



*"Nothing I can't live without, and nothing that doesn't make life just a wee bit better"*

- Michelle Huneven  
L.A. Weekly

# MENU

**BEST OF LA 2007**  
Los Angeles  
**"BEST FRENCH MARKET"**

## LUNCH SANDWICHES

- Ham & Cheese Sandwich** ..... \$6.95  
Jambon Madrange (Cooked French ham) with Gruyère cheese, European butter, Dijon mustard & Romaine lettuce.
- Pâté Sandwich** ..... \$6.95  
Delicious, coarse Country pâté with black peppercorns, topped with romaine lettuce and French Cornichons. Also available with Truffle Mousse .....**add \$1.00**
- Smoked Chicken Sandwich** ..... \$7.95  
Smoked chicken breast, Dijon mustard, European butter, romaine lettuce, tomatoes, and fleur-de-sel (sea salt).
- Albacore Tuna Sandwich** ..... \$7.95  
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** ..... \$8.95  
Scottish smoked salmon, hand-cured by the Santa Barbara Smokehouse is topped with capers, red onion, fresh goat cheese, butter, romaine lettuce, lemon & black pepper.
- Italian Salami Sandwich** ..... \$7.95  
Toscana, Finocchiona (fennel) & Hot salami, with Pecorino cheese, European butter, XV olive oil & romaine lettuce.
- Caprese Sandwich** ..... \$7.95  
Locally made fresh Mozzarella with sliced tomatoes & fresh basil topped with extra virgin olive oil, black pepper & fleur-de-sel<sup>(sea salt)</sup>.
- Croque Nicole** ..... \$8.95  
A Panini sandwich of Selles-sur-Cher (aged goat cheese), French Madrange ham & tomatoes on ciabatta bread.
- Croque Monsieur** ..... \$8.95  
Grilled Gruyère cheese, Jambon Madrange (French cooked ham), Béchamel sauce and a pinch of nutmeg.
- Melted Brie & Tomato Sandwich** ..... \$7.95  
Melted French Brie with freshly sliced tomatoes & a pinch of fleur-de-sel.<sup>(sea salt)</sup>
- Grilled Eggplant Panini** ..... \$8.95  
Grilled, marinated Eggplant, with Feta cheese, Kalamata olive tapenade, fresh tomatoes, red onions, served on ciabatta, pressed Panini style.

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

## SALADS, SOUPS & MORE

All soups & salads are served with sliced bread.

**Greek Salad ..... \$8.95**

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

**Tomato, Artichoke & Hearts of Palm Salad ..... \$8.95**

Tomatoes, artichokes, hearts of palm, egg, niçoise Olives, XV olive oil, vinegar, fleur-de-sel, cracked pepper & parsley.

**Salad Trio ..... \$8.95**

Choose three salads from the daily selection located in our deli case. Sorry, this does not include our entrée salads (below).

**Niçoise Salad ..... \$10.95**

Mixed 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**

Mixed 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.

**DAILY LUNCH SPECIAL**

**ANY ½ COLD SANDWICH & CUP OF SOUP OR BABY GREEN SALAD - \$8.50\***

*\*Only applies to cold sandwiches. Sorry, NO substitutions.*

**Smoked Duck Magret Salad ..... \$10.95**

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 ..... \$10.95**

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

**Salade de Chèvre Frais ..... \$9.95**

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 ..... \$15.95**

Sliced Prosciutto, a trio of salamis, Country pâté & Truffle Mousse, pickled veggies, Cornichons, olives and a selection of three cheeses served with a basket of bread.

*Additional bread \$1.00*

**Cheese Plate ..... (3pc) \$10.95 ..... (5pc) \$15.95**

A great way to sample our extensive cheese selection. Let us select our best for you, or

**ADD A CUP OF SOUP TO ANY SANDWICH OR LUNCH SALAD ..... \$2.50**

tell us what you'd like! Served with nuts & bread basket. *Additional bread \$1.00*

**Soupe du Jour ..... Bowl \$4.25 ..... Cup \$3.95**

Prepared daily using only the best ingredients. Inquire for daily selection.

## BREAKFAST

Available from 9 am - 11:30 am Monday - Saturday

### OMELETTES

**Ham & Cheese Omelette** ..... \$9.95

Filled with ham & cheese, served with side green salad & toast.

**Smoked Salmon Omelette** ..... \$10.95

Filled with smoked salmon and fresh goat cheese, served with side green salad & toast.

