

roquette

cafe - bistro

DAILY MENU

bakery

blueberry muffin	4.00
croissant	3.50
chocolate croissant	4.00
almond croissant	5.00
chocolate chip cookie	3.00
coconut rocher (gf)	3.00
apple cinnamon turnover	3.50
baguette	3.50
multigrain baguette	4.50
sourdough bread	6.00
french roll	1.00
chicken friand	7.00
pork friand	6.50
mushroom friand (veg)	6.50

pastry

chocolate eclair	5.50
strawberry eclair	5.50
coffee eclair	5.50
chocolate choux	2.50
strawberry choux	2.50
coffee choux	2.50
key lime tart	5.50
strawberry passion tart	5.50
mixed berry & vanilla tart	5.50
lemon tart	5.50
pear & almond tart	5.50
pineapple coconut tart	5.50
chocolate Royale cake (slice)	6.50
chocolate cake (slice) (gf)	6.50
raspberry vanilla passion cake	6.50
tiramisu	5.50
macaron vanilla	2.50
macaron raspberry	2.50
macaron coffee	2.50

BREAKFAST

egg bites

bacon – swiss cheese, caramelized onion, bacon	3.00
tomato mozzarella – sun-dried tomatoes, onion, basil, mozzarella	3.00
veggie – spinach, jalapenos, mushroom, tomato, caramelized onion (veg)	3.00

croques

monsieur – Parisian ham and bechamel	10.50
madame – Parisian ham and bechamel topped with egg	11.50

quiches

leek & cheese (veg)	7.00
ham & cheese	7.00
salmon & spinach	7.00

toasts

french – brioche bread with mixed berries and Canadian maple syrup	10.50
avocado – sourdough bread, tomato, espelette pepper and pea shoot (v)	9.00

MORE BREAKFAST **burritos**

turkey sausage – eggs, turkey sausage, 10.50
pico de gallo, avocado, potato, chipotle
aioli, Monterrey Jack cheese, whole
wheat tortilla

vegan – tofu scramble, spinach, 10.50
mushroom, black beans, red pepper,
avocado, onion, whole wheat tortilla (v)

other goodies

ham & cheese croissant – parisian ham, 7.00
emmental cheese

greek yogurt, berries & granola (veg) 5.00

omelettes

farmer boy – bacon, potato, onion, 10.50
and cheese

denver – onion, ham, tomato, bell 10.50
pepper and cheese

veggie – spinach, mushroom, onion, 9.50
cheese, topped with avocado (veg)

fruit salad (v) 5.00

SALADS **Make it a bowl with brown rice for + \$2.50**

kale & roquette – quinoa, chicken, black 9.50
currant, fire roasted pepper, sunflower
seed, blue cheese, granny smith apple,
red onion, cherry tomatoes, sherry
vinaigrette

caesar with kale – romaine, grilled 8.50
chicken, parmesan, croutons,
homemade dressing

curry chicken & chickpeas – shredded 9.50
carrot, shredded cabbage, spinach, red
grapes, cilantro, roasted almond,
cilantro, lemon & thyme vinaigrette

thai coleslaw & cabbage – spinach, 8.50
white & red cabbage, red onion,
carrot, cilantro, seaweed, tortilla
chips, cashew, spicy asian dressing
(veg)

spinach, beet & goat cheese – red & 8.50
golden beets, hemp seeds, croutons,
balsamic dressing (veg)

panzanella – tomato, red onion, basil, 9.00
artichoke heart, roquette, kalamata
olive, cucumber, crouton, sherry
vinaigrette (v)

SOUP 

roasted tomato basil – with crostini 7.00
(veg)

black bean cilantro – with crostini (v) 6.50

french onion – with emmental cheese 9.00
and crouton

MAKE IT A COMBO – Your choice of a cup of
soup & half of a salad or cold sandwich

10.50

SANDWICHES

HOT

angus beef burger – butter lettuce, tomato, red onion, swiss cheese, secret sauce, brioche bun, fries	18.00
short rib – braised short ribs, caramelized onions, roquette, horseradish sauce on baguette	14.00
chicken pesto panini – grilled chicken, tomato, bacon, smoked mozzarella, pesto on toasted bread	11.00
veggie panini – grilled portobello mushroom, zucchini, and red peppers, garlic romesco sauce, spinach on toasted bread (v)	10.00
ca philly – pulled chile verde pork, grilled peppers, fries, cotija cheese, avocado, onion on baguette	12.00

SMOOTHIES

green – spinach, kale, banana, avocado, mango, fresh squeezed orange juice	8.25
skinny monkey – banana, peanut butter, strawberry, whey chocolate protein, almond milk	8.25
acai berry – acai, banana, strawberry, blue berry, mango, shredded coconut, almond milk whey chocolate protein	

OTHER SIPS

hot chocolate	3.50
fresh squeezed OJ	6.00
bottled water	3.50
perrier	4.00
kombucha	6.50
orangina	4.50
san pellegrino (1L)	7.00

COLD

turkey – sliced turkey, tomato, romaine lettuce, parmesan, avocado, cucumber, mayo on sourdough	10.50
wild albacore tuna – albacore tuna, black olive tapenade, roquette, lemon aioli on sourdough	11.50
ca blt – applewood smoke bacon, tomato, lettuce, mayo, avocado on toasted bread	11.00
ham & cheese – parisian ham, emmental cheese, butter lettuce, cornichon, butter, dijon mustard on baguette	10.50
italian – heirloom tomato, mozzarella, pesto, prosciutto, balsamic glaze on baguette	10.50
vegan – tomato, avocado, portobello mushroom, sprout, roquette, spicy pickle, vegan aioli, harissa on toasted bread (v)	11.00

BEVERAGES

COFFEES

	<u>12 oz.</u>	<u>16 oz.</u>
espresso	3.50	4.50
iced coffee	5.00	
cappuccino	4.50	5.50
americano	4.00	
latte	4.50	5.50
mocha	5.00	5.75
café au lait	4.00	

TEAS

green	3.50
english breakfast	3.50
earl grey	3.50
lemon ginger	3.50
iced tea	3.50

CATER YOUR NEXT OFFICE MEETING **OR HOLIDAY PARTY WITH US!**

We offer numerous catering styles – lunch box, takeout, cocktail, buffet, plated dinner or rent our patio – or we can customize the menu with you.

Contact Chef Sam for more information today. chefsamuelgeffroy@gmail.com (714) 884-4559

RENT THE PATIO

Looking for an affordable space for your next event? Our patio is available for rent – and you get the added bonus of having Chef Sam create some extraordinary food for your guests.

Contact Chef Sam for more information today. chefsamuelgeffroy@gmail.com (714) 884-4559

A locally-owned, Orange County business

We look forward to sharing our food with you!

- Chef Sam and the roquette staff



201 Sandpointe Ave Ste 150, Santa Ana, CA 92707

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