

# PETITE JACQUELINE

## LUNCH MENU

---

### SALAD

ADD CHICKEN OR SMOKED SALMON TO ANY SALAD

#### - SIMPLE GREENS -

FINES HERBES, RED WINE VINAIGRETTE - 6

#### - CAESAR -

ROMAINE, CROUTONS, PARMESAN,  
PEPPER, WHITE ANCHOVY - 11

#### - 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 -

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

## - BUERRE 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

### - PARFAIT -

- 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 9<sup>th</sup>, 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.

❖ C'EST · L'HEURE · DE · LES · FETES · AT · P.J.'S · ❖

Old Port Festival - Sunday, June 10<sup>th</sup>

CLOSED FOR REGULAR SERVICE  
SERVING CREPES ON OUR PATIO DURING THE FESTIVITIES

Independence Day - Wednesday, July 4<sup>th</sup>

OPEN FROM 9 AM TO 5 PM  
OFFERING FULL BRUNCH AND HAPPY HOUR SPECIALS

Bastille Day - Saturday, July 14<sup>th</sup>

JOIN US IN CELEBRATING FRANCE'S NATIONAL HOLIDAY! MORE DETAILS TO COME

BRUNCH: Saturdays & Sundays, 9 - 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