

LUNCH

TOASTED GARLIC AND HERB FRENCH BREAD	\$2.90
SOUP DU JOUR FRESHLY PREPARED SOUP OF THE DAY WITH BAGUETTE SLICES	\$7.90
SLOW COOKED GOURMET PIES OR QUICHE WITH HOMEMADE CHUTNEY NAVARIN OF LAMB, CHICKEN CHASSEUR, BEEF BOURGUIGNON, QUICHE LORRAINE OR VEGETARIAN QUICHE	\$7.90
ASSORTED PLATE OF SALADS FROM THE CABINET	\$8.90
CHICKEN LIVER PATE OR ATLANTIC SALMON PATE ENRICHED WITH CREAM SERVED WITH SALAD GARNISH AND TOASTED BAGUETTE	\$8.90
HANDMADE PORK AND PISTACHIO TERRINE TRADITIONAL STYLE SERVED WITH CORNICHONS, CHUTNEY AND TOAST	\$8.90
FILLED BAGUETTES CHICKEN BREAST WITH DRIED TOMATOES, CHEESE AND LETTUCE OR HAM AND BRIE WITH BASIL PESTO OR GLAZED MUSHROOMS, CHEDDAR CHEESE, ROASTED CAPSICUM AND SPINACH LEAVES	\$8.90
CROQUE MONSIEUR – A FRENCH CLASSIC TOASTED SANDWICH!! FRENCH BRIOCHE BREAD FILLED WITH LEG HAM, CHEDDAR CHEESE AND BÉCHAMEL SAUCE, OVEN BAKED	\$8.90
ENGLISH SPINACH PIE SAVOURY SHORTCRUST WITH ENGLISH SPINACH AND CHEESE FILLING SERVED WITH CHUTNEY	\$8.90
BAKED PASTA LAYERED PASTA SHEETS WITH LEG HAM, GROUND TOMATOES, BASIL, THREE CHEESES, AND SPINACH	\$9.90
SIDE SALAD SERVED WITH YOUR MEAL – EXTRA	\$2.50

BREAKFAST

MUFFINS – BLUEBERRY, RASPBERRY & WHITE CHOCOLATE OR SAVOURY	\$4.50
TOASTED FRUIT BRIOCHE LOAF WITH JAM AND MASCARPONE	\$4.90
TOASTED FINNEN LOAF WITH PASCALS CITRUS MARMALADE	\$4.90
TOASTED MUESLI WITH BANANA CHIPS, ALMONDS, YOGHURT AND HOT MILK	\$5.90

FRENCH PASTRIES

PLAIN CROISSANT WITH BUTTER AND JAM	\$4.50
CHOCOLATE CROISSANT (PAIN AU CHOCOLAT) WITH COVERTURE CHOCOLATE	\$4.50
ALMOND CROISSANT FILLED WITH RUM AND FRANGIPANE AND TOASTED ALMONDS	\$4.50
DANISH PASTRIES – APRICOT CUSTARD OR BLUEBERRY CUSTARD	\$4.50
ESCARGOT – SWEET SULTANA AND CUSTARD SCROLL OR SAVOURY SCROLL	\$4.50

CAKES & GATEAU

ALL OUR CAKES AND GATEAU ARE MADE TO TRADITIONAL FRENCH METHODS AND ARE ASSEMBLED USING GREAT SKILL AND PASSION.

ALL PRODUCTS ARE MADE DAILY ON A ROTATIONAL BASIS, AND THEREFORE ALL PRODUCTS ARE NOT AVAILABLE ON ALL DAYS, WHAT WE HAVE

IS AT ITS FRESHEST AND GIVES YOU THE OPPORTUNITY TO TRY AS MANY AS YOU WISH. PLEASE TAKE A LOOK IN OUR CABINET TO SEE WHAT OUR CHEFS HAVE MADE AVAILABLE FOR YOU TODAY.

SEASONAL FRUIT TARTS, LEMON CITRUS TARTS, WALNUT TARTS, PRINCESS TARTS, VANILLA SLICES OR CHOCOLATE ÉCLAIRS	\$4.50
CARROT CAKE, CHEESE CAKE, BRIOCHE PUDDING, ORANGE AND POPPY SEED	\$5.20
CAPPUCCINO MOUSSE CAKE, CHOCOLATE PISTACHIO CAKE, CONCORDE, CHOCOLATE GRAND MARNIER, SYMPHONY CAKE OR TASMAR CAKE	\$5.50
CREAM IS NOT REQUIRED TO TOTALLY ENJOY OUR PRODUCTS, BUT IS AVAILABLE TO THOSE WHO REQUEST	\$0.50

Jean Pascal

DRINKS

COFFEE, ALL TYPES ONE SHOT - LIGHT OR WHOLE MILK	\$3.00
DOUBLE SHOT <u>OR</u> MUG <u>OR</u> DECAF <u>OR</u> SOY MILK – EACH EXTRA	\$0.50
LEAF TEA- SELECTION OF LEAF OR HERBAL TEAS	\$3.00
CHAI LATTE	\$3.50
REAL HOT CHOCOLATE MADE WITH PURE CHOCOLATE GANACHE SERVED WITH MARSHMALLOWS	\$4.20
ORANGE JUICE	\$3.50
PERRIER WATER – PLAIN SPARKLING	\$4.20
SOFT DRINKS – CASCADE, COKE, GINGER BEER, SPARKLING APPLE	\$3.90
VITAMIN WATERS	\$4.50
ICED COFFEE, ICED CHOCOLATE SERVED WITH ICE-CREAM AND WHIPPED CREAM	\$4.50

JEAN-PASCAL PATISSERIE CAN PROVIDE A RANGE OF CATERING OPTIONS TO SUIT YOUR NEEDS, WHETHER A WEDDING, BIRTHDAY, NOVELTY OR CELEBRATION CAKE, BUSINESS CATERING OR SUPPLYING PREPARED PRODUCT FOR YOUR PRIVATE DINNER OCCASIONS, OUR STAFF CAN ASSIST WITH YOUR ENQUIRIES.

Jean Pascal