

CAFÉ CLASSIQUES

Time-honored recipes and flavors found on the streets of France.



Café Sampler

Enjoy our Café Sampler, perfect for sampling all of your French favorites.

Quiche Florentine

Our house-made egg spinach and Swiss custard baked in a buttery, flaky pie crust.

Quiche Lorraine

Our house-made egg, ham, bacon and Swiss custard baked in a buttery, flaky pie crust.

Chicken Friand la Madeleine

Tender chicken, mushroom onion and Swiss filling in a flaky puff pastry shell topped with creamy wild mushroom sauce.

HOMEMADE SOUPES

Our most cherished recipes.

NEW! French Lentil Soupe

A savory roasted vegetable stock soup with lentils, potatoes, tomatoes, carrots, kale, onions and celery with a unique blend of spices and herbs.

Tomato Basil Soupe

Our signature soupe – a hearty cream based vegetarian (not vegan) soupe made with juicy, vine ripened tomatoes, fresh cream, and fresh basil. Also available in retail jars.

La Madeleine's famous Tomato Basil Soupe was born of a simple ordering mistake... **READ ABOUT OUR ICONIC SOUPE**

French Onion

A beef broth based soupe filled with tender onions and flavorful spices. Garnished with cheese and croutons.

Cream of Mushroom

A creamy vegetarian soupe bursting with flavorful pieces of wild mushrooms and special seasonings.



Country Potato

Creamy potato soupe accented with leeks and onions. Garnished with cheddar cheese and chopped bacon.

FRESH-MADE SALADES

Add balsamic-marinated chicken or salmon to any of our fresh salades.



NEW! Mediterranean Kale & Quinoa

Massaged kale with quinoa, cucumbers, grape tomatoes, Kalamata olives, artichokes, garbanzo beans and feta cheese in a mild garlic dressing. (693 cal.)

Salade Sampler

Choose any three: Cup of Soupe | Caesar Salade | Strawberry & Bacon Spinach Salade | Cranberry & Pecan Wild Field Salade | Chicken Salade | Tomato Basil Pesto Pasta Salade | Strawberries Romanoff | Fresh Fruit Salade

Strawberry & Bacon Spinach

Fresh strawberries, crisp bacon, sliced mushrooms, toasted pecans, red bell pepper and fresh spinach tossed in balsamic vinaigrette.

Strawberries Romanoff

Fresh strawberries with our sweet brandy sour cream Romanoff sauce topped with cinnamon

Our Original Caesar

Crisp romaine, homemade croutons, fresh shredded Parmesan and our original Caesar dressing.

Balsamic-Marinated Chicken Caesar

Crisp romaine, homemade croutons, fresh shredded Parmesan and our original Caesar dressing with balsamic-marinated chicken.

Cranberry & Pecan Wild Field

Sweet dried cranberries, toasted pecans and field greens tossed in balsamic vinaigrette.

Tomato Basil Pesto Pasta Salade

Bow tie pasts with sun-dried tomato pesto, fresh basil, green onions, tomatoes and Parmesan.

SANDWICHES

Served cold or hot on fresh artisan bread. All served with a Caesar Salade, Tomato Basil Pesto Pasta Salade, or Salt & Pepper Chips.

Duet Magnifique

Any half or whole sandwich with a duet of 2 signature sides: Cup of Soupe | Caesar Salade | Tomato Basil Pesto Pasta Salade | Salt & Pepper Chips | Fruit Salade

Chicken Salade Croissant

Our signature Chicken Salade served cold with crisp lettuce and tomatoes on a freshly-baked, flaky butter croissant.

Chicken & Pesto

Shaved balsamic-marinated chicken, basil pesto and Swiss with lettuce, tomatoes and mayonnaise on a pesto ciabatta roll.

Croque Monsieur

The classic French ham and cheese straight from the streets of France. Savory sliced smoked ham and Swiss with garlic cream sauce baked on fresh wheatberry bread.

Chicken Parisien

Shaved, balsamic-marinated chicken, crispy bacon and cheddar with lettuce, tomatoes and mayonnaise baked on a sourdough roll.

Turkey Bistro

Smoked turkey, crisp bacon and provolone with sun-dried tomato pesto, lettuce and tomatoes baked on a sourdough roll.



Chicken Caesar

Shaved, balsamic-marinated chicken and our famous Caesar Salade with Swiss and mayonnaise baked on a sourdough roll.

Turkey & Brie

Smoked turkey, caramelized apples and onions with Brie and a house-made goat cheese spread baked on a sourdough roll.

French Dip au Caramelized Onions

Premium roast beef with caramelized onions, melted provolone and house-made horseradish sauce baked on a sourdough roll. Served au jus.

COUNTRY FRENCH ENTRÉES

Authentic recipes crafted by hand.



NEW! Spicy Basque Chicken & Rice Bowl

Balsamic marinated chicken with a spicy tomato sauce with roasted bell pepper, garlic and white wine served over rice provençal. (540 cal.)

NEW! Salmon & French Lentils

Roasted salmon fillet served over French lentil and kale stew. (537 cal.)

Chicken la Madeleine

Our signature balsamic-marinated chicken with creamy wild mushroom sauce, served with Rice Provençal and steamed broccoli.

Shrimp Crêpe Florentine

Shrimp, fresh diced tomatoes, garlic and spinach sautéed in creamy pesto sauce, then generously filled and folded into a house-made herb crêpe.

Chicken Crêpe Riviera

Rosemary roasted chicken, steamed broccoli, fresh diced tomatoes and garlic sautéed in our creamy pesto sauce, then generously filled and folded into a house-made herb crêpe.

SAUTÉED PASTAS

Freshly-prepared artisan pastas served with a freshly-baked mini sea salt baguette.

Chicken Cordon Bleu Pasta

Bow tie pasta sautéed in creamy Gruyère cheese sauce with balsamic-marinated chicken, smoked ham, peas and red bell peppers.

Pesto Pasta

Bow tie pasta sautéed in our house-made pesto cream sauce with balsamic-marinated chicken or shrimp and fresh diced tomatoes.