

# menu



monsieur  
**marcel**  
pain vin et fromage

et <sup>pain</sup>**vin** <sup>bread</sup>**wine**  
<sub>fromage</sub> & <sub>cheese</sub>

**fall/winter**  
**2009/2010**

[www.breadwineandcheese.com](http://www.breadwineandcheese.com)

**Santa Monica**  
**1260 third street promenade**  
**Santa Monica, CA 90401**  
**310.587.1166**

Los Angeles  
Farmers Market, Third & Fairfax  
Los Angeles, CA 90036  
323.939.7792



monsieur  
marcel

# breakfast

## breakfast hours

monday, tuesday, thursday, friday 10:00am to 12:30pm  
wednesday 9:00am to 3:00pm  
saturday, sunday 9:00am to 3pm

<b>croissant or pain au chocolat</b>	<b>\$3.50</b>
<b>soufflé french toast:</b> slices of french baguette in a vanilla and orange scented soufflé served with fruits.	<b>\$11.25</b>
<b>the nutella &amp; banana crêpe:</b> a hazelnut and milk chocolate spread, the ultimate french comfort food.	<b>\$7.50</b>
<b>traditional belgian waffle,</b> served with berries.	<b>\$9.99</b>
<b>house made granola:</b> oats, sesame seeds, sliced almonds, dried cherries, apricots, raisins, cranberries with milk or yogurt.	<b>\$7.99</b>
<b>2 eggs any style:</b> with bacon or merguez a side of fresh fruits or breakfast country potatoes.	<b>\$12.99</b>
<b>minute steak and eggs:</b> ny steak & two fried eggs, breakfast potatoes, served with a béarnaise sauce.	<b>\$14.50</b>
<b>corned beef and hash:</b> house braised brisket with breakfast potatoes, bell peppers, onions topped with baked eggs.	<b>\$11.99</b>
<b>omelet:</b> make your own omelet, served with your choice of side order. Choose 3 toppings: cheddar or swiss cheese, tomatoes, red or green bell pepper, onions, asparagus, mushrooms, spinach, bacon, turkey or ham.	<b>\$12.99</b>
<b>eggs benedict:</b> french ham* on english muffin, 2 poached eggs, hollandaise sauce with your choice of side.	<b>\$10.99</b>
<b>truffle benedict:</b> italian truffle ham on english muffin, 2 poached eggs, hollandaise sauce with your choice of side.	<b>\$12.99</b>
<b>benedict à la marcel:</b> croissant filled with bacon*, two poached eggs hollandaise sauce with your choice of side.	<b>\$8.99</b>
<b>crab cake eggs benedict:</b> crab cake served on an english muffin with eggs and béarnaise sauce.	<b>\$13.99</b>
<b>eggs florentine:</b> fresh spinach, two poached eggs on english muffin, hollandaise with your choice of side.	<b>\$10.99</b>
<b>croque madame:</b> french traditional grilled ham, swiss cheese and mornay, one egg served with your choice of side order.	<b>\$10.99</b>
<b>crêpe florentine:</b> fresh spinach, mushroom, swiss cheese, french ham, in mornay sauce.	<b>\$10.99</b>
<b>butter croissant sandwich:</b> french ham or roasted turkey, scrambled eggs and gruyère cheese served with fresh fruits.	<b>\$8.99</b>
<b>gravalax bagel tower:</b> house-cured salmon served on bagel, capers, cream cheese, onions, and sliced tomatoes.	<b>\$8.99</b>
<b>side orders:</b> bacon, merguez, breakfast potatoes, french fries, mixed green salad, baby vegetables or seasonal fruits.	<b>\$3.99</b>

*\*substitute with smoke salmon for an additional \$2.00*

some items may not be currently available owing to the vicissitudes of the import market - monsieur marcel reserves the right to make substitutions to the menu in this event.  
there is an extra \$1.50 charge for a split plate on a single order. for party of six (6) or more an 18% gratuity will be included on the check.



