

APÉRITIFS

Mimosa 9.50
champagne brut and orange juice

NOTRE SÉLECTION DE VINS AU VERRE

■ Sauvignon IGP Pays d'Oc	7.50
■ Pinot Grigio Italy, Veneto	8.00
■ Cotes de Provence aoc (dry)	9.00
■ Cabernet Sauvignon IGP Pays d'Oc	7.50

BIÈRES BOUTEILLES

Domestics bottled beer	4.50
Heineken, Leffe, Stella Artois bottled beer	4.90
Corona bottled beer	4.50

CHAUD !

Regular House Coffee or Decaf	2.30
Expresso Nespresso Capsule	3.00
Double Expresso Nespresso Capsule	4.50
Regular Tea	2.30
Milk	2.00
Hot Chocolate	3.50
Cappuccino Nespresso Capsule	3.80

BOISSONS FRAÎCHES

Soda (can) Coke, Diet Coke, Coke Zero, Sprite	2.20
Orange, Apple or Mix Berries juice	2.50
Small bottled water	2.30
Large bottled water	3.90
Perrier, San Pellegrino small	3.50
Perrier, San Pellegrino large	5.50
Regular Iced Tea	2.00



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BRUNCH MENU

BRUNCH FROM 11AM TO 2PM
SATURDAY-SUNDAY : OPEN AT 9AM

218 Tampa Ave. W.,
in the Historic Venice Mall, Venice, FL 34285
(941) 220-7189
www.cotefrancevenice.com



TRADITIONAL FRENCH BREAKFAST

EXPRESS 7.50

Regular Hot Coffee or Tea

+ 1 Butter or Chocolate croissant or Raisin bun
+ 1 Glass orange juice

PARISIEN 10.50

Regular Hot Coffee or Tea

+ 1 Butter or Chocolate croissant or Raisin bun
+ Half baguette with butter and French marmelade
+ 1 glass orange juice

VIENNOISERIES

Butter Croissant	2.80
Chocolate croissant	2.80
Half Baguette with butter & French marmelade	3.80
Raisin Bun	2.80

* Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.

SALADES

Niçoise	12.90
Fresh pan-seared tuna , green beans, tomatoes, peppers, olives, red onions, hard-boiled eggs, anchovies	
La Volaille	9.90
pan-seared chicken, corn, cucumber, croutons, tomatoes, green beans	

QUICHES

Quiche Lorraine with bacon and swiss cheese	8.90
Quiche Ratatouille with sauteed veggies	8.90
Quiche Brie with Authentic French Brie and Honey	9.90
Served with mixed greens.	


CASSE-CROÛTES

Croque Monsieur white bread, ham, melted cheese and béchamel sauce	8.90
Croque Madame white bread, ham, melted cheese, one sunny side up egg on top *	9.50
Served with mixed greens.	

CRÊPES SUCRÉES

Sugar	3.70
Jam orange, strawberry, raspberry or apricot	4.00
Sugar and lemon	4.50
Chocolate sauce chocolate sauce, almonds	5.50
Suzette orange marmelade and Grand-Marnier	7.90
Add 1.5 for scoop of vanilla ice cream	
Add 1 for whipped cream with your dessert	

DESSERTS MAISON

Crème brûlée à la vanille	5.90
Tarte fine du jour pie of the day	5.90
Moelleux au chocolat molten chocolate cake	5.90
Gateau au chocolat Gluten Free 	5.90
Flourless Chocolate Cake	
Add 1.5 for scoop of vanilla ice cream	
Add 1 for whipped cream with your dessert	