

ADDISON CAFÉ

starters

<i>Paté Maison</i> House Paté with traditional garnishes	\$6.95
<i>Ragout d'Escargot Bour Qui Gnone</i> Escargot and wild mushrooms served in potted shell puff pastry with a Garlic wine burgundy sauce	\$7.95
<i>Napoleon de Saumon Fumé</i> Smoked Scottish salmon in a crispy potato Napoleon with chives, sour cream, capers and cucumber	\$8.95
<i>Confit de Canard aux Champignons</i> Warm boneless duck leg confit over a medley of mushrooms served with a roasted shallot pomegranate vinaigrette	\$7.95
<i>Mangue de Langoustine et Saumon aux Epices Rouges</i> Tender sweet langoustinos and salmon with mango chutney in a lightly spiced tandoori reduction	\$8.25
<i>Coquilles Saint Jacques au Curry</i> Dill curry pan seared Maine Sea scallop over lentils with spice orange glaze and citrus sauce	\$7.95

soupes

<i>La Soupe de Jour</i> Soup of the day	\$4.00
<i>La Soupe aux Oignons Gratinée</i> Baked five onion soup with thyme	\$4.95
<i>La Bisque de Crevette Safranée</i> Creamy saffron shrimp bisque	\$6.00

salades

<i>La Salade Maison</i> Mixed seasonal greens with hearts of palm, artichokes, celery, tomatoes in our house lemon mustard dressing	\$5.95
<i>La Salade d'Epirard Mimosa</i> Spinach leaves tossed in balsamic vinaigrette with Gruyere cheese, sundried tomatoes and chopped hard-boiled eggs	\$5.95
<i>La Salade de Tomato au Oignon et Croûtes</i> Young field onions with sliced tomatoes, Bermuda onions, olive oil and crumbled goat cheese	\$5.95
<i>La Salade Cesar</i> Crisp romaine leaves tossed with croutons, Caesar dressing and parmesan cheese	\$5.50
<i>Croquant de Chevre Chaud sur Verdure</i> Pan seared pepper crusted goat cheese with mixed baby greens and walnut tarragon vinaigrette	\$5.95

soupes

<i>Potage du Jour</i> Soup of the day	\$3.50
<i>Soupe à L'oignon Gratinee du Café</i> Baked five onions soup with thyme	\$4.75

entrees

Your choice of soup of the day or house salad – add \$2.00

<i>Cheveux d'Angé a la Nicoise</i> Sautéed jumbo shrimp on angel hair pasta with fresh and sun dried tomatoes, nicoise olive and basil	\$9.75
<i>Penne au Poulet a la Crème</i> Penne pasta with natural chicken, forest mushrooms, fresh herbs and sweet butter sauce	\$8.95
<i>"Linguini" aux Fruit de Mer</i> Linguini with shrimp, scallop, calamari, crab finger and roasted spicy tomato sauce	\$10.75
<i>Ravioli de Veau au Fromage</i> Baked ravioli filled with house smoked veal and parmesan cheese in a creamy tomato sauce	\$9.95
<i>Filet de Truite aux Ammandes</i> Sautéed filet of rainbow trout with roasted almond and butter sauce	\$9.95
<i>Coquelet aux FramBoises</i> Grilled breast of chicken with rice and raspberry sauce . . .	\$8.95
<i>Filet de Sole Adisson</i> Sautéed filet of sole with citrus sauce and parsley pesto	\$10.95
<i>Saumon a L'etuvée de Légumes au Citron</i> Poached salmon with vegetable in an infused olive and lemon oil broth	\$10.95
<i>Escalope de Veau Forestiere</i> Picata of veal sautéed in a brandy mushroom cream sauce.	\$11.50
<i>Tournedos de Boeuf au Beurre Rouge d'echalotte</i> Pan seared tournedos of beef on mushroom compote with sweet pepper shallot butter	\$11.75
<i>La Selection du Chef</i> Ask your waiter for today's special	Market Price

entrees

La Sole Addison Café

Sautéed lemon sole filet with shrimp, sea scallops,
citrus sauce and parsley pesto\$17.95

Le Mignon d'Agneau a la Tomate Séche

Tenderloin of prime lamb cooked pink served over
herbed couscous with sun dried tomato sauce\$18.95

Tranche de Saumon Grille aux Lentilles

Grilled salmon filet served over a bed of lentils with
balsamic olive oil and citrus beurre blanc\$17.95

Ravioli de Veau et Fromage aux Fruit de Mer

Baked ravioli filled with house smoked veal and cheese
with langoustinos in truffle creamy sauce\$16.50

Le Loup de Mer a L'aneth

Dill pan crusted sea bass over pilaff rice and shrimp anise sauce \$18.50

Traite aux Crabe et Beurre de Ciboulette

Sautéed filet of rainbow trout with crabmeat
and chives butter\$17.50

Poitrine de Poulet Printaniere

Marinated grilled free range chicken breast
over pilaff rice, vegetable and two sauces\$13.95

Le Tournedos de Boeuf Addison

Sautéed tournedos of beef with a medley of
mushrooms and Bordelaise sauce\$19.95

Les Cheveux d'Ange aux Crevettes

Angel hair pasta with shrimp, fresh and
sun dried tomatoes, nicoise olive and basil\$17.25

Cailles Rotées en Ragout d'Escargots

Roasted boneless bob quails with
escargot in burgundy sauce\$17.95

Le Canard a L'Orange et aux Figs

Half roasted duckling with orange bigarade sauce
and preserved figs\$18.50

Le Filet de Veau a la Saveur des Sous Bois

Roasted prime veal tenderloin with
wild mushroom cognac sauce\$21.50

Le Pavé de Boeuf au Poivre

Pepper crusted filet steak with brandy peppercorn sauce ..\$20.95

L'Escalope de Veau du Café

Thinly sliced veal coated with Parmesan cheese
served with fresh and sundried tomato sauce\$18.95

Filet de Porc a L'igre Doux

Roasted pork tenderloin with cornichon pickle
and apple calvados sauce\$17.50

Des de Lapin a la Moutarde

Marinated pan roasted rabbit loin with fresh herbs,
mushrooms and mustard wine sauce\$17.75

sweets

Cream Brûlée

A rich custard with crisp sugar glaze\$5.95

Mousse au Chocolat Noir ou Blanc

Dark chocolate mousse or white chocolate mousse
with fresh fruit\$5.95

Fraise aux Grand Marnier

Marinated strawberry in sugar and raspberry
grand marnier liquor\$5.95

Le Gâteau de Chocolat aux Fraises

Decadent chocolate cake with strawberry
and raspberry coulis\$5.95

La Crêpe Normande

House baked thin pancake filled with a warm apple
compote and brandy caramel sauce\$5.95

Tarte Glacée au Café

Cappiccino pie\$5.95

Cerise Jubilee

Flambé preserved cherries with cointreau sauce and
vanilla ice cream\$5.95

Gâteau au Fromage et Fruit Frais

Traditional cheese cake with fresh fruit\$5.75

Profiterolle à la crème de Marnon et sauce au Chocolat

Homemade cream puffs, filled with chestnut cream
and topped with rum chocolate sauce\$5.95



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