## soupes soups

**soupe à l'oignon** \$6.99  
classic french onion soup with bread and grilled cheese on the top

**mushroom bisque** \$8.50  
a classic winter soup made with a variety of wild mushrooms

## amuse bouches appetizers

**fresh grilled artichoke** \$9.95  
grilled to perfection served with a homemade aioli

**beets and goat cheese** \$8.49  
pillar of roasted of red, yellow beets and goat cheese served with a romesco sauce

**baked brie** \$9.99  
baked brie in puff pastry stuffed with apricot marmalade spiced walnut and gorgonzola cheese

**chef's tart** \$11.99  
a puff pastry with tomato confit, basil, mozzarella, prosciutto with wild arugula tossed in meyer lemon

**fresh oysters** \$12.99  
oysters on ice served with condiments, 1/2 dozen

**steak tartare** \$10.99  
with a quail egg, avocado, homemade aioli, topped with a potato gaufrette

**escargots à la bourguignonne** \$10.99  
the original baked escargot in a garlic butter sauce

**foie gras** \$14.99  
sliced block of duck liver with caramelized figs

## salades salads

**salade maison** \$7.00  
butter lettuce a traditional dijon vinaigrette

**mesclun** \$7.00  
mixed greens, fresh herbs and radishes, champagne vinaigrette

**salade d'endives au roquefort** \$13.99  
belgium endives with apples, walnuts and crumbled roquefort cheese, with a homemade walnut vinaigrette

**salade de chèvre chaud** \$13.99  
warm goat cheese on toasted bread, drizzled with rosemary honey, served on mixed greens salad with a homemade balsamic vinaigrette

**salade niçoise** \$13.99  
pepper crusted ahi tuna steak, hardboiled egg, potatoes, anchovies, red onion, olives, cucumber, green beans and mixed greens, with a homemade tarragon dressing

**salade de poulet pesto** \$13.99  
pesto chicken served over mixed greens, candied walnuts, roquefort cheese with a balsamic dressing

*add extra grilled shrimp or chicken breast onto your salad for \$3.50*

## entrées **plats de resistance**

*there is a \$2.00 charge for any substitutions.*

## poissons & fruits de mer

fish & shell fish

**moules & coques marinières** \$15.99  
mussels & clams steamed in a traditional white wine broth with or without cream served with french fries

**cedar plank roasted salmon** \$20.00  
scottish salmon, beurre blanc with capers, served with a moroccan couscous, almonds, asparagus, golden raisins and dried cherries

**bouillabaisse** \$22.99  
mussels, clams, sea bass, shrimps, roasted tomatoes & saffron broth, grilled baguette served with a spicy rouille

meat

## viandes

**french burger** \$13.99  
famous nancy silverton hamburger blend from LA's Farmers Market Huntington Meat, sautéed mushrooms, caramelized onions, lettuce and tomatoes served with french fries and condiments

Your choice of cheese:  
roquefort, brie, gruyère de comté or st loup goat cheese

**poulet rôti** \$14.99  
half roasted chicken served with french fries, green beans and served au jus

**duck breast** \$19.99  
seared duck breast with a celery root purée, sautéed swiss chard and a cherry cabernet reduction

**onglet aux herbes** \$19.99  
herb roasted hanger steak with a smoked rosemary demi-glaze served with french fries

**filet mignon** \$29.99  
grilled beef sirloin served with french fries

your choice of sauce:  
cream peppercorn sauce  
roquefort sauce

**merguez** \$13.99  
merguez sausage with roasted cipollini onion, goat cheese stuffed piquillo peppers served with harissa sauce

**bœuf bourguignon** \$15.49  
boneless short ribs with carrots, pearl onions, mushrooms, fingerling potatoes in a red wine sauce

**coq au vin** \$15.49  
marinated chicken with mushrooms, onions, celery and carrots in a red wine sauce, served with potato gratin



## specialités

house specialties

**fondue savoyarde serves 2 persons** \$29.99  
(the real thing)  
your cheesemaster's own special savoyarde recipe, includes: melted gruyère de beaufort, gruyère de comté, appenzeller, morbier, roquefort, white wine and kirsch

**fondue marcel serves 2 persons** \$24.99  
(the traditional swiss recipe)  
melted gruyère and swiss emmenthaler, white wine and kirsch

*side for fondue: sliced apples or potatoes \$3.50  
just before the end, pour into the pot some bread to absorb the melted cheese, left over. Add an egg and stir until the mixture is fully cooked pick on pieces of bread to finish the fondue. \$3.50*

**croque monsieur** \$11.49  
a french classic: grilled ham, swiss cheese and mornay sauce

**croque marcel** \$11.99  
grilled smoked turkey, goat cheese and mornay sauce

**quiche lorraine** \$10.99  
ham and swiss cheese quiche

**quiche aux champignons** \$10.99  
wild mushroom quiche

**quiche aux poireaux** \$10.99  
leeks and goat cheese quiche

*quiches are served with your choice of mixed greens salad or french fries. there is a \$2.00 charge for any substitution.*

