

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 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 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 Brie 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

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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

Smoked salmon or 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.

Hot Duck Pate Sandwich 9.50

Duck pate melted gruyere cheese with garlic mayo.

Croque Brie Monsieur 10.50

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

Duck Pate Sandwich 6.50

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

Chicken Goat Cheese Pate Sandwich 6.50

House made pate, pesto mayo, spring mix

Chicken Breast Sandwich 6.50

Provence herbs chicken breast, pesto mayo, spring mix

Paris Ham Sandwich 6.50

Ham, butter, cornichons, spring mix

Marinated Prawns Sandwich 6.50

Succulent and tender black tiger prawns, pesto mayo, spring mix

Brie Sandwich 6.50

Brie cheese, pesto mayo, walnut, spring mix

Salmon Sandwich 6.50

Smoked or poached salmon, dill crème fraiche, spring mix.

Foie Gras Sandwich 14.00

Foie gras, spring mix

Les Desserts 6.00

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

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