

PETITE JACQUELINE

LUNCH MENU

SALAD

ADD CHICKEN OR SMOKED SALMON TO ANY SALAD

- SIMPLE GREENS -

FINES HERBES, RED WINE VINAIGRETTE - 6

- KALE* -

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

- LYONNAISE* -

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

SOUP

- FRENCH ONION SOUP -

BAGUETTE CROSTINI,
GRUYERE, FINES HERBES - 9

- SOUP DU JOUR -

ASK YOUR SERVER FOR
TODAY'S SELECTION - 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 -

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

PLATS

- CHICKEN SALAD SANDWICH -

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

- CROQUE MADAME* -

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

- FRENCH ATTITUDE BURGER* -

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

- STEAK FRITES* -

WITH AIOLI AND BEURRE
MÂÎTRE D'HOTEL - 25

SIDES

- DEMI SALAD -

- 4

- FRITES -

- 5

- OLIVES -

- 5

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

FROM THE PASTRY CASE

- ECLAIRS -

ROTATING FLAVORS

- MACARONS -

ROTATING FLAVORS

- POT DE CRÈME* -

CHOCOLATE WITH ORANGE MARMALADE

- 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 to 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
Rhône 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

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