So French Café

Breakfast

Classic breakfast	14.50
2 eggs your way,	
toasted ciabatta, portobello mushroom	1
Big Breakfast	30.00
2 eggs your way,	
toasted ciabatta hashbrown, sausages,	baked
beans, portobello mushroom & bacon	
Creamy Mushroom	25.00
Mushrooms, creamed garlic and parsle	ey butter,
in a house made bun served with green	salad
Eggs Benedict	24.50
2 poached eggs toasted ciabatta, hollar	ndaise
chef's way, select one of the following,	
Bacon or Portobello Mushroom or Salm	non
French Omelette	26.50
3 eggs, toasted ciabatta, green salad, se	lect one
of the following,	
• Smoked salmon, goats cheese, bab	y spinach
Ham and cheese	
• Fine herbs	20.00
Waffle & fried chicken	27.00
House made french waffle & fried chic	ken
tenders, maple syrup and pickles.	
French toast	27.00
House made brioche, salted caramel, p	oached
pear & lemony cream	
add bacon for an extra 6.00	
Kids option	16.00
house made fried chicken tenders an	d fries

Lunch

Chèvre chaud salad	23.00
Goat cheese and honey filo triangle	,
served with green salad, walnuts ar	nd
dressing	
Croque Mr "toastie".	18.00
served with fries and green salad	
Oeuf Meurette	21.00
Poached eggs, toasted ciabatta serv	ed
with Meurette sauce	
Coq au vin	31.00
Chicken, Coq Au Vin served with mashed	
potatos	
Soup of the week	18.00
Ask a staff members	
French Onion soup	15.00
Authentic french onion soup, based	lon
chicken stock with melted cheese an	nd -
cheese toasted croutons	
French burger	29.00
House made bun, beef patty, Abond	lance
cheese, fried onions, green salad, to	mato,
pickles, fries	
Fried chicken burger	29.00
House made hun & fried shieles to	Jana

Fried chicken burger 29.00
House made bun & fried chicken tenders, cheddar cheese, bacon, green salad, tomato, pickles, fries

Pick your sauce - Aioli-BBQ-Ketchup-American mustard

Sides

+	French Fries	10.50
+	House made fried chicken	13.00
	Smoked salmon	8.00
	Bacon (3 trips)	7.00
	Sausage (3)	6.50
	Toasted Ciabatta	4.00
	Portobello mushrooms	7.00
	Spinach	5.00
	Eggs(2) any style	6.50
	Hashbrown	4.50
	GF toast	4.50

All of our food is made on the premise with

seasonal ingredients Everything on this Menu can be take away Gluten free Vege or Vegan option ask staff

members

Follow us !



SCAN ME

sofrenchcafedevonport SoFrenchCafe-Devonport

So French Café

Crêpes (sweet)

Basique	11.00
Select one of the followin	g
sugar/jam/maple syrup	1
Citron	12.50
Lemon and sugar	
Nutella	13.50
Delicate	15.50
Dark chocolate, roasted	
almonds, banana	
Bretonne	15.50
Apple and salted butter	
caramel sauce	
Berry	15.00
Berry coulis and dark cho	colate
sauce	
Banoffee	15.50
Banana, caramel sauce ar	nd
whipped cream	

Waffles

Icing sugar	p	10.00
Salted butter caramel sauce		11.50
Jam		11.00
Nutella		11.50

We can make Crêpes and Galettes with Gluten Free Ingredients

Galettes (savoury)

Classique	15.50
ham & cheese	
Complete	18.50
Egg & ham & cheese	
select one of the following	
mushroom/ fresh baby spinach/	
caramelised onions	
or all 3 for an extra 4.00	
Farmer	21.00
Roasted chicken, creamed goats	
cheese, mushroom, caramelised	
onions	
Bacon & brie	20.00
Bacon, brie, caramelised onions	
Chicken & Cranberry	20.00
Roasted chicken, brie, cranberry	
Nordique	22.50
Smoked salmon, creamed goat ch	neese,
fresh spinach	
Italian	25.50
Prosciutto, parmesan, pesto, sala	ld
Raclette	26.00
Raclette cheese , prosciutto,	
caramelised onion, salad	
Add green salad for 2 \$	

Cabinet food

Sweet

	5.50
	6.00
	6.50
	7.00
	6.50
	7.50
	6.00
	6.00
+	7.00
	7.20

Savoury

Chicken & mushroom pie	10.00
Mince & cheese pie	10.00
Ham & cheese quiche	7.90
Vegeterian quiche	7.90
Ham & cheese croissant	10.00
Croque monsieur	12.00
Add green salad for 2 \$	

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