

Cafe Rolle

5357 H Street Sacramento, CA 95819 (916) 455-9140

Appetizers, Small Plates and Sides

Chilled Salmon served with French baguette and fresh dill crème fraiche. 5.00

Choose from traditional smoked, Gravlaks, poached, or smoked and cooked salmon. All of our salmon is made by Chef Rolle using his family's famous recipes.

Succulent tender prawns marinated in olive oil, garlic and herbs served warm or chilled with baguette and dill creme fraiche dipping sauce. 5.00

We recommend adding a bed of lentil salad for a delicious flavor combination. 2.00

Chilled Foie Gras served with baguette. 8.00

Chef Rolle's Foie Gras is made from the same recipe that has made his father's shop known for having the best Foie Gras in Lyon!

Chilled Smoked Salmon served on a bed of lentil salad with dill crème fraiche 7.00

Creamy French brie melted atop lightly toasted French Baguette slices. 5.00

Add caramelized onions 1.00. Add French Ham 1.50

Sandwiches

All of Chef Rolle's sandwiches are made fresh to order on Crusty French Baguette or Herbed Foccacia Bread

Cold Sandwiches

Add brie or blue cheese for 1.50. Add caramelized onions for 1.00.

Add a spring mix salad for 3.00.

Roast Beef Sandwich 5.50

Thin slices of tender roast beef, tomato, garlic mayo, spring mix

Paris Ham Sandwich 5.50

Ham, butter, spring mix, cornichons

Homemade Foie Gras Sandwich 10.00

Foie gras, spring mix, tomato

Pate Sandwich 5.50

Your choice of our house made rich and creamy duck or chicken pate, spring mix & tomato

Brie Sandwich 5.50

Brie cheese, tomato, tarragon mayo, spring mix

Chicken Breast Sandwich 5.50

Provence herbs chicken breast, spring mix, tomato, tarragon mayonnaise

Marinated Prawns Sandwich 6.50

Succulent and tender black tiger prawns marinated in olive oil, garlic and herbs, with spring mix, & tomato

Salmon Sandwich 5.50

Your choice of Chef Rolle's house made smoked, smoked and cooked, Gravlaks style or poached salmon with spring mix, with dill crème fraiche tomato

Café Plates 16.00

All cafe plates are served with a glass of wine.

Assiette Pecheur

Spring mix, lentilles salad, Poached salmon, Smoked salmon

Assiette Campagne

Spring mix, lentilles salad, Duck Pate, French Ham

Assiette Bonheur

Spring mix, lentilles salad, Marinated Prawns, Green beans

Assiette Villard

Spring mix, lentilles salad, Warm Quiche, Brie

Assiette Verte

Spring mix, lentilles salad, Green Beans, Brie, Apple

COOKING CLASS AVAILABLE AT THE SHOP OR AT YOUR HOME

Tuesday-Saturday 11:00 am – 3:00 pm 5.30pm-7.30pm

18% Gratuity for parties of 6 or more

Corkage Policy: \$15 per 750ml

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Sandwiches

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Hot Sandwiches with Spring Mixed Salad

Add caramelized onions for 1.00.

Hot Brie Sandwich 8.50

Melted brie cheese atop toasted baguette with walnuts, tarragon sauce.

Stacy's Favorite 9.50

Thin slices of tender warm roast beef, caramelized onion & creamy melted brie cheese with garlic aioli.

Croque Monsieur 8.50

Warm ham & melted gruyere cheese with dill mayo. A classic French favorite!

Croque Roast beef Monsieur 8.50

Tender roast beef melted gruyere cheese with garlic mayo.

Croque Chicken Monsieur 8.50

Herbes de Provence chicken breast melted gruyere cheese with tarragon mayo.

Croque Brie Monsieur 8.50

Warm ham, brie, dill mayo

Hot marinated Prawns Sandwich 9.50

Warm marinated black Tiger Prawns, melted gruyere cheese, dill mayo lettuce

Poached or Smoked Salmon Sandwich 8.50

Warm smoked or poached salmon, lettuce, tomato, with dill crème fraiche.

Fresh Salads and Cold Plates

All of our salads are served with our special house made French Dijon vinaigrette and fresh crusty French baguette slices. "Fresh veggies" include tomato, grated carrot, bell pepper and cucumber. Add brie or blue cheese for 1.50 extra.

Prawns Salad 8.50

Marinated prawn on a bed of spring mix with fresh veggies.

Salad Nicoise 8.50

Poached salmon on a bed of spring mix with tomato, green beans, & hard-boiled egg.

Salad Paris 8.50

Chicken breast, apple & walnuts served on a bed of spring mix.

Foie Gras Salad 12.00

Foie gras served on a bed of spring mix.

Salmon Plate 8.50

Our house made smoked salmon or Gravlaks served with dill crème fraiche and French baguette.

Warm Quiche Salad 8.50

Warm quiche of the day served on a bed of spring mix with fresh veggies.

Warm Poached Salmon Salad 8.50

Warm poached salmon served on a bed of spring mix & fresh veggies.

Warm Brie Baguette Salad 8.50

Brie cheese melted atop lightly toasted baguette slices served on a bed of spring mix and fresh veggies.

Dinner Plates 16.00

All entrees served with potatoes au gratin, zucchini a la provencale and a green salad

Saumon a laProvencale or a la Creme or a laDijonaise

Hot smoked salmon or poached salmon topped:

- with a rich tomato sauce made with herbes de provence, fresh basil, bell pepper, and olives.

Or with a sauce made with creme fraiche and fresh dill

Or with a sauce made with dijon mustard, white wine and cream

Poulet a la Provencale or a laDijonaise

Chicken breast topped:

- with a creamy sauce made with a rich tomato sauce made with herbes de provence, fresh basil, bell pepper, and olives.

Or with a sauce made with dijon mustard, white wine and cream

Crevettes aux lentilles

Marinated black tiger prawns served on a bed of warm lentils salad

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