

PETITE JACQUELINE

BRUNCH MENU

SALAD

ADD CHICKEN OR SMOKED SALMON TO ANY SALAD

- SIMPLE GREENS -

FINE HERBS, RED WINE VINAIGRETTE - 6

- KALE SALAD -

BLUE CHEESE SESAME DRESSING, MUSHROOM,
ORANGE, WARM FINGERLING POTATO - 10

- LYONNAISE -

FRISÉE, BACON VINAIGRETTE, LARDONS,
SHALLOTS, BREADED EGG - 12

SOUP

- FRENCH ONION SOUP -

BAGUETTE CROSTINI,
GRUYERE, FINE HERBS - 9

- SOUP DU JOUR -

ROASTED PUMPKIN, CREAM,
WALNUT OIL, PEPITAS - 9

QUICHE

- VEGETABLE -

CHANGES FREQUENTLY
SERVED WITH SIDE SALAD - 12

- LORRAINE -

CARAMELIZED ONION, HAM
SERVED WITH SIDE SALAD - 12

CREPES

ALL CREPES MADE WITH A MIXTURE OF BUCKWHEAT AND PLAIN FLOUR

- HAM & GRUYERE -

WITH SIDE SALAD - 10

- MUSHROOM & GRUYERE -

WITH SIDE SALAD - 10

- VEGETABLE & GRUYERE -

ZUCCHINI, CAULIFLOWER, SPINACH, SIDE SALAD - 12

- B.L.T. -

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

- DUCK CONFIT -

WHOLE GRAIN MUSTARD, PICKLED SHALLOT, SIDE SALAD - 13

- SMOKED SALMON -

CAPERS, DILL CREAM CHEESE, SESAME & CARAWAY, SIDE SALAD - 13

- BUERRE NOISETTE -

BROWN BUTTER, CINNAMON, SIDE OF FRUIT - 9

- NUTELLA -

STRAWBERRIES, POWDERED SUGAR, SIDE OF FRUIT - 11

- BLUEBERRY & LEMON -

MAINE BLUEBERRIES, LEMON CURD, POWDERED SUGAR, SIDE OF FRUIT - 11

- COOKIES 'N CREAM -

SWEET CREAM, HOUSE MADE COOKIES, POWDERED SUGAR, SIDE OF FRUIT - 11

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

- STEAK FRITES -

WITH AIOLI AND BEURRE
MAÎTRE D'HOTEL - 25

- TRAITOR'S EGGS -

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

- FRENCH ATTITUDE BURGER -

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

- FRENCH OMELETTE -

SPINACH, MUSHROOM,
GRUYERE, SIDE SALAD - 16

SIDES: DEMI SALAD - 4 HOUSE FRITES - 5 HERBED OLIVES - 5

FROM THE PASTRY CASE

- ECLAIRS -

CHOCOLATE OR PISTACHIO

- POT DE CRÈME -

CHOCOLATE MOUSSE, SEA SALT

- MACARONS -

ROTATING FLAVORS

- CRÈME BRULEE -

VANILLA



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.

JOIN US FOR THE HOLIDAYS!

Petite Jacqueline will be open across the holiday season. We invite you to join us in celebrating the season with traditional holiday plats, special prix-fixe menus, and warm company in a festive setting!

CHRISTMAS EVE:

Standard Brunch from 9 - 2

Standard Dinner from 4:30 - 8:30

CHRISTMAS DAY:

Petite Jacqueline will be closed. Merry Christmas!

NEW YEAR'S EVE:

Standard Brunch from 9 - 2

Special Prix-Fixe Menu from 5 to 10:30, bar open 'til 1

NEW YEAR'S DAY:

Standard Brunch from 10 - 2

Standard Dinner from 5 - 9

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