## accompagnements

sides

**frites façon marcel** \$4.99  
old fashioned french fries

**frites aux truffes** \$6.99  
french fries tossed in white truffle oil

**farmers market vegetables** \$5.99  
seasonal vegetables

**coquillettes au fromage** \$6.99  
french style mac and cheese

**épinards revenus** \$5.99  
sautéed spinach

**asperges grillées** \$5.99  
grilled asparagus

## desserts

desert

**tarte tatin** \$7.50  
warm upside-down apple pie with vanilla ice cream

**crème brûlée** \$7.50  
the french classic vanilla custard

**mousse au chocolat** \$7.50  
traditional french chocolate mousse

**ice cream and sorbet** \$5.00  
dutch chocolate, pistachio gelato, vanilla bean, strawberry balsamic & blackberry cabernet sorbet

**cheese cake lollypop** \$3.50/ea  
grand marnier cheese cake coated in white chocolate with a raspberry, mango coulis and crème anglaise

sandwiches

## sandwiches

### LUNCH ONLY

(until 6:00 pm)

### chauds

**merguez** \$11.99  
moroccan style spicy lamb sausage, grilled onions, tomato compote and harissa oil

**poulet pesto** \$11.99  
sautéed chicken breast in a pesto sauce, with swiss cheese and tomatoes

**gourmet steak sandwich** \$11.99  
sirloin steak, roasted peppers, spinach, grilled onions, mushrooms and melted swiss cheese

**sandwich normandie à la presse** \$11.99  
grilled baguette with bacon, apple, brie and apricot preserve

### cold froids

**jambon, beurre, cornichons** \$9.99  
a french tradition: ham, butter and gherkins on a french baguette

**sandwich au brie** \$10.99  
imported brie cheese, mixed greens and tomatoes on a french baguette

**sandwich au pâté de campagne** \$10.99  
french country pâté, mixed greens, tomatoes and gherkins on a french baguette

**sandwich au jambon d'espagne** \$11.99  
imported serrano ham, roasted pepper and manchego cheese on a french baguette

**sandwich au saucisson** \$9.99  
french salami, mixed greens, tomatoes and gherkins on a french baguette

**sandwich caprese** \$10.99  
fresh tomatoes, mozzarella, basil and balsamic vinegar on a french baguette

## menu enfants

### CHILDREN ONLY

**coquillettes au fromage** \$6.00  
french style mac and cheese

**pâtes naturees** \$5.50  
plain pasta

**kids burger** \$6.50  
beef, lettuce, tomatoes, cheese onion served with french fries

**poulet grillé** \$5.50  
grilled chicken served with baby vegetables or french fries

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## boissons

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### cold drinks:

orange juice	\$3.99
ice tea	\$2.49
voss 375ml	\$3.49
evian 750 ml	\$5.49
perrier 330 ml	\$2.99
perrier 750 ml	\$6.99
sparkling french lemonade small 330ml	\$3.49
sparkling french lemonade large 750ml	\$7.99
orangina	\$3.49
coke, diet coke	\$2.99

### hot drinks or on ice:

choice of teas	\$2.59
espresso or decaffeinated espresso	\$2.59
double espresso	\$3.99
coffee or decaffeinated coffee	\$1.89
coffee latte	\$3.29
mocha	\$3.29
hot chocolate	\$3.29
cappuccino	\$3.29

## happy hour tapas menu

monday through friday  
from 3pm to 7pm only

*all happy hour plates are served with bread, french butter and cornichons.  
add truffle butter for \$1.25*

<b>rosette de lyon</b> .....	<b>\$4.99</b>
an all natural french salami made in artisanal way from all natural pork raised with no antibiotics no added hormones and 100% vegetarian feeds. minimally processed, no artificial ingredients.	
<b>chorizo d'españa</b> .....	<b>\$4.99</b>
this rich, flavorful spanish style dry cured sausage has an excellent balance of seasoning and is flavored with smoked paprika.	
<b>saucisson sec</b> .....	<b>\$4.99</b>
excellent balance of seasoning, cured for 30 days it is a rich and flavorful dry salami.	
<b>coppa</b> .....	<b>\$4.99</b>
a traditional italian cold cut, dry cured pork shoulder with sea salt and garlic.	
<b>truffle ham</b> .....	<b>\$4.99</b>
a high quality lean roasted ham from italy, infused with an aromatic truffle flavor.	
<b>pâté de campagne</b> .....	<b>\$4.99</b>
traditional french country pâté.	
<b>duck prosciutto</b> .....	<b>\$7.99</b>
french duck breast cured and dried, very subtle and lean taste.	

