse in Chocolate Mug - \$3.95

Flavored Mousses – Assorted (cassis, passion, mango) - \$3.95

Flourless Chocolate Cake - \$3.50 (slice)

Tarte Tatin aux Pommes - \$3.50 (slice)

Warm French caramelized apple tart

Tarte Tatin aux Poires - \$3.50 (slice)

Warm French caramelized pear tart spiced with cardamom.

Fresh Fruit Tart - \$3.95

(Fruit variety varies seasonally)

Lemon Tart - \$3.75

Pecan Tart - \$3.75

Fraisier / Strawberry Napoleon (seasonal) - \$3.95 slice

Pear Tart with Almond Cream - \$3.50 (slice)

Crème au Caramel – \$3.50 (slice)

Black forest cake - \$3.95 (slice)

Moka – \$3.95 (slice)

Layers of sponge cake filled with coffee buttercream.