

# LES FLAMMES

## FRENCH FLATBREAD

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Traditionelle Gratinée \$13.50  
Crème Fraîche, Onion, Gruyère, Bacon

L'Ail \$13.80  
Traditionelle with Garlic

Forestière \$13.90  
Traditionelle with Mushrooms

Chorizo Jalapeño \$15.00  
Crème Fraîche, Onion, Gruyère, Beef Chorizo, Jalapeño

### VEGETARIAN FRIENDLY:

La Végétarienne \$13.90  
Crème Fraîche, Onion, Gruyère, Bell Pepper, Mushrooms

L'Aubergine \$14.20  
Crème Fraîche, Onion, Gruyère, Eggplant marinated in French herbs and EVOO

Le Bleu \$14.50  
Crème Fraîche, Onion, Gruyère, Blue Cheese, Cranberries, Candied Pecans.

Le Chèvre \$15.50  
Crème Fraîche, Onion, Gruyère, Goat Cheese, thyme, walnuts.

\*All ingredients can be mixed and matched; Create your own Tarte Flambée!

# LES QUICHES

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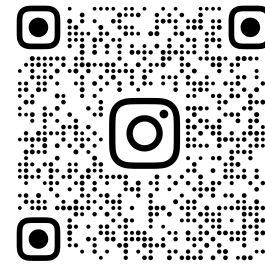
Quiche Lorraine \$11.60  
Gruyère and Bacon

Quiche du Jour Starting at \$11.70  
Selections include but are not limited to:  
Spinach Emmental  
Broccoli Cheddar  
Mushroom Leek  
Ratatouille  
Leek and Brie  
Cauliflower Gruyère

Whole Quiche 6" (serves 3-4) Starting at \$29.00

Whole Quiche 9" (serves 6-10). Starting at \$55.00

Pre-order your whole quiche for delivery to market, we can deliver hot or par-cooked for for you to finish. Par-cooked can store for several days in your refrigerator before cooking.



LAFLAMMEFRANCAISE

# LES SALADES

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La Niçoise \$15.50  
Tuna cured in EVOO, Avocado, Radish, Tomato, Cucumber, Bell Pepper, Onion, Egg and Garbanzo Beans. Dressed with our signature vinaigrette. Packed with Protein and Fiber