**bon  
appétit!**





## Beer

France alsace kronenbourg 1664 12oz*	3.99
France alsace fisher blonde swing top 22oz*	9.99
France alsace fisher amber swing top 22oz*	9.99
Belgium leffe blonde 11.2oz	4.49
Belgium stella artois lager 11.2 oz*	4.99
Belgium chimay ale red 11.2 oz*	8.99
Blue Moon belgian-style wheat ale 12oz	4.49
Panaché (half beer, half french lemonade) 10oz*	5.99
Monaco (half beer, half french lemonade, grenadine syrup) 10oz*	5.99

## Sparkling

	glass	bottle
Italy veneto prosecco mionetto brut*	8.99	36
<i>Fresh, light and well-balanced. Perfect as an aperitif or with appetizers.</i>		
France crémant de bourgogne louis bouillot brut blanc de blancs*	10.99	44
<i>Pale-colored, rich and dry. Great with any dish.</i>		
France champagne veuve clicquot brut yellow label NV*	n/a	98
<i>Toasty and spicy aromas, white fruit. Forceful with finesse.</i>		
France champagne veuve clicquot brut yellow label NV 375ml*	n/a	46
<i>Toasty and spicy aromas, white fruit. Forceful with finesse.</i>		
France apple cider brut eric bordelet*	7.99	36
<i>A perfect partner for crêpes! It can also be enjoyed as an aperitif or for light fare.</i>		
Italy asti spumante abbazia*	9.99	40
<i>This sweet sparkler has lovely notes of peach and apricot. A perfect sipper!</i>		
Kir royal , mimosa *	add 2.00	

## White

France alsace gentil hugel 07 (riesling, muscat, gewürztraminer, pinot gris, sylvaner)	8.99	36
<i>Lemon, lychee, white flowers. Dry and slightly mineral. Clean finish.</i>		
France bordeaux mr marcel 07 (sauvignon blanc, semillon)	7.99	33
<i>The classic Bordeaux white: dry, crisp and elegant.</i>		
New Zealand marlborough omaka springs 08 (sauvignon blanc)	8.99	36
<i>Ripe tropical fruit and gooseberry flavors combined with herbaceous notes.</i>		
Italy venezie pasqua 08 (pinot grigio)	7.99	32
<i>Clean and fresh with balanced fruit and acidity, and a hint of spice on the finish.</i>		
California monterey county samantha starr 07 (chardonnay)	9.99	40
<i>Elegant, with tropical fruit flavors, accentuated by toasty oak in the finish.</i>		
France vdp oc fat bastard 07 (chardonnay)	7.99	30
<i>Round in the mouth with white flower aromas and a long toasty finish.</i>		
Argentina mendoza solsticio 06 (torrontes)	8.99	36
<i>Light and fresh, with an intense perfume of grapefruit, green apple, melon and roses.</i>		
Spain rias baixas burgans 07 (albariño)	9.99	40
<i>Citrus, pear, very dry. Mineral, medium body, good acidity.</i>		
France vouvray georges meurgey 07 (chenin blanc)	7.99	32
<i>Peach, apple and lemon with a hint of sweetness.</i>		
France muscadet domaine de la fruitiere "petit m" 08 (melon de bourgogne)	n/a	36
<i>Bright and crisp with a hint of minerality. Perfect for seafood.</i>		
France sancerre domaine des vieux pruniers 07 (sauvignon blanc)	n/a	61
<i>Floral bouquet with mineral and citrus notes.</i>		
France chablis domaine vrignaud 06 (chardonnay)	n/a	52
<i>Full-bodied with a solid mineral core and zesty acidity.</i>		
Chile cono sur bicycle 08 (viognier)	n/a	36
<i>Fruity notes of apricots, citrus and peaches. A great alternative to Chardonnay.</i>		
France côtes du luberon la vieille ferme 08 (grenache blanc, bourboulenc, ugni blanc, roussane)	n/a	36
<i>A soft, balanced, and deliciously aromatic wine, with peach, melon, and stony notes.</i>		
California paso robles tablas creek vineyard 06 (grenache blanc)	n/a	72

## Rosé

France côtes du ventoux demoiselles coiffées 08 (grenache, carignan, cinsault)	8.99	36
<i>Crisp mouthfeel with a floral bouquet. Red fruit flavors with a hint of minerality.</i>		
France provence château saint pierre 08 (mourvedre, grenache, cinsault)	n/a	40
<i>A very dry rosé that is delicate with a minty bouquet and hints of citrus and spice.</i>		
France côtes le provence 08 (cinsault, syrah, grenache)	7.50	26
<i>Soft and round fruit, racing acidity, and a mineral finish make this rosé deliciously refreshing.</i>		

Want to try something special and different? Every week we will open a wine that is normally sold by the bottle, and will offer it by the glass! Look for the red dot ●



