

PETITE JACQUELINE

LUNCH MENU

SALAD

ADD CHICKEN OR SMOKED SALMON TO ANY SALAD

- SIMPLE GREENS -

FINES HERBES, RED WINE VINAIGRETTE - 6

- SPINACH SALAD -

BALSAMIC VINAIGRETTE, SCALLIONS,
FRIED SHALLOTS, STRAWBERRIES - 10

- LYONNAISE -

FRISÉE, 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 -

ZUCCHINI, BROCCOLI, SPINACH, SIDE SALAD - 12

- B.L.T. -

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

- DUCK CONFIT -

WHOLE GRAIN MUSTARD, PICKLED SHALLOT, GRUYERE, 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 PARFAIT -

BLUEBERRIES, YOGURT, LEMON,
HOUSE GRANOLA, 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

- POT DE CRÈME -

CHOCOLATE W/ BLACK CHERRY

- MACARONS -

ROTATING FLAVORS

- CRÈME BRULEE -

SALTED CARAMEL CITRUS

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.

PRINTEMPS • AT • P.J.'S

Spring is a time of change and excitement at Petite Jacqueline!
Try new drinks, new plates, and new deals special for the season,
and look forward to events and celebrations at the bistro.

Mother's Day Brunch - Sunday, May 13th

OFFERING SPECIAL DISHES AND DRINKS

Memorial Day Brunch - Monday, May 28th

OPEN FOR FULL BRUNCH SERVICE ON THE MONDAY HOLIDAY BEGINNING AT 9AM

Old Port Festival - Sunday, June 10th

WE'LL BE CLOSED FOR NORMAL SERVICE, BUT OFFERING CREPES AT THE PATIO

BRUNCH: Saturday & Sunday 10 - 2:30 - LUNCH: Weekdays, 11 - 2:30

APERERO: Weekdays at the Bar, 5 - 6:30 - DINNER: Nightly, 5 - Close

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