

PETITE JACQUELINE

BRUNCH MENU

COCKTAILS & COFFEE

Bellini

- 7

Mimosa

- 7

Bloody Mary

- 7

Mimosa Royal

GREY GOOSE L'ORANGE, PEACH

SCHNAPPS, JP CHENET CHAMPAGNE, OJ - 12

The Isadora

VODKA, GRAPEFRUIT JUICE, CHAMBORD, ST. GERMAIN - 12

Espresso Bar

LATTES, CAPPUCCINOS, ETC.

Hot Tea

ASSORTED FLAVORS OF
BLACK, GREEN, AND HERBAL

Irish Coffee

JAMESON, HOT COFFEE,
HAND SHAKEN CREAM - 8

Verte Chaud

HOT CHOCOLATE WITH A SHOT
OF GREEN CHARTREUSE - 10

Café Liqueur

COFFEE WITH A SHOT

Monk's

BENEDICTINE - 8

Friar's

FRANGELICO - 8

Parisian

COURVOISIER - 8

Norman

CALVADOS - 12

Milanese

DISARONNO - 7

Irishman

JAMESON - 7

Dubliner

BAILEYS - 7

Mexicain

KAHLUA - 7

The Ritz

GRAND MARNIER - 9

SOUP

- DU JOUR -

ASK YOUR SERVER FOR
TODAY'S SELECTION - 9

- FRENCH ONION -

BAGUETTE CROSTINI,
GRUYERE, - 9

SALAD

ADD CHICKEN OR SMOKED
SALMON TO ANY SALAD

- SIMPLE GREENS -

FINES HERBES, RED
WINE VINAIGRETTE - 6

- KALE* -

BABY KALE, ORANGE,
CRISPY SHALLOT, WARM
FINGERLING POTATO,
BUTTON MUSHROOM, BLUE
CHEESE TAHINI - 12

- LYONNAISE* -

FRISEE, BACON
VINAIGRETTE, CROUTONS,
LARDONS, SHALLOTS,
BREADED EGG - 12

CREPES

ALL MADE WITH A MIX OF BUCKWHEAT AND PLAIN FLOUR

- HAM & GRUYERE -

WITH SIDE SALAD - 10

- MUSHROOM & GRUYERE -

WITH SIDE SALAD - 10

- VEGETABLE & GRUYERE -

BROCCOLI, SPINACH, SIDE SALAD - 12

- B.L.T. -

BACON, ARUGULA, TOMATO, GRUYERE,
BALSAMIC REDUCTION, SIDE SALAD - 12

- CHICKEN PESTO -

GRUYERE, TOMATO, PINE NUTS, SIDE SALAD - 13

- DUCK CONFIT -

WHOLE GRAIN MUSTARD, PICKLED
SHALLOT, GRUYERE, SIDE SALAD - 13

- SMOKED SALMON -

CAPERS, CREAM CHEESE, RED ONION, PARSLEY,
SESAME & CARAWAY, SIDE SALAD - 13

- BEURRE NOISETTE -

BROWN BUTTER, CINNAMON, SIDE OF FRUIT - 9

- NUTELLA -

STRAWBERRIES, POWDERED SUGAR, SIDE OF FRUIT - 11

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

PLATS

- CHICKEN SALAD SANDWICH -

CORNICHON, AIOLI, GREENS ON
BRIOCHE WITH A SIDE SALAD - 12

- CROQUE MADAME* -

OPEN-FACED SANDWICH OF HAM,
GRUYERE, MORNAY, AND FRIED EGG ON
BRIOCHE - 12

- TRAITOR'S EGGS* -

POACHED EGGS, MAINE LOBSTER,
HOLLANDAISE, SPINACH
ON ENGLISH MUFFINS - 24

- STEAK FRITES* -

WITH AIOLI AND BEURRE
MAÎTRE D'HOTEL - 25

- FRENCH OMELETTE* -

SPINACH, MUSHROOM,
GRUYERE, SIDE SALAD - 16

- FRENCH ATTITUDE BURGER* -

AIOLI, GRUYERE AND CARAMELIZED
ONIONS, SERVED ON A BRIOCHE BUN
WITH A HOUSE PICKLE & HOUSE FRITES
- 15

- QUICHE LORRAINE* -

HAM, CARAMELIZED ONION
SERVED WITH SIDE SALAD - 12

- VEGETABLE QUICHE* -

CHANGES FREQUENTLY
SERVED WITH SIDE SALAD - 12

SIDES:

CARAMELIZED ONION HOME FRIES - 5

DEMI SALAD - 4

HERBED OLIVES - 5

BRIOCHE TOAST - 2

HOUSE FRITES - 5

FROM THE PASTRY CASE

- ECLAIRS -

ROTATING FLAVORS

- POT DE CRÈME* -

CHOCOLATE WITH ORANGE MARMALADE

- MACARONS -

ROTATING FLAVORS

- CRÈME BRULEE* -

CHOCOLATE WITH GRAHAM CRACKER

NOTICE: WE RESERVE THE RIGHT TO ADD GRATUITY TO PARTIES OF 6 AND MORE



Jacqueline Langinier Derasse was

born in a small suburb of Paris named Croissy-sur-Seine on December 9th, 1920. A woman of incredible stature - even though she was only 4'8" - Jacqueline shared her love of life and food as an enthusiastic and passionate cook. Using market-fresh ingredients, she created dishes without pretense that would astound even the most discriminating palate. This is exactly the type of food and atmosphere you'll enjoy with each visit at Petite Jacqueline. We hope you'll dine with us often and savor the classic and lively fare, influenced by the classic and lively woman.

- Wine Dinners at Petite Jacqueline -

On the last Thursday of select months throughout the year, the bistro features a prix-fixe menu spotlighting the food and wine of a region of France. From the sun-soaked Mediterranean cliffs of Provence to the misty, verdant hills of the Loire Valley, there is a bursting bounty of exemplary wine and delicious dishes we're thrilled to share with you!

March 28th
Rhone Valley

April 25th
Loire Valley

May 30th
Corsica

September 26th
Provence

October 31st
Burgundy

November 21st
Beaujolais

BRUNCH: Saturdays & Sundays, 10 - 2:30 - **LUNCH:** Weekdays, 11 - 2:30
APERIO: Weekdays at the Bar and Patio, 5 - 6:30 - **DINNER:** Nights, 5 - Close

46 MARKET ST ... PORTLAND, ME ... 207.553.7044