Red	glass	bottle
France bourgogne albert bichot 07 (pinot noir) <i>Great cherry flavors with a bit of earth. Goes great with just about everything.</i>	8.99	36
France beaujolais villages domaine des duc 08 (gamay) <i>Light and fruity, easy to drink. The classic "bistro" wine of Paris.</i>	8.99	36
Spain mas donís 04 (Grenache, syrah) <i>From one of the region's best bodegas, this is a full-bodied wine with ripe red fruit flavors.</i>	10.99	44
Italy chianti vecchia cantina 08 (sangiovese) <i>Cherry aromas and flavors, with hints of oak.</i>	9.99	40
France côtes du rhône villages andrieux & fils 07 (grenache, syrah, mourvèdre) <i>Ripe red berries with a hint of pepper. Delicious and long finish.</i>	9.99	40
France vdp oc fat bastard 07 (merlot) <i>Rich and dense with black berries and plum. Finishes with toasty cedar aromas.</i>	7.99	32
Australia langhorne creek the winner's tank 07 (shiraz) <i>Dark, slightly smoky, highly concentrated, long finish.</i>	10.99	44
Argentina mendoza solsticio 02 (malbec) <i>Full-bodied, rich wine. Aromas of plums and oak, with a touch of eucalyptus.</i>	10.99	44
California alexander valley khroma 06 (cabernet sauvignon) <i>Aromas of homemade blueberry preserves and flavors of dark fruit, vanillin and oak spice.</i>	10.99	44
France bordeaux monsieur marcel 05 (merlot, cabernet sauvignon, cabernet franc) <i>Full-bodied with black currant, oak, and hints of earth.</i>	7.99	32
Spain tierra de castilla equis 04 (bobal, carignan, grenache, merlot, tempranillo) <i>Spicy, with black berries, and slightly earthy. A solid, enjoyable food wine.</i>	7.99	32
California clarksburg vinum 06 (petite sirah) <i>Dark colored and bold, with notes of boysenberry, licorice, and red currant.</i>	8.99	36
New Zeland over the edge 08 (pinot noir) <i>Full bodied with great backbone and a long lingering finish.</i>	9.99	36
France côte de nuits-villages désert aux-ferrand 05 (pinot noir) <i>Delightful cherries with a hint of earth. A fantastic burgundy.</i>	n/a	66
California sta maria valley summerland vintners select 07 (pinot noir) <i>Bright color, beautiful cherry and raspberry aromas followed by notes of oak. An intense pinot.</i>	n/a	64
Italy valpolicella ripasso guiseppe lonardi 05 (corvina, rondinella, molinara) <i>Medium-bodied with a rich bouquet. Ripe fruit on the palate with a refined finish.</i>	n/a	56
California mcmanis 07 (zinfandel) <i>Raspberry, currant, chocolate, coffee and some oak. Clean finish.</i>	n/a	36
South Africa paarl fairview 07 (pinotage) <i>Smoky, velvety texture, some dry red fruit notes.</i>	n/a	40
France crozes hermitage les chais de st. hilaire 05 (syrah) <i>A medium bodied, old-world style syrah with dark fruit and black pepper notes.</i>	n/a	49
France vacqueyras domaine la garrigue 05 (grenache, syrah, mourvèdre) <i>Cru from the southern Rhône. Red fruits, black pepper, spices and rich body.</i>	n/a	52
Chile calina reserve 08 (carménère) <i>Blackberry flavor with notes of mocha and spices. Velvety tannins.</i>	n/a	36
Washington columbia valley novelty hill 05 (merlot) <i>Deep, rich black cherry, raspberry, and mocha aromas and flavors that linger.</i>	n/a	52
France listrac-médoc la fleur bibian 06 (cabernet sauvignon, merlot, malbec) <i>Full-bodied with blackcurrant flavors, and strong tannins.</i>	n/a	56
France pessac-léognan de latour-martillac 05 (cabernet sauvignon, merlot, petit verdot) <i>Blackberry, spice, sweet tobacco, silky tannins, and an earthy finish.</i>	n/a	74
France margaux château haut-tayac 04 (cabernet sauvignon, merlot, malbec) <i>Dark color, black fruit with notes of oak. Very elegant and feminine.</i>	n/a	86

## Sweet

Germany rheinhessen guntrum 08 (riesling) <i>Flowery bouquet. Fruity, vivid, and refreshing. Great as an aperitif.</i>	8.99	36
France sainte-croix du mont chateau la grave 98 (semillon, muscadelle)* <i>Across the river from the famous sauternes. Luscious, intense and balanced.</i>	9.99	40

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**By city mandate, we can only serve alcohol to guests ordering food and over 21 years of age, thank you for your understanding and Bon Appétit!**

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\* : regular price during happy hours