

Bistro Dinner

French Onion Soupe

Deeply caramelized onions in our rich beef consommé, topped with toasted Provence bread loaded with melted Swiss and parmesan cheese.

Bowl 9 Cup 7.50

Soupe de Jour — Cup 5.75 Bowl 7.00

Signature Truffle Parmesan Pommes Frites

Our crisp fries tossed with truffle oil and parmesan cheese.

Served with roasted garlic aioli. *Vegetarian* 7.25

Petite Hazelnut Sockeye Salmon*

Salmon filet with toasted hazelnuts and brown butter, served on a bed of sautéed leeks and roasted artichoke hearts. 9

Petite Roasted Beet Salade

Roasted red and yellow beets, arugula, marinated red onions, chèvre cheese, toasted hazelnuts, and champagne vinaigrette. *Vegetarian* 9

Chicken Mediterranean Salade

Organic greens, tomato, cucumber, artichoke hearts, Kalamata olives, crumbled feta cheese, slices of herb-roasted chicken breast, and our creamy balsamic dressing. Served with La Provence bread. 15.75

Monte Cristo

Smoked turkey, ham, Swiss, cheddar, pineapple, tomato, and mayonnaise on our sourdough bread. Stacked, dipped in our special egg batter, then grilled golden brown. Served with raspberry jam. 14.95

Our Cristo is cured for 24 hours to maintain its structure.

No substitutions or changes, please.

Side Options: Green Salad, Potato Salad, or Fresh Fruit

Fromage Burger*

A 1/3 pound American Angus beef patty on a toasted brioche bun, topped with our homemade fromage fort cheese, sautéed mushrooms, organic arugula, tomato and finished with Dijon mayonnaise. 15.95

Side Options: Green Salad, Potato Salad, Fresh Fruit, or Fries

Basque Burger*

A 1/3 pound American Angus beef patty on a toasted brioche bun, topped with roasted red pepper piperade, a fried egg, mozzarella cheese, organic lettuce, tomato, and finished with mayonnaise. 15.95

Side Options: Green Salad, Potato Salad, Fresh Fruit, or Fries

In response to rising costs, a 2% Back-of-House Surcharge will be added to your bill; these funds go to our hourly, back-of-house employees and reduce the need to raise menu prices.

*Salmon, burger cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Split-Plate charge \$3.00. An 18% gratuity to be added to parties of 6+.

 **Gluten-free ingredients**

Seafood Champagne Risotto

Creamy risotto made with our special champagne-dill sauce, sautéed sea scallops, shrimp, and salmon. To finish, we fold in tender diced pear and sautéed mushroom, then top with parmesan cheese and fresh herbs. 16.95

Pacific Bouillabaisse

A rich seafood soup spiced with saffron, roasted garlic, and tomatoes, then finished with poached wild salmon, halibut, shrimp, and mussels. Served with smoked paprika rouille and toasted garlic baguette. 16.95

Mediterranean Chicken Roulade

Marinated and roasted chicken breast rolled with sautéed spinach, sun-dried tomato, feta, finished with herb beurre blanc. Served with braised potatoes and vegetables du jour. 15.95

French Meatloaf in Cast Iron

Rich pork meatloaf made with French herbs and spices, apricots, and pistachios. Served atop melted gruyere on La Provence bread, then finished with a mini portobello mushroom and red wine gravy. Accompanied by our vegetables du jour. 15.75

Northwest Beef Bourguignon

Tender beef braised in a velvety red wine jus with potatoes, carrots, celery, and pearl onions. Served with our horseradish cream sauce and vegetables du jour. 18.50

**Happy Hour is
Coming Back**

Starts December 7th, 2021

Tuesday—Saturday

4 PM—6 PM

Perfect Beverages

Lemonade Soda	3.75
Perrier	4.25
Fresh Squeezed Juice	Lg 7.50 / Sm 5
Orange Orange-Carrot Sunset Envy	
Shirley Provence	4.25
Soda with a splash of pomegranate and orange.	

Nossa Familia Coffee	Smith Hot Teas 3.75	Iced Tea 3.75
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Nossa Familia Coffee Bar

	8oz	12 oz	16 oz
Cappuccino	3.50	4.00	
Americano Café Au Lait	3.00	3.50	4.00
Latte	3.50	4.00	4.50
Mocha Chai Latte Green Tea Latte	3.75	4.25	4.75
Hot Cocoa Steamer	3.25	3.50	3.75
Add Flavor Add Shot Milk Alternative	0.85	0.85	0.85

Espresso 3.00	Cubano 3.25	Macchiato 3.25	& More!
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La Provence Desserts

Versailles 6

French chocolate cake layered with vanilla, coffee, and dark chocolate mousse, and dark chocolate ganache. A mocha-lovers delight!

Black Beauty 6

French chocolate cake with vanilla syrup, layered with dark chocolate ganache and mousse, covered with opera icing

St. Honoré 6

Layers of caramelized puff pastry and hazelnut cream, topped with smooth vanilla chantilly cream and mini cream puffs

Tiramisu 6

Mascarpone mousse layered with chocolate cake and chocolate crunchy hazelnut ganache

Crunchy Hazelnut Éclair 5.75

Our tender pâte à choux filled with hazelnut pastry cream and a rich brownie bar, topped with dark chocolate

Pavlova 6

Crisp meringue filled with raspberry and passion fruit compote, topped with mascarpone chantilly cream

Napoleon 5.75

Layers of caramelized puff pastry filled with vanilla cream

Marionberry Cheesecake 6

A special French cheesecake with marionberries

Lemon Tart 5.75

Fresh Fruit Tart 6

Club Provence

Be the first to know about new items, special offerings, and exclusive deals by joining our Club Provence.

www.provencepdx.com/clubprovence



The La Provence Farm

Several years ago we took a big step toward fulfilling our goals of being eco friendly and using local products.

Our Canby, Oregon farm delivers fresh produce to our central kitchen to use and highlight in our delicious food. The La Provence Farm is committed to using natural farming methods and no pesticides. Throughout the year, we use as many of our own herbs, leafy greens, and vegetables as possible. During our Fall harvests, restaurant employees and owners gather to pick dozens of giant bins of butternut squash--one of our most popular breakfast sides dishes. And in the winter months, our farmers stay busy in the greenhouses trialing new varieties and curing, rotating, and peeling the thousands of butternut squash that they grew.