

Cafe Rolle

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

Appetizers, Small Plates and Sides

Chilled Salmon served with fresh dill crème fraiche. 6.00

Choose from :

- traditional cold smoked salmon
- poached salmon
- smoked and cooked salmon

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 appetizer 6.00

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

Sandwiches

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

Cold Sandwiches served with a Spring Mix Salad and Fresh Veggies

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

Add a potatoes gratin for 5.00.

Paris Ham Sandwich 9.50

Ham, butter, cornichons

Duck Pate Sandwich 9.50

House made rich duck pate

Brie Sandwich 9.50

Brie cheese, walnut, pesto mayo

Foie Gras Sandwich 14.00

Foie gras served with a spring mix salad.

Chicken Breast Sandwich 9.50

Chicken breast, pesto mayo

Marinated Prawns Sandwich 9.50

Prawns marinated in olive oil, garlic and herbs

Salmon Sandwich 9.50

Chef Rolle's house made smoked or poached
salmon with dill crème fraiche

Café Plates 16.00

All cafe plates are served with a glass of wine or a dessert.

Assiette Pecheur

Spring mix, lentilles salad, Poached salmon, Smoked salmon

Assiette Bonheur

Spring mix, lentilles salad, Marinated Prawns, Green beans

Assiette Villard

Spring mix, lentilles salad, Warm Quiche, Brie

Assiette Verte

Spring mix, lentilles salad, Green Beans, Brie, Apple

Assiette Campagne

Spring mix, lentilles salad, Duck Pate, Brie

Tuesday-Saturday 11:00 am – 3:00 pm

Wednesday-Friday 5.30pm-7.30pm

20% Gratuity for parties of 6 or more

Corkage Policy: \$15 per 750ml

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Sandwiches

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Hot Sandwiches served with Potatoes Gratin or a Spring Mix Salad with Carrots, Lentil and Green Beans.

Add caramelized onions for 1.00.

Have both, gratin and salad for 3.00 extra

Hot Brie Sandwich 11.50

Brie, walnuts, pesto mayo.

Stacy's Favorite 12.50

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

Croque Monsieur 11.50

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

Croque Feta Monsieur 12.50

Warm ham, Feta cheese, pesto mayo.

Hot Lamb Sandwich 11.50

Lamb, gruyere cheese, garlic mayo.

Hot Duck Pate Sandwich 11.50

Duck pate melted gruyere cheese with garlic mayo.

Croque Chicken Monsieur 11.50

Herbes de Provence chicken breast melted gruyere cheese with pesto mayo.

Croque Brie Monsieur 12.50

Warm ham, brie, pesto mayo

Hot Prawns Sandwich 11.50

Warm marinated black Tiger Prawns, melted gruyere cheese, pesto mayo

Hot Salmon

Sandwich 11.50

Warm smoked or poached salmon melted gruyere cheese and dill crème fraiche.

Fresh Salads and Cold Plates

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

Prawns Salad 9.50

Marinated prawn on a bed of spring mix with fresh veggies.

Foie Gras Salad 14.00

Foie gras served with spring mix

Salad Provence 9.50

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

Warm Quiche Salad 9.50

Warm quiche served with spring mix and fresh veggies.

Salad Paris 9.50

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

Warm Poached Salmon Salad 9.50

Warm poached salmon served on a bed of spring mix & fresh veggies.

Salmon Salad 9.50

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

Warm Brie Baguette Salad 9.50

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

Les Desserts 6.00

**Chocolate Mousse / Vanilla Crème Brulee / Toffee Crème Brulee
Raspberry Crème Brulee**

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