**Mushroom & Cheese Omelette** ..... \$10.95

Filled with sautéed mushrooms & Gruyere cheese, served with side green salad & toast.

### SUNDAY BRUNCH ADDITIONS

*In addition to our breakfast & lunch menus, the following items are also available on Sunday*

**Croque Madame** ..... \$10.95

Toasted Gruyère cheese, French ham, and poached egg with Béchamel sauce and a pinch of nutmeg served pressed, with side green salad.

**Smoked Salmon on Brioche** ..... \$10.95

Our delicious “Cordon Bleu” smoked salmon topped with capers, red onion, fresh goat cheese, European butter, lemon & black pepper served open face with side green salad.

**ADD A SIDE OF FRESH FRUIT TO ANY BRUNCH ITEM** ..... \$1.50

### VIENNOISERIES

*(Availability varies Daily)*

**Toast with Butter & Jam** ..... \$5.95

Toasted baguette or wheat toast with butter and two types of jam.

**Butter Croissant** ..... \$2.25

**Chocolate Croissant** ..... \$2.25

**Danish** ..... \$2.25

**Apple Turnover** ..... \$2.25

**Brioche** ..... \$2.25

## BEVERAGES

### COLD DRINKS

**Fresh Squeezed Orange Juice** <sup>(5oz)</sup> ..... **\$2.50**

**Sodas** ..... **\$1.99**  
Coke, Diet Coke, Sprite, Ginger Ale, Apple Juice, Orangina, Lorina French Lemonades.

**Homemade Flavored Lemonade** ..... **\$2.95**  
Made fresh daily – ask for daily flavor.

**Wine by the Glass** ..... **\$5.95** <sup>(& up)</sup>  
Inquire about our selection.

**Beer** ..... **\$4.95** <sup>(& up)</sup>  
Inquire or see our beer & wine fridge for selection.

**Apple Cider** <sup>(alcoholic)</sup> ..... **\$4.95**

**Kir Royal** ..... **\$5.95**  
Champagne with a splash of cassis syrup.

**Champagne** ..... **\$5.95**

**Sangria** ..... Glass **\$5.95** ..... Pitcher **\$10.95**  
Nicole's take on the Spanish favorite.

<p><b>Nicole's Mimosa</b> ..... <b>\$6.95</b> <i>Made with freshly squeezed orange juice &amp; Champagne.</i></p>
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### COFFEE & OTHER HOT DRINKS

**Coffee, Regular** ..... **\$1.75** ..... Refills **\$0.50**

**Espresso** ..... Single **\$1.95** ..... Double **\$2.25**

**Cappuccino** ..... Single **\$2.50** ..... Double **\$2.95**

**Cappuccino Maison** ..... **\$2.50**

**Macchiato** ..... Single **\$1.95** ..... Double **\$2.25**

**Latte** ..... Single **\$2.50** ..... Double **\$2.95**

**Café au lait** ..... Single **\$2.50** ..... Double **\$2.95**

**Mocha** ..... Single **\$2.95** ..... Double **\$3.25**

**Iced Coffee** ..... Single **\$2.95** ..... Double **\$3.25**

**Hot Tea - Assorted Flavors by "Mighty Leaf"** ..... **\$1.75**

**Hot Chocolate** ..... **\$2.50**

**Flavored Syrups - \$0.50**

(Vanilla, Hazlenut, Amaretto, Mint)

*Decaffeinated available upon request.*

## DESSERTS

*All of our desserts are made in house using on the best ingredients.*

### INDIVIDUAL TARTS & DESSERTS

<b>Tarte aux fruits</b> - Plum, Peach, Apricot, or Nectarine .....	<b>\$3.95</b>
<b>Tarte aux Fruits</b> - Assorted Fresh Seasonal Fruit Tart .....	<b>\$3.95</b>
<b>Tarte aux Baies</b> - Fresh Berry Tart <i>*Seasonal – selection varies</i> .....	<b>\$3.95</b>
<b>Tarte au Citron</b> - Filled with Lemon curd .....	<b>\$3.95</b>
<b>Mousse au Chocolat</b> - Chocolate Mousse served in a Chocolate Cup .....	<b>\$3.95</b>
<b>Blackcurrant mousse</b> - Blackcurrant mousse served in chocolate marbled cup .....	<b>\$3.95</b>
<b>Crème Brûlée</b> - Flavored Crème Brûlée with Caramelized Sugar .....	<b>\$3.95</b>
<b>Tiramisu</b> - Individual serving in a chocolate cup .....	<b>\$4.50</b>
<b>Opera Cake - Slice</b> .....	<b>\$3.95</b>
<b>Moka Cake - Slice</b> .....	<b>\$3.95</b>
<b>Passion Fruit Cake - Slice</b> .....	<b>\$3.95</b>
<b>Pecan Pie - Slice</b> .....	<b>\$3.95</b>
<b>Black forest Cake - Slice</b> .....	<b>\$3.95</b>
<b>Russian Cake - Slice</b> .....	<b>\$3.95</b>
<b>French Macarons (assorted flavors)</b> .....	<b>\$1.50</b>
<b>Handmade Chocolate Truffles</b> – Dark, hazelnut, cappuccino or white Cointreau .....	<b>\$1.00</b>

## WHOLE CAKES & TARTS

*We are proud to offer a daily made selection of delicious cakes & tarts for any occasion.*

<b>Apple Tarte Tatin (10")</b> .....	<b>\$25.95</b>
Upside down, caramelized apple tart tatin with puff pastry crust.	
<b>Pear Tarte Tatin (10")</b> .....	<b>\$25.95</b>
Upside down, caramelized pear and cardamom tart tatin with puff pastry crust.	
<b>Tarte aux Fruits (11")</b> .....	<b>\$29.95</b>
Assorted Fresh Seasonal Fruit Tart, Mixed fresh fruits 11"	
<b>Tarte aux Fruits Frais (11")</b> .....	<b>\$29.95</b>
Plum, Peach, Apricot, or Nectarine 11"	
<b>Tarte au Citron (11")</b> .....	<b>\$27.95</b>
Fresh Lemon Tart	
<b>Tarte bourdaloue (11")</b> .....	<b>\$28.95</b>
Fresh Pear Tart with Almond Cream Filling 11"	
<b>Tarte aux Pommes (11")</b> .....	<b>\$19.95</b>
Old Fashion Sliced Apple Tart	
<b>Tarte aux Baies (11")</b> .....	<b>\$29.95</b>
Fresh Berry Tart with Crème Chantilly or Crème Patissière	
<b>Pecan Pie (11")</b> .....	<b>\$27.95</b>
Traditional Pecan Pie with Shortcrust.	
<b>Moka cake (11")</b> .....	<b>\$44.95</b>
Coffee Butter Cream Topped with Toasted Almonds	
<b>Opera (1/4 Sheet)</b> .....	<b>\$29.95</b>
Layered Chocolate Ganache and Espresso Butter Cream.	
<b>Fraisier layered cake (1/4 Sheet)</b> .....	<b>\$29.95</b>
Filled With Chantilly and Fresh Strawberries	
<b>Passion Fruit cake (11")</b> .....	<b>\$39.95</b>
A Delicate Mousse Filled with Fresh Berries and Topped with Italian Meringue	
<b>Black forest cake (13")</b> .....	<b>\$44.95</b>
Chocolate Layer Cake Filled with Chantilly and Brandy Marinated Cherries.	
<b>Bavarois (12")</b> .....	<b>\$44.95</b>
3 layers of delicate flavored vanilla, chocolate & pistachio mousse & cake	
<b>After eight Cake (1/4 Sheet)</b> .....	<b>\$29.95</b>
Layered of Chocolate Ganache and peppermint flavored butter cream (1/4 sheet)	
<b>Flourless Chocolate Cake (11")</b> .....	<b>\$27.95</b>
A Decadently Dense Chocolate Ganache Cake	

*We recommend ordering whole cakes & tarts a minimum of 48 hours in advance to ensure availability.*

*N*icole's Gourmet Foods is a café and specialty foods store located in South Pasadena. We are a family owned and operated business and we pride ourselves on providing great, affordable food as well as knowledgeable service and a unique product offering.

You can join us for breakfast & lunch seven days a week in our café where we serve a lovely selection of delicious European-style sandwiches, salads & soups as well as exciting daily specials. Our Croque Monsieur sandwich was voted one of "Nine Kick-Ass Dishes of 2002" by L.A. weekly. We also have a great selection of affordable beers & wines available by the glass or bottle.

Nicole's originally began in 1989 as a wholesaler and importer, supplying the restaurant & hotel industry with specialty cooking & baking products. In 1996, Nicole realizing that many of the products she sold weren't available to the retail consumer, decided to open our humble original location in Pasadena. We are now celebrating our 10th year in South Pasadena where café diners mingle with professional and "home chefs" seeking out hard-to-find specialty goods.

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

Sincerely,

Nicole Grandjean & Steven Grandjean  
Proprietors

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