

# PETITE JACQUELINE

## LUNCH MENU

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### 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, 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, 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 -

FINE HERBS - 4

### - FRITES -

- 5

### - OLIVES -

CITRUS, FINE HERBS - 5

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## FROM THE PASTRY CASE

### - ECLAIRS -

CHOCOLATE OR PISTACHIO

### - POT DE CRÈME -

CHOCOLATE MOUSSE, SEA SALT

### - MACARONS -

ROTATING FLAVORS

### - ROTATING SPECIALS -

YOUR SERVER WILL INFORM YOU  
OF ANY DESSERT SPECIALS



**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 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.

## *IT'S BEAUJOLAIS NOUVEAU TIME!*

As the rolling slopes and hillsides of France begin to bear bountiful fruit, the winemakers of Beaujolais quickly and fervently gather the first harvest. This young, bright group of Gamay grapes are quickly turned into the quintessential food wine - Beaujolais Nouveau. Join us in celebrating the harvest and the start of the holiday season with a feast featuring this fun, fresh, and fruity wine. Multiple courses and choices, good company, and bottomless Beaujolais!

November 16<sup>th</sup> 2017 - Reservations Strongly Recommended

- We will not be serving our regular menu this evening -

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