

Cafe Rolle

5357 H Street Sacramento, CA 95819 (916) 455-9140

Small Plates

Chilled salmon served with fresh dill crème fraiche. 6.00

Choose from traditional smoked, poached, or smoked and cooked salmon. All of our salmon is made by Chef Rolle using his family's famous recipes.

Succulent tender prawns marinated in olive oil, garlic and herbs. 6.00

We recommend adding a bed of lentil salad for a delicious flavor combination. 2.00

Chilled Foie Gras 14.00

Chef Rolle's Foie Gras is made from the same recipe that has made his father's shop known for having the best Foie Gras in Lyon!

Pate plate 6.00

Chicken breast goat cheese pate or duck mousse pate served with cornichons

Creamy french brie melted atop lightly toasted french Baguette slices. 6.00

Add caramelized onions 1.00. Add French ham 1.00

Fresh Salads and Cold Plates

All of our salads are served with our special house made French Dijon vinaigrette (lightly spicy!) and fresh crusty French baguette slices. "Fresh veggies" include lentil, shredded carrots and green beans. Add brie or blue cheese for 1.00 extra.

Salmon Salad 9.50

Our house made smoked, smoked and cooked or poached salmon served on a bed of spring mix with fresh veggies.

Salad Paris 9.50

Chicken breast, apple & walnuts served on a bed of spring mix.

Prawns Salad 9.50

Marinated prawn on spring mix with fresh veggies.

Charcuterie Plate 11.50

French pates (duck, chicken) and ham on spring mix.

Salad Provence 9.50

Poached salmon on a bed of spring mix with green beans, & hard-boiled egg.

Warm Quiche Salad 9.50

Warm quiche served with spring mix with fresh veggies.

Salad Bleu 9.50

Blue cheese, apple, & walnuts served on spring mix.

Warm Chicken Breast Salad 9.50

Warm herbes de provence chicken breast served on a bed of spring mix with fresh veggies.

Salad du Chef 9.50

French ham, hard boiled eggs, walnuts served on a bed of spring mix.

Warm Brie Baguette Salad 9.50

Brie cheese melted a top lightly toasted baguette slices served on a bed of spring mix and fresh veggies.

Foie Gras Salad 14.00

Foie gras served with spring mix

Tuesday-Saturday 11:00 am – 3:00 pm
Wednesday-Friday 5.30pm-7.30pm
18% Gratuity for parties of 6 or more
Corkage Policy: \$15 per 750ml

Cafe Rolle

5357 H Street Sacramento, CA 95819 (916) 455-9140

Sandwiches

All of Chef Rolle's sandwiches are made fresh to order on Crusty French Baguette or Ciabatta Bread

Hot Sandwiches with Spring Mixed Salad

Add caramelized onions for 1.00.

Hot Brie Sandwich 9.50

Melted brie cheese atop toasted baguette with walnuts, pesto sauce.

Stacy's Favorite 10.50

Smoked salmon or ham, caramelized onion & creamy melted brie cheese with garlic aioli.

Croque Chipotle Monsieur 9.50

Warm ham & melted gruyere cheese with chipotle mayo.

Croque Monsieur 9.50

Warm ham & melted gruyere cheese with pesto mayo. A classic French favorite.

Croque Lamb Monsieur 9.50

Warm lamb, garlic mayo, gruyere cheese

Hot Chicken Goat Cheese Pate 9.50

Chicken goat cheese pate melted gruyere cheese with pesto mayo.

Croque Brie Monsieur 9.50

Warm ham & melted brie cheese with pesto mayo.

Croque Chicken Monsieur 9.50

Herbes de Provence chicken breast melted gruyere cheese with pesto mayo

Hot Prawns Sandwich 9.50

Warm marinated black Tiger Prawns, pesto mayonnaise, melted gruyere cheese.

Hot Salmon Sandwich 9.50

Warm smoked or poached salmon, gruyere cheese with dill crème fraiche

Cold Sandwiches

Add brie or blue cheese for 1.00. Add caramelized onions for 1.00.

Add a spring mix salad for 3.00.

Lamb Sandwich 6.50

Lamb, garlic mayo, spring mix

Chicken Goat Cheese Pate Sandwich 6.50

House made pate, pesto mayo.

Paris Ham Sandwich 6.50

Ham, butter, spring mix, cornichons

Brie Sandwich 6.50

Brie cheese, pesto mayo, walnut

Foie Gras Sandwich 14.00

Foie gras, spring mix

Duck Pate Sandwich 6.50

House made duck mousse pate, spring mix, pesto mayo.

Chicken Breast Sandwich 6.50

Provence herbs chicken breast, pesto mayo

Marinated Prawns Sandwich 6.50

Succulent and tender black tiger prawns, pesto mayo

Salmon Sandwich 6.50

Smoked or poached salmon, dill crème fraiche..

Les Desserts 6.00

**Chocolate Mousse / Vanilla Crème Brulee / Toffee Crème Brulee
Crème Brulee of the Day**

Tuesday-Saturday 11:00 am – 3:00 pm

Wednesday-Friday 5.30pm-7.30pm

18% Gratuity for parties of 6 or more

Corkage Policy: \$15 per 750ml