

LUNCH HOURS  
MONDAY TO SATURDAY  
11AM-3PM

THE CAFÉ AT

# FRENCH MARKET

FROM CAFÉ PROVENCE — LUNCH FARE

DÉJEUNER

## HOT SANDWICHES

ALL SANDWICHES ARE SERVED WITH HOUSEMADE PICKLED CUCUMBER

### CROQUE MONSIEUR — 11.5

JAMBON DE PARIS HAM, SWISS, SAUCE  
MORNAY, COUNTRY BREAD

### CROQUE MADAME — 12.5

JAMBON DE PARIS HAM, SWISS, SAUCE MORNAY,  
FRIED FARM-FRESH EGG, COUNTRY BREAD

### CURRY CHICKEN SALAD SANDWICH — 11

CHEDDAR, TOASTED COUNTRY BREAD

### REUBEN — 12

HOUSE-MADE CORNED BEEF, SAUERKRAUT, THOUSAND ISLAND,  
SWISS, MUSTARD, MARBLE RYE

### HANNAH — 11

SMOKED TURKEY BREAST, PESTO AIOLI, CONFIT ONION,  
BOURSIN, COUNTRY BREAD

### MOZZARELLA & TOMATO BAGUETTE — 10.5

SEASONED TOMATO, FRESH MOZZARELLA, ARUGULA,  
BASIL PESTO, BALSAMIC VINAIGRETTE

### CRAB CAKE SLIDER — 8.5 EACH

BRIOCHE BUN, HORSERADISH AIOLI, ARUGULA

### QUICHE LORRAINE — 9

HAM, ONION, GRUYÈRE, BACON, MIXED GREENS, MUSTARD  
VINAIGRETTE

### QUICHE FLORENTINE — 8.5

SPINACH, CHEDDAR, MIXED GREENS, MUSTARD VINAIGRETTE

## CHEESE & CHARCUTERIE — MP

NOAH'S WEEKLY SELECTION OF CURED MEATS,  
HOUSE-MADE PÂTES, AND ARTISAN CHEESES. SERVED  
WITH HOUSE-MADE CRACKERS. CHEESE BOARD /  
CHARCUTERIE BOARD / CHEESE & CHARCUTERIE BOARD

L'APERO  
(HAPPY HOUR)

MONDAY TO FRIDAY, 3-6PM. SPECIALS ON HOUSE WINE, BUBBLY, AND FEATURED FOOD  
ITEMS. ASK ABOUT OUR WEEKLY SEASONAL COCKTAIL AND MOCKTAIL SPECIALS, CRAFTED  
WITH FRESH-SQUEEZED JUICES AND HERBS FROM THE QUILLEC FAMILY GARDEN.

FOLLOW US ON INSTAGRAM @FRENCHMARKETKC FOR HAPPY HOUR SPECIALS.



6943 TOMAHAWK RD — PRAIRIE VILLAGE

F  
M

913 362 0803 — FRENCHMARKETKC.COM

## FRESHLY PREPARED CRÊPES

### SAVORY

OUR SIGNATURE SAVORY CRÊPES,  
MADE WITH ORGANIC, NATURALLY  
GLUTEN-FREE FLOUR

#### GRAND-MÈRE — 10

JAMBON DE PARIS HAM, SWISS, FARM-FRESH EGG

#### BRETON ROULADE — 10

SMOKED SALMON CRÊPE WRAP, CAPER  
REMOULADE, PICKLED RED ONION, ARUGULA

#### CHICKEN BECHAMEL — 10.5

CHICKEN, MUSHROOM, SPINACH, SWISS,  
CREAM SAUCE

#### PROVENÇAL — 9.75

RATATOUILLE, GOAT CHEESE, ARUGULA,  
TOMATO COULIS

### SWEET

#### APPLE-PEAR

##### COMPOTE — 7.5

CARAMELIZED APPLE AND PEAR, LEMON

#### CARAMEL & SEA

##### SALT — 7

CREAMY CARAMEL, "FLEUR DE SEL" SALT

#### CITRON — 6.5

FRESH LEMON JUICE, BUTTER, SUGAR

#### NUTELLA — 7

HAZELNUT-COCOA SPREAD

#### THE CLASSIC — 9

NUTELLA, MARINATED STRAWBERRY,  
SLICED BANANA

#### CONFITURE — 6

HOUSMADE JAM, BUTTER

## SIDES

#### HANNAH FRIES — 4

WITH PESTO AIOLI

#### PHIL'S POTATO

##### SALAD — 3.5

CAPER, MUSTARD, HERBS

#### CARROT & CHICKPEA

##### SALAD — 3.5

CUMIN VINAIGRETTE

#### WARM FRENCH BAGUETTE

##### & BUTTER — 3

## SOUP & SALAD

#### SOUP OF THE DAY

4.5 CUP 7 BOWL

#### SALADE VERTE — 5

MIXED GREENS, ARUGULA, MUSTARD  
VINAIGRETTE

#### ROASTED BEET SALAD — 7

MIXED GREENS, MUSTARD VINAIGRETTE,  
PISTACHIO, GOAT CHEESE

WE ARE PROUD TO SERVE ORGANIC, FREE-RANGE LOCAL EGGS

## SWEETS



CHECK THE FRONT COUNTER FOR TODAY'S SELECTION OF SWEETS, INCLUDING CHOCOLATE  
MOUSSE, FRENCH MACARONS, COCONUT MACAROONS, FRESHLY BAKED COOKIES, FRUIT  
TARTS AND MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS!