

LUNCH MENU

Enjoy the best French cuisine at Café Touché French Bistro in Chicago. Café Touché has been proudly serving authentic French food in Edison Park for years. A variety of gluten-free options are also available. For a traditional French bistro experience make Café Touché your first choice.

One baguette per two guests. Additional baguettes \$2 each.

SOUPS & HORS D'OEUVRES

- * **Moules** – Steamed mussels with shallots, garlic, chablis and herbs *gf* 14.95
- * **Escargots en Cocotte** – Escargot with garlic butter in ceramic crock 12.95
- * **Fritto Misto** – Fried calamari, shrimp, scallops, cocktail sauce and lemon wedges 13.95
- * **Meatballs** – Joe's secret recipe 3 meatballs 8.95
- * **Onion Soup (Gratinée)** 7.95
- * **Soup du Jour** – 5.95 Bowl | 3.00 Add to Entrée

LES SALADES

- * **Bacon, Roasted Tomato** – Mixed greens, olive oil and parmigiana 14.95
- * **Bayou Cobb Salad** – Boston bibb and frisée lettuce, applewood smoked bacon, jambon, hardboiled eggs, avocado, Gruyère cheese, cherry tomatoes and Danish bleu cheese. Choice of sherry vinaigrette or buttermilk peppercorn dressing *gf* 15.95
- * **Poulet Paillard** – Grilled thinly pounded, lemon chicken breast with mixed greens, haricot verts, lemon beurre blanc *gf* 16.95
- * **Salade de Crevettes** – Blackened shrimp, mixed greens, strawberries, sliced oranges, toasted almonds, creamy poppyseed dressing *gf* 18.95
- * **Salade Nicoise** – Tuna steak seared rare *gf* 16.95
- * **Salade du Steak** – 7oz sirloin strip, Danish bleu cheese, avocado, mixed greens, sherry vinaigrette *gf* 18.95
- * **Quiche Florentine** – Caramelized onions, spinach, Gruyère cheese, frisée salad, sherry vinaigrette 15.95

LE DÉJEUNER

- * **Touché Burger** – Aged cheddar, applewood bacon, shredded lettuce, diced tomato, red onion and Tarragon- Russian dressing. Served with handcut frites 13.95
- * **Touché Club** – Brioche, ham, applewood bacon, Gruyère, LTOP and black peppercorn mayo 14.95 * **Sandwich au Steak Po' Boy** – Shaved sirloin, mushrooms, onions, gravy and Gruyère, LTOP 14.95

LES ENTRÉES

All items include a side Salade Maison or Soup du Jour

- * **Poulet et Frites** – Roasted, all natural chicken with herbs de provence, bacon, pearl onions, mushroom & frites *gf* 19.95
- * **Porc Calvados** – Pork medallions with apples, calvados, cracked black pepper and mushrooms *gf* 23.95
- * **Poulet Forestière** – Skinless all natural chicken breast with wild mushrooms, fine herbs, Madiera wine and cream *gf* 19.50
- * **Steak et Frites** – Grilled 10oz ribeye with fine herb butter and red wine reduction *gf* 29.95
- * **Poulet Citron** – Chicken breast with capers, lemon, shallots, white wine and garlic served with roasted potatoes *gf* 17.95
- * **Poulet Picante** – Chicken breast with black olives, capers, basil, spicy tomato, white wine and garlic served with roasted potatoes *gf* 17.95

PASTAS

Gluten free pasta available upon request

- * **Spinach Ravioli** – Spinach and ricotta filled with a tomato-basil sauce 17.95
- * **Rigatoni Bolognese** – Ragu of pork, veal, tomato and parmigiana 18.50
- * **Cavatelli** – Eight finger with sausage, peas, ricotta and tomato vodka sauce 17.95
- * **Rigatoni Piemontese** – Chicken, peas, herbs, white wine, garlic, parmigiana 18.50
- * **Farfalle Baresse** – Pancetta, scallions, San Marzano tomato, light cream sauce, oregano, chili peppers and romano cheese 17.95

“gf” indicates gluten free | Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*Pricing and product availability subject to